



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BENJARONG THAI CUISINE			REINSPECTION DATE Not Specified	INSPECTOR Mechelle Rouse	DATE 12/18/2018
LOCATION 1001 W PARK AV, REDLANDS, CA 92373			PERMIT EXPIRATION 10/31/2019	IDENTIFIER: None	
TIME IN 12:50 PM	TIME OUT 1:40 PM	FACILITY ID FA0009323	RELATED ID PR0003233	PE 1621	SERVICE: 006 - FIELD CONSULTATION 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.

16K998 Consultation Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this investigation is to conduct a follow up on a notice that was received by the Department of Environmental Health.

Reference - HSC

It has been noted that the following facility had an overnight fire in the facility and the kitchen has been compromised.

During todays inspection the following was observed:

Two drawers underneath grill in which fire occurred observed holding food items such as curry sauce and cooked chicken. These items were temped at the proper cooking temperature 38F. Manager was instructed to remove food items to another refrigerator unit to prevent contamination.

Cold Holding unit across from grill where fire occurred observed holding items at the proper temperature. Manager instructed to remove top items and place underneath unit for more adequate protection.

Manager stated that the fire seem to have began by an initial fire from the top stove in which the fire spread across the hood (observed damaged) walls (observed damaged) and stove (observed damaged)

Manager stated they plan on replacing these items in which they are instructed to contact plan check at EHS to schedule a consultation prior to purchasing new equipment.

Once plan check has been contacted , repairs and cleanings have been made, the facility will contact the department for a final inspection in which they will be given permission to re-open.

- All sinks and hot water observed in good working order.
- Lighting above cooking equipment observed blown out due to fire.
- All cold holding units observed holding food items at 41F and below.

The facility is observed self closed and will also be closed by the Department of Environmental Health Services until further notice.

Description: A consultation inspection was conducted on this date.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Anpawuan
TITLE: Owner

Total # of Images: 0