



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA VILLA RESTAURANT			REINSPECTION DATE Not Specified	INSPECTOR Kelly Eredia	DATE 9/15/2016
LOCATION 15770 MOJAVE DR H, VICTORVILLE, CA 92394			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:50 PM	TIME OUT 5:10 PM	FACILITY ID FA0004690	RELATED ID CO0055816	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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

Not In Compliance

Reference - HSC

Inspector Comments: On this day, a complaint inspection was conducted for CO0055816. Owner was present at time of inspection. Per the complainant, there were roaches on the floor, the restrooms were dirty, the restaurant was dirty, and the silverware was dirty. The management was informed but customer was ignored.

Operator stated she has been the new owner for about a month. There has not been a transfer of ownership form submitted. Transfer of ownership form was provided to operator. Submit form within 72 hours, no later than 9/18/16.

During inspection, numerous roaches were observed crawling beneath dry storage shelving, both reach in refrigerators, reach in freezer, and 3 compartment sink. Several dead roaches were observed beneath the 3 compartment sink, and reach in refrigerators. Owner has not obtained pest control services. Observed standing water, food residue and grease build up along floors and walls beneath equipment. Clean and maintain floors and walls throughout facility, and ensure there is no standing water to prevent vermin attraction. Facility is closed due to vermin infestation.

Observed restrooms and dining area in facility to be cleaned and maintained. Operator stated restrooms and dining areas are cleaned throughout the day and as needed. Build up was observed on clean silverware. Operator was not able to demonstrate proper knowledge of ware washing procedures and sanitizer concentration. Operator was educated how to ware wash properly, including proper ware washing steps, and to use 200 ppm quaternary ammonia, submerging utensils 60 seconds, and allowing to air dry. Ware washing sticker was provided as reference. Operator stated she has neither the food manager certification nor food worker card. Missing food handler card form was provided to operator. Fax form within 14 days, by 9/29/16, to avoid a future charged follow-up inspection. Note: Food handler cards MUST be issued by San Bernardino County to be valid.

At this time, this complaint has been justified.

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

Overall Inspection Comments

Facility is closed due to vermin infestation. Contact the Department of Environmental Health at 800-442-2283 to schedule a reinspection. "Notice of Closure" sign posted.

Signature(s) of Acknowledgement

NAME: Rosa Silva
TITLE: Owner

Total # of Images: 0