



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOGAN'S ROADHOUSE		REINSPECTION Not Specified	INSPECTOR Tirza Tetteh	DATE 5/4/2022
LOCATION 13480 BASELINE AV, FONTANA, CA 92335		PERMIT	IDENTIFIER: None	
TIME IN 9:33 AM	TIME OUT 10:30 AM	FACILITY ID FA0013483	RELATED ID CO0083017	PE 1622
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED		

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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



Compliance Date: Not Specified

Inspector Comments: Permit is suspended and facility is closed due to an active cockroach infestation.

Not In Compliance

Violation Reference - HSC

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

Inspector Comments: Environmental Health receive a complaint on 4/29/22 stating complainant observed guests dining next to them kill a cockroach inside the dining room of the facility.

Reference - HSC

Discussed nature of complaint with manager who stated they were aware of the complaint.

Manager stated the following:

- facility is aware of issue regarding cockroaches
- pest control services were provided on 4/27 and 5/4 (prior to inspection)

On this day, after a thorough inspection of the entire facility, observed the following live juvenile cockroaches:

- one (1) on the counter of beverage station in servers area
- one (1) on floor under beverage station in servers area
- two (2) on floor under the mechanical dishwasher

Observe two (2) dead adult cockroaches on floor and sticky trap near door to banquet room. Observed two (2) dying nymph cockroaches on floor under the mechanical dishwasher. Pest control reports stated facility had no activity during two (2) most recent services.

Eliminate cockroach infestation from facility and maintain facility free of all vermin. Clean and sanitize all affected areas and maintain clean.

Facility is currently experiencing an active cockroach infestation. Permit is suspended and facility is closed.

Notice of closure sign posted.

A reinspection will be conducted on 5/5/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Complaint is valid.

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



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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: On this day, after a thorough inspection of the entire facility, observed the following live juvenile cockroaches:

- one (1) on the counter of beverage station in servers area
- one (1) on floor under beverage station in servers area
- two (2) on floor under the mechanical dishwasher

Observe two (2) dead adult cockroaches on floor and sticky trap near door to banquet room. Observed two (2) dying nymph cockroaches on floor under the mechanical dishwasher. Pest control reports stated facility had no activity during two (2) most recent services.

Eliminate cockroach infestation from facility and maintain facility free of all vermin. Clean and sanitize all affected areas and maintain clean.

Note: Facility is closed and permit is suspended due to an active cockroach infestation.

A reinspection will be conducted on 5/5/2022 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)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed weather strip at large rolling door in the banquet room to be in disrepair providing gaps along the bottom of the door.

Repair/replace and maintain facility vermin proof.

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

Not In Compliance

Violation Reference - HSC - 114143 (d),
114266

Inspector Comments: Observed accumulation of grease, foods and debris on floors under the deep fryers and cold unit at the cooks line.

Clean floors and maintain in a clean and sanitary manner.

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 posted.

Do not remove, relocate or obscure closure sign. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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](#).



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

No Sig.

NAME: David Stephens
TITLE: General Manager

Total # of Images: 0