



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>FOREST HOME WOODLANDS</b>		REINSPECTION DATE <b>Next Routine</b>	INSPECTOR <b>Sierra Clayborn</b>	DATE <b>10/1/2015</b>
LOCATION <b>40000 VALLEY OF THE FALLS DR, FOREST FALLS, CA 92339</b>		PERMIT EXPIRATION <b>5/31/2016</b>	IDENTIFIER: Woodlands SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN <b>11:30 AM</b>	TIME OUT <b>12:28 PM</b>	FACILITY ID <b>FA0010746</b>	RELATED ID <b>PR0003760</b>	PE <b>1620</b>

**RETAIL FOOD PROTECTION - Public Eating PI (0-24 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:** During routine inspection, observed mechanical chlorine dish washer not dispensing chlorine sanitizer.

During reinspection, observed mechanical dishwasher dispensing sanitizer between 0-10ppm. Observed sanitizer dispensing when machine is primed, though at the end of the wash cycle, sanitizer is undetectable.

Repair unit. Do not use mechanical dish washer until it is fully repaired and able to sanitize dishes at a minimum of 50ppm chlorine sanitizer.

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

**16K014 Food contact surfaces: clean and sanitized**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC - 113984(e), 114097, 114099**

**Inspector Comments:** Observed mechanical dishwasher dispensing sanitizer between 0-10ppm. Observed sanitizer dispensing when machine is primed, though at the end of the wash cycle, sanitizer is undetectable. Employees on site had washed plates and bowls earlier in that same unit.

DISCONTINUE PRACTICE.  
Ensure to check mechanical dish washer daily for appropriate sanitizer concentration of at least 50ppm chlorine before washing any dishes.

\*Employees were required to rewash and sanitize dishes during inspection.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME: Louie Mays  
TITLE: Food Service Director

Total # of Images: 0