



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JIMMY JOHN'S GOURMET SANDWICHES				REINSPECTION Not Specified	INSPECTOR Tirza Tetteh	DATE 6/3/2022
LOCATION 16155 SIERRA LAKES PKWY 110, FONTANA, CA 92336				PERMIT	IDENTIFIER: None	
TIME IN 1:38 PM	TIME OUT 2:43 PM	FACILITY ID FA0015101	RELATED ID CO0083470	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 03 - REINSPECTION 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.

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

Inspector Comments: Environmental Health received a complaint on 6/2/22 stating complainant observed cockroach activity in the food prep area and dining room.

Reference - HSC

Discussed nature of complaint with manager who was aware of the complaint. Manager stated they have seen cockroaches at the front door of the facility at night. Manager also stated the facility does not pest control services.

On this day, observed the following:

- 1 dead juvenile cockroach on floor of dining room near front door
- 1 dead adult cockroach on floor under the handwash sink
- 1 dead adult cockroach on floor in cabinet below the soda machine
- floors throughout the facility under equipment to have a heavy accumulation of old foods and trash
- damaged weather stripping at front doors
- medium sized hole in wall at the mop sink

Eliminate dead cockroaches from the facility. Clean and sanitize affected areas. Maintain facility free of vermin. Monitor all vermin activity and obtain a monthly pest control service.

Additional violations observed. See selected violations.

A follow-up inspection will be conducted to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Further action required.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed the following:

Not In Compliance

- 1 dead juvenile cockroach on floor of dining room near front door
- 1 dead adult cockroach on floor under the handwash sink
- 1 dead adult cockroach on floor in cabinet below the soda machine

Violation Reference - HSC - 114259.1, 114259.4, 11425

No active infestation observed on this date.

Eliminate dead cockroaches from the facility. Clean and sanitize affected areas. Maintain facility free of vermin. Monitor all vermin activity and obtain a monthly pest control service.

A follow-up inspection will be conducted to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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LOCATION 16155 SIERRA LAKES PKWY 110, FONTANA, CA 92336	INSPECTOR Tirza Tetteh

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed damaged weather stripping at front doors.

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Repair/replace weather stripping to prevent vermin entry to facility.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: 1. Observed a heavy accumulation of old foods and trash on the floors throughout the facility under equipment and shelving.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Clean floors and remove debris. Maintain floors in a clean and sanitary manner.

2. Observed a medium sized hole in the wall at the mop sink.

Seal all openings in wall to prevent vermin entry to the facility.

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

No summary comments have been made for this 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