



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FLAVOR OF INDIA		REINSPECTION DATE Not Specified		INSPECTOR Dawn LaFlower	DATE 7/12/2019
LOCATION 1004 E BROADWAY , NEEDLES, CA 92363				PERMIT EXPIRATION 10/31/2019	IDENTIFIER: None
TIME IN 10:56 AM	TIME OUT 12:52 PM	FACILITY ID FA0004984	RELATED ID PR0002517	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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: Health permit reinstated. Facility approved to open.

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 this date as per the request of the owner/operator to determine compliance and reopen facility. Facility was closed due to a vermin infestation and a score below a 70 on the routine inspection conducted on 7/10/2019.

Not In Compliance

Reference - HSC

Observations as follows:

Upon reinspection owner was on site to meet with inspection. Owner advised inspector that the gas company had received a complaint the night before of a gas leak and had turned off the gas. A notice was placed on the front entrance of door. Gas company arrived and gas was restored to facility. No gas leak was observed and the gas was turned on. Hot water temperature observed measuring 124 degrees.

Thoroughly inspected all area throughout facility. No evidence of vermin observed. Exclusion: all possible entrances have been sealed with weather stripping under the front and back entrance doors. Bait stations have been placed around the exterior of building. All surfaces have been cleaned and sanitized. \*\*Recommend installing an air curtain at the front entrance door to prevent insects from entering facility (Back entrance door has an air curtain installed and is properly operating).

Dish wash machine removed from facility.

Sanitizer containers provided with 200 ppm quaternary ammonium in the preparation area, and quaternary ammonium test strips are available.

Soap dispenser in men's restroom replaced.

Soda nozzles have been washed, rinsed, and sanitized.

Kitchen and storage areas have been cleaned, sanitized, and reorganized. Facility in clean and sanitary condition.

Facility is approved to resume food preparation.

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

#### Overall Inspection Comments

Facility is approved to re-open.

Facility Under Review sign posted.

Operator must submit The Request for Rescore form within 30 days from the routine inspection and no later than August 10, 2019. Failure to comply will result in immediate closure of facility.



Public Health  
Environmental Health Services

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Signature(s) of Acknowledgement

NAME: Jagdeep  
TITLE: Owner

Total # of Images: 0