



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NONNAS ITALIAN RESTAURANT			REINSPECTION DATE Not Specified	INSPECTOR Vanessa Salcedo	DATE 1/19/2022
LOCATION 1689 W KENDALL DR H, SAN BERNARDINO, CA 92407			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:40 PM	TIME OUT 4:00 PM	FACILITY ID FA0012020	RELATED ID CO0081781	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: The purposes of this visit is to conduct a follow up inspection. It was noted during the complaint investigation conducted on 1/12/22 that several old rodent droppings on the floor under the dry storage rack near the kitchen entrance, on the floor under the mechanical warewash machine, and on the floor near the cold holding unit. Note: no food or food contact surfaces were observed to be contaminated.

On this date the operator stated that they cleaned and sanitized the rodent droppings that were observed during the initial complaint investigation. Observed one (1) live adult cockroach in the kitchen moving from the dry storage rack to under the cold holding unit, two (2) dead adult cockroaches under the 3-compartment sink, and one (1) dead adult cockroach in front of the dry storage rack adjacent to the walk-in refrigerator. Observed a trap to be filled with cockroaches. Several cockroaches on the trap were observed to be still moving and alive. Observed several fresh rodent dropping on the floor adjacent to the back door, in a cabinet located in the front area adjacent to the cash register, and on the floor under the 3-compartment located in the front area (SEE VIOLATION).

Facility is closed and health permit is suspended until critical violation(s) have been corrected.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)



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FACILITY NAME NONNAS ITALIAN RESTAURANT	DATE 1/19/2022
LOCATION 1689 W KENDALL DR H, SAN BERNARDINO, CA 92407	INSPECTOR Vanessa Salcedo

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: 1) Observed the following on the floor:

- One (1) live adult cockroach in the kitchen moving from the dry storage rack to under the cold holding unit.
- two (2) dead adult cockroaches under the 3-compartment sink
- one (1) dead adult cockroach in front of the dry storage rack adjacent to the walk-in refrigerator

2) Observed a trap on the floor located in the kitchen to be filled with cockroaches. Several cockroaches on the trap were observed to be still moving and alive.

3) Observed several fresh rodent dropping in the following areas:

- on the floor adjacent to the back door
- in a cabinet located in the front area adjacent to the cash register
- on the floor under the 3-compartment located in the front area

Per operator pest control last treated the facility on January 14, 2022, receipt was provided. The pest control receipt stated that they noticed cockroaches in all areas in the facility during their visit. Receipt also stated that they treated baseboards throughout the facility and that the door sweep for the back door was in disrepair.

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas listed (in this report) with heavy grease buildups and old food debris throughout the facility.
3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clusters from the dry storage room, eliminate all unused equipment, personal items from the dry storage room.
5. Contact San Bernardino County Environmental Health Services when ready for re-inspection.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

Overall Inspection Comments

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

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FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Tito
TITLE: Owner

Total # of Images: 0