



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME STEVIE DEE'S CAFE				REINSPECTION DATE Next Routine	INSPECTOR Ashley Flores	DATE 3/8/2021
LOCATION 8017 ARCHIBALD AV, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION 2/28/2022	IDENTIFIER: None	
TIME IN 1:14 PM	TIME OUT 1:31 PM	FACILITY ID FA0008293	RELATED ID PR0005940	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

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	Inspector Comments: A follow-up inspection was conducted to determine compliance for walk-in cooler keeping potentially hazardous foods (PHFs) at or below 41 F.
Not In Compliance	
Reference - HSC	At the time of this inspection, observed two (2) internal thermometers inside the walk-in freezer, one by the door and one on the storage rack in front of the door to measure at or below 41 F. Observed potentially hazardous foods stored inside the walk-in cooler to measure at or below 41 F. Facility is now in compliance for walk-in cooler keeping PHFs at or below 41 F.
	No further action is required at this time.

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

Overall Inspection Comments

The purpose of this visit was to conduct a follow-up inspection for walk-in cooler that was not holding proper temperature during the routine inspection.

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](#).

Total # of Images: 0