385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov
www.SBCounty.gov/dph/dehs

SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME				REINSPECTION	INSPECTOR	DATE
POKE HANA				Not Specified	Iliana Olguin	7/14/2022
LOCATION				PERMIT	IDENTIFIER: None	
525 E HOSPITALITY LN A, SAN BERNARDINO, CA 92408					SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR	
11:17 AM	12:21 PM	FA0011961	CO0084048	1621	ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

RETAIL FOOD PROTECTION - Public Eating Pl (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.

16K995 Permit - Suspension ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an active cockroach infestation and Notice of Closure has been posted.

-Remove/eliminate all evidence of the cockroaches using an approved method of pest control as soon as possible.
-Seal all gaps/crevices in the facility
-Clean and sanitize the affected areas.

All evidence of cockroach activity must be eliminated from the facility prior to reopening. The facility must remain closed for at least 24 hours prior to reopening.

Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening the facility.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: A complaint inspection was conducted on this date in response to a complaint received by Environmental Health Services.

Nature of complaint:
The complainant alleged that they found several cockroaches in the lobby area.

Findings:
- Person in charge was not aware of the complaint
- Person in charge stated that pest control had serviced in the morning prior to time of inspection
- Pest control services monthly

Observed the following:
- No adulterated food was observed at the time of inspection
- Observed three alive nymph cockroaches under the handwashing sink in the back preparation area.
- Observed several dead cockroaches between the three compartment sink, handwashing sink and metal storage rack
- One alive nymph cockroach under the metal storage rack

Clean and sanitize areas and maintain facility free of vermin. A follow up inspection will be conducted at a later time to verify compliance of facility being vermin free. Please contact Environmental Health Services when ready to reopen.

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

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
POKE HANA	7/14/2022
LOCATION	INSPECTOR
525 E HOSPITALITY LN A, SAN BERNARDINO, CA 92408	Iliana Olguin

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed several alive nymph cockroaches under the handwashing sink and under the metal storage rack in the food preparation area.

Clean and sanitize area and maintain facility free of vermin.

Note: A follow up inspection will be conducted when facility is free of vermin and ready to re-open.

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)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed a missing ceiling panel above the two reach in cold holding units.

Replace/repair and ensure to keep ceilings in good repair at all times.

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

Notice of closure sign has been posted

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