



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SAMIS II MARKET				REINSPECTION Not Specified	INSPECTOR Allison Torres	DATE 6/30/2022
LOCATION 1413 S EUCLID , ONTARIO, CA 91762				PERMIT	IDENTIFIER: None	
TIME IN 11:55 AM	TIME OUT 12:55 PM	FACILITY ID FA0009755	RELATED ID CO0083727	PE 1648	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Convenience Store (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.

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

Reference - HSC

Inspector Comments: On this date a complaint investigation was conducted along with a routine inspection due to complaint (CO0083727) received on June 21, 2022 by San Bernardino County Environmental Health Services.

Nature of Complaint:

Per complainant, there is a person living in the storage area and the area is not maintained. The toilet is broken and leaking. The uneaten food is tossed around and gnats are present.

Interview with Manager:

Per manager, they were aware of the complaint. They stated there was a person living in the back storage area but they are no longer living there. The toilet has been fixed a week prior to inspection and was no longer leaking. Any left over food is thrown in the trash and the gnats are still present but in smaller numbers.

Observations:

Upon arrival the back storage area was inspected and a mattress was observed on the floor along with a couch and several clothing items. See violation 16C046.

Food debris was observed on the floor through out the back storage area. See violation 16C045.

The toilet was observed to be working properly and was not leaking.

Approximately 50 gnats were observed flying through out the back storage area along with a live cockroach, several dead cockroaches and rodent droppings. See violation 16C023.

A reinspection will be conducted on or after seven (7) days to observe compliance. Failure to comply may result in future billed reinspections.

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: 1.) Observed one (1) live nymph cockroach in the back soda storage area.

2.) Observed four (4) dead cockroaches in the cabinet underneath the soda machine.

3.) Observed several rodent droppings on the soda storage racks closest to the warewashing sink.

4.) Observed approximately 50 gnats in the back storage area surrounding the restroom, warewashing sink, and a mattress.

Eliminate the cockroaches, rodents and flies from the facility. Clean and sanitize all the affected areas.

Note: The sale of open food is temporarily suspended until a reinspection is conducted and the facility is free from cockroaches.

A reinspection will be conducted on or after seven (7) days to observe compliance. Failure to comply may result in future billed reinspections.

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)

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 the floors have a build up of trash and old food debris.

Clean and maintain the floors clean.

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))

16C046 No unapproved private homes / living or sleeping quarters

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114285, 114286

Inspector Comments: Observed a mattress and a blow up couch in the back food storage area.

Discontinue this practice and remove the mattress and couch from the storage room. Ensure that there are no sleeping accommodations in any room where food is prepared, stored or sold.

Violation Description: No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

Overall Inspection Comments

A reinspection will be conducted on or after seven (7) days to observe compliance. Failure to comply may result in future billed reinspections.

The sale of open food is temporarily suspended until a reinspection is conducted and the facility is free from cockroaches.

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](#).

Total # of Images: 0