



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JIMMY'S FOOD STORE			REINSPECTION Not Specified	INSPECTOR Stephanie Obregon P	DATE 9/27/2022
LOCATION 1620 W BASELINE, SAN BERNARDINO, CA 92411			PERMIT	IDENTIFIER: None	
TIME IN 11:56 AM	TIME OUT 12:25 PM	FACILITY ID FA0010106	RELATED ID CO0085082	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

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: Facility was observed to be in compliance. Facility may re-open and operate.

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: A reinspection was conducted on this date to verify compliance of eliminating vermin and evidence of vermin through out the facility.

Not In Compliance

Reference - HSC

During a complaint investigation on 09/21/2022, observed live nymph cockroaches to be in critical food preparation areas. On this date, observed no evidence or signs of cockroaches near the food preparation area for public eating. Observed no signs of cockroaches on the floors underneath large equipment and no signs on the walls behind the storage racks. Observed the most recent pest control service to be dated 09/21/2022, via invoice provided at the time of re-reinspection.

Clean and sanitize all affected areas and maintain the facility free from vermin.

The facility was observed to be in compliance. Facility may re-open and operate.

No further action required.

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

Overall Inspection Comments

A reinspection was conducted on this date.

Facility was observed to be in compliance. Facility may re-open and operate.

No further action required.

The following was provided:

- Request for a re-score form

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