



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DELHI PALACE		REINSPECTION DATE Not Specified		INSPECTOR Mechelle Rouse	DATE 12/4/2018
LOCATION 2001 S DINERS CT, SAN BERNARDINO, CA 92408				PERMIT EXPIRATION 3/31/2019	IDENTIFIER: None
TIME IN 4:50 PM	TIME OUT 5:50 PM	FACILITY ID FA0004571	RELATED ID PR0009590	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

### RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The health permit for this facility was suspended on 12/03/2018 due to an imminent health hazard of cockroach infestation, poor food handling practices, overall food facility maintenance and sanitation in the main kitchen facility. The operator produced professional exterminator receipts that shown this facility has been treated on 12/4/2018. On this date no evidences of vermin including cockroaches were observed in the facility. The health permit to operate this facility is hereby reinstated this date. Continue to operate this kitchen facility free from vermin- including but not limited to cockroaches.

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



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FACILITY NAME DELHI PALACE	DATE 12/4/2018
LOCATION 2001 S DINERS CT, SAN BERNARDINO, CA 92408	INSPECTOR Mechelle Rouse

### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this investigation is to conduct a follow up inspection.

During the routine inspection conducted 12/3/2018, multiple violations were observed both major and minor causing the facility to be shut down until further notice. Please refer to official inspection report for more detail.

The following facility operators have attended a supervisory review and have been given the opportunity to re-open.

Today 12/4/2018, a thorough follow up inspection have been conducted and the following was observed:

- Overall sanitary condition: Kitchen observed clean and in good working condition at the time of inspection.

Preparation tables, cooking equipment have been clean and sanitized to sight.

- Food Contact Surface (Ice maker) clean: Ice maker was observed emptied and clean. Manager stated repairs were made on this unit to prevent water from leaking on the outside.

Manager was informed to continually clean and maintain the ice maker in good working condition.

- Cracks/gaps/holes sealed: Manager has sealed all gaps and holes indicated on inspection report and others.

- Updated pest control receipt with detailed findings: Updated pest control receipt show the most recent service being 12/3/2018, target areas include: areas behind kitchen appliances, grill, fryer, oven, base boards, sinks, storage areas, bathrooms, lobby, buffet room. Target pest include: german roaches, ants, spiders, ants.

Manager was informed to continue to receive pest control services for the next couple months with detailed summary of findings.

-Vermin: None observed

Other observations: Soap dispenser in womens restroom repaired, tiles in kitchen and mens restroom repaired.

Managers and staff were reminded of the following California codes:

No rodents, insects, birds, or animals: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Live animals are not allowed in a food facility except as specified in Section 114259.5. Food employees with service animals may handle or care for their service animal if they wash their hands as required. Dogs under the control of uniformed law enforcement or private operators who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code are exempt.

Food-contact surfaces: clean and sanitized: All food-contact surfaces of utensils and equipment shall be clean and sanitized. A food facility shall not be operating if there is no method to properly clean and sanitize equipment or utensils. If found operating, the Environmental Health Specialist shall suspend the permit. All equipment and utensils will be required to be cleaned and sanitized prior to the permit being reinstated. A food facility shall not be operating if there is gross contamination of food-contact surfaces that may result in the contamination of food products.

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

### Overall Inspection Comments

A follow up will be conducted in two weeks to ensure facilities compliance.

### Signature(s) of Acknowledgement

NAME: Avatar Thind  
TITLE: Food manager

Total # of Images: 0