



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NONNAS ITALIAN RESTAURANT			REINSPECTION DATE Not Specified	INSPECTOR Vanessa Salcedo	DATE 1/12/2022
LOCATION 1689 W KENDALL DR H, SAN BERNARDINO, CA 92407			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:02 PM	TIME OUT 5:00 PM	FACILITY ID FA0012020	RELATED ID CO0081781	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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, 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

**Inspector Comments:** The purpose of this visit is to conduct a complaint investigation. A complaint was received by San Bernardino County Environmental Health Services on January 6, 2022.

Reference - HSC

The complainant stated that walking in to the restaurant, there is a foul smell. Not sure if it is cleaning chemicals or sewage. There were also 2 dead cockroaches on the floor.

On this date the person in charge stated that they were not aware of this complaint. Upon entering the facility a sewer like smell was immediately detected. The operator stated that the odor comes from the grease trap that is located in a room where the mop sink and water heater is also stored. The sewer like smell did get significantly stronger when entering the room where the grease trap is located near the back door of the facility. Per operator they grease trap is serviced and cleaned by a contracted company every three (3) months, a receipt was provided. No evidence of a sewage back was observed at this time and the operator stated that they have not once had sewage back up. No cockroaches were observed at the facility on this date. Observed several of old rodent droppings on the floor under the dry storage rack near the kitchen entrance, on the floor under the mechanical warewash machine, and on the floor near the cold holding unit (see violation). Per operator pest control last treated the facility August 2021.

NOTE: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.

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

#### 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 old rodent droppings on the floor under the dry storage rack near the kitchen entrance, on the floor under the mechanical warewash machine, and on the floor near the cold holding unit. Note: no food or food contact surfaces were observed to be contaminated.

Remove these insects then clean and sanitize all affected areas. Take the necessary steps to ensure the facility is free from vermin.

NOTE: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.

**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)

#### Overall Inspection Comments

NOTE: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.

#### 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