



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|--|---------------------|---------------------------------|-------------------------|--------------------------------|---|-------------------|--|
| FACILITY NAME WIENERSCHNITZEL #544 | | REINSPECTION DATE 11/18/2021 | | INSPECTOR Rose Ann Dooley | | DATE 11/4/2021 | |
| LOCATION 1388 W FOOTHILL BL, RIALTO, CA 92376 | | | | PERMIT EXPIRATION 2/28/2071 | | IDENTIFIER: None | |
| TIME IN 1:06 PM | TIME OUT 2:06 PM | FACILITY ID FA0004579 | RELATED ID PR0001746 | PE 1621 | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE | | |

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE:

A re-inspection was conducted on this date, per the operators request. It was noted during the routine inspection that the facility had an infestation of cockroaches. The operator stated that the infestation has been corrected and they believe that they are ready to reopen.

Observation:

- Observed one live nymph cockroach inside three compartment sink.
 - Observed numerous dead cockroaches throughout rear kitchen area.
 - Observed grease build inside the fryer units and on top of the computer area located on top of the fryer.
- Ensure to maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.
- Observed holes and lifting finishes located under the three compartment sink, sealed and closed off.

NOTE: The operator was able to provide two receipts for current pest control treatments.

OUTCOME:

Permit will remain suspended. The facility shall remove/eliminate all live/dead evidence of vermin, including but not limited to cockroaches, using approved methods of pest control. Seal any/all gaps/crevices in the facility. Clean and sanitize all affected areas and all food contact surfaces prior to contact EHS for reopening inspection. The pest control and re-entry procedures were discussed with manager. Provide your local health inspector follow ups regarding process of elimination of the infestation by send the pest control records to your health inspector. Prior to reopening, an billable inspection shall be conducted, the facility shall correct the observed issues. All evidence of cockroach activity must be eliminated from facility and all directives provided via inspection reports.

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

Overall Inspection Comments

Permit will remain suspended.

*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the re-inspection has been discussed with the facility owner.

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

NAME: John Davis
TITLE: Owner

Total # of Images: 0