



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FAT JACK'S		REINSPECTION DATE Not Specified	INSPECTOR Aleasha Reed	DATE 11/30/2015
LOCATION 19123 HWY 18, APPLE VALLEY, CA 92307		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:33 AM	TIME OUT 12:46 PM	FACILITY ID FA0007981	RELATED ID CO0052921	PE 1622
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K999 Complaint Inspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: Complaint was received by Environmental Health. Complainant states the facility is cross contaminating food, has a rodent infestation and the facility has bugs and flies in the open containers of alcohol.

Observed no vermin in this facility at this time. Observed no signs of cross contamination of food at this time.

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

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed no soap in dispenser at the hand washing sink in the front service area.

Ensure hand washing sinks are supplied with soap and paper towels in a dispenser at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

16K038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114149, 114149.1

Inspector Comments: Observed three (3) light bulbs not working under the hood at the cook's line.

Repair/replace light bulbs and maintain lighting in good working order.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

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

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed excessive grease build up on the floor and wall behind fryer at the cook's line.

Ensure floors, walls, and ceilings are cleaned and maintained clean.

Observed several holes in walls throughout the facility in the following locations:

1. Between fryer and grill at the cook's line.
2. Next to paper towel dispenser at the hand washing sink by the cook's line.
3. Next to the mop sink.

Repair holes in walls and maintain walls in good repair.

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



Public Health
Environmental Health Services

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No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Steve Klein
TITLE: Person in Charge

Total # of Images: 0