



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SAVE MORE LIQUOR		REINSPECTION DATE Not Specified		INSPECTOR Guy Surber	DATE 12/13/2018
LOCATION 324 W BASELINE ST, SAN BERNARDINO, CA 92410				PERMIT EXPIRATION 1/31/2019	IDENTIFIER: Market and Raw Meats
TIME IN 4:30 PM	TIME OUT 5:30 PM	FACILITY ID FA0010218	RELATED ID PR0001165	PE 1684	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

### RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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.

#### 16K992 Permit Reinstatement

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference** - HSC

**Inspector Comments:** Permit Reinstated at this time.  
Open food may be prepared and sold.  
Closure sign removed on this date and grade posted.

**Description:** The health permit to operate is hereby reinstated and facility may open.

#### 16K994 Reinspection

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference** - HSC

**Inspector Comments:** The purpose of this inspection is to verify that the facility is free of vermin, that rodent droppings and dead cockroaches have been cleaned up, and that the areas (including food preparation surfaces) have been properly sanitized.

Observed that everything was removed from dry storage area including plastic pallets. Employee stated that it would be discarded.

Observed that rodent droppings and dead cockroaches had been cleaned up. Manager stated that area had been sanitized with bleach/water mixture at 100 ppm (parts per million). Employee stated that food preparation surfaces and horizontal surfaces had been sanitized with bleach/water mixture at 100 ppm. Observed sanitizer bucket that had 100 ppm chlorine bleach in meat area.

Observed one live cockroach on door of back restroom in dry storage area. Facility has agreed to have a professional pest control company on site weekly for two months. The Department of Public Health will conduct another follow-up inspection within that time to verify that there is no sign of vermin in facility.

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

#### Overall Inspection Comments

Closure Sign removed on this date.  
Grade Card posted on this date.  
Follow-up inspection required.

#### Signature(s) of Acknowledgement

NAME: Wally Haddad  
TITLE: Partner, Owner

Total # of Images: 0