



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LEE'S DONUTS		REINSPECTION DATE 9/11/2020	INSPECTOR Emily Pfeifer	DATE 8/28/2020
LOCATION 12091 AIR EXPRESSWAY, ADELANTO, CA 92301		PERMIT EXPIRATION 8/31/2070	IDENTIFIER: None	
TIME IN 10:43 AM	TIME OUT 11:27 AM	FACILITY ID FA0009644	RELATED ID PR0004647	PE 1620
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE				

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date in order to determine compliance of no vermin inside the facility.

Observed the following:

- Several young and adult cockroaches on the floor underneath the cooking equipment and storage shelves in the back kitchen area
- Heavy build up of debris on the floor underneath the cooking equipment

Another reinspection will be required to determine compliance.

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

16K023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed several live young and adult cockroaches on the floor underneath the cooking equipment and storage shelves in the back kitchen area.

Ensure that the facility remains free of vermin at all times.

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)

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: The permit will remain suspended at this time.

You are hereby notified that your health permit is temporarily suspended due to an active cockroach infestation.

- Remove/eliminate all evidence of the cockroaches using an approved method of pest control as soon as possible.
- Seal all gaps/crevices in the facility.
- Clean and sanitize the affected areas.

All evidence of cockroach activity must be eliminated from the facility prior to reopening.

Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening the facility.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed excessive debris accumulation on the floors underneath the cooking equipment.

Clean the floor in this area and maintain 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))



Public Health
Environmental Health Services

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LOCATION 12091 AIR EXPRESSWAY, ADELANTO, CA 92301	INSPECTOR Emily Pfeifer

Overall Inspection Comments

A follow up inspection was conducted on this date in order to determine compliance of no vermin in the facility.

The permit will remain suspended on this date due to an active cockroach infestation.

Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening the facility.

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

A handwritten signature in blue ink that reads "SNA".

NAME:
TITLE:

Total # of Images: 0