



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME VILLAGE CAFE				REINSPECTION DATE Not Specified	INSPECTOR Kelly Eredia	DATE 6/15/2020
LOCATION 205 E MAIN ST, BARSTOW, CA 92311				PERMIT EXPIRATION 4/30/2070	IDENTIFIER: None	
TIME IN 9:17 AM	TIME OUT 10:07 AM	FACILITY ID FA0009083	RELATED ID PR0005845	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: Permit reinstated due to imminent health hazard corrected.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: Reinspection conducted on this day as follow-up to routine inspection conducted 6/10/20. At that time facility was closed and permit suspended due to active cockroach infestation. Operator was advised to obtain a form of pest control, clean and sanitize all areas where live and dead cockroaches were observed, and discard all contaminated food. They were also advised to clean food debris beneath equipment and seal all gaps to prevent vermin attraction and entry.

Not In Compliance

Reference - HSC

During reinspection, operator stated facility was sprayed and bombed since facility has been closed. Dead cockroaches observed cleaned from beneath shelving adjacent to cook are. Several dead cockroaches observed on floor beneath mechanical warewashing machine. Clean dead roaches and maintain clean. No cockroaches observed on warewashing machine or drain board. Cockroach activity observed eliminated. Facility may open and operate.

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

Overall Inspection Comments

"Notice of Closure" sign removed; "B" grade placard posted.

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: Edward Wong
TITLE: Owner

Total # of Images: 0