



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FIREWATER BAR		REINSPECTION DATE 8/04/2017		INSPECTOR Mark Williams	DATE 7/21/2017
LOCATION 1528 W HOLT BL, ONTARIO, CA 91762				PERMIT EXPIRATION 10/31/2017	IDENTIFIER: Bar with Food Prep
TIME IN 12:45 PM	TIME OUT 2:28 PM	FACILITY ID FA0009833	RELATED ID PR0002598	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL 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.

16K995 Permit - Suspension ⚠ CRITICAL ⚠

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments:
The health permit was suspended this date due to a cockroach infestation in the front bar service area of this facility.

A "Notice of Closure" sign was posted this date and the grade card removed.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K999 Complaint Inspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments:
The purpose of this visit was to conduct a complaint investigation (CO0058584).

NATURE OF COMPLAINT: Cockroaches observed and No Hot Water.

OBSERVATIONS: I spoke to the owner (Selena Ramos) who had not heard of this complaint.
-Several Live adult Cockroaches were observed in the front bar area.
-Hot water was observed at the bar sink at 120 F+.

The health permit was suspended this date due to an active cockroach infestation in the front bar area.

Description: A complaint report has been received by Environmental Health.

16K023 No rodents, insects, birds, or animals ⚠ CRITICAL ⚠

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments:
1). Several live adult cockroaches were observed in the front bar service area next to the Bud Light / Coors Light beer taps.
In addition several dead cockroaches were observed in a trap in the rear kitchen.

The owner / operator stated that they have not had a professional exterminator in over a year.
Eliminate all Cockroaches and evidence of Cockroaches from this facility.
Maintain this facility free from vermin-including but not limited to cockroaches.

The health permit to operate this facility is suspended this date due to the active live cockroach infestation observed during this complaint investigation.
Note-This facility was open and operating at the time of this complaint investigation.

2). Several small flies were observed at the front bar area.
Eliminate all flies from this facility.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FIREWATER BAR	DATE 7/21/2017
LOCATION 1528 W HOLT BL, ONTARIO, CA 91762	INSPECTOR Mark Williams

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments:

A build-up of dirt and debris was observed under the three compartment bar sink.
Clean this floor of dirt and debris build-up and maintain all floors to be maintained in a clean condition.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Brenda Orozco
TITLE: Person in charge

Total # of Images: 0