



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

|   |                     |                          |                              |                              |  |
|---|---------------------|--------------------------|------------------------------|------------------------------|--|
| FACILITY NAME<br>WINGSTOP #141                  |                     |                          | REINSPECTION<br>Next Routine | INSPECTOR<br>Zaynab Darwiche | DATE<br>9/14/2022  |
| LOCATION<br>9765 SIERRA AV A, FONTANA, CA 92335 |                     |                          | PERMIT<br>2/28/2023          | IDENTIFIER: None             |  |
| TIME IN<br>4:16 PM                              | TIME OUT<br>4:36 PM | FACILITY ID<br>FA0029627 | RELATED ID<br>PR0038633      | PE<br>1621                   | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION<br>RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED<br>ACTION: 01 - NO FURTHER ACTION 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.

**16K994 Reinspection**

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC

**Inspector Comments:** The purpose of this reinspection is to verify compliance. During the routine inspection on 09/14/2022, observed the floor sink underneath the food preparation sink to be overflowing.

Manager stated that the issue was resolved by "24 Hour Express" plumbing services.

Upon reinspection, observed the floor sink under the food preparation sink to be properly draining when running the water.

Clean and sanitize the affected areas. Ensure all sewage and wastewater is properly draining at all times.

Facility is in compliance. No further action required.

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

**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](#).

**Signature(s) of Acknowledgement**

No Sig

NAME: Jaime Fernandez  
TITLE: Manager  
Total # of Images: 0