



**Public Health**  
Environmental Health Services

### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>LARRY'S BURGERS</b>		REINSPECTION DATE <b>1/01/2019</b>	INSPECTOR <b>Eduardo Ramirez</b>	DATE <b>12/18/2018</b>
LOCATION <b>4370 HOLT BL, MONTCLAIR, CA 91763</b>		PERMIT EXPIRATION <b>10/31/2018</b>	IDENTIFIER: Food	
TIME IN <b>10:40 AM</b>	TIME OUT <b>11:45 AM</b>	FACILITY ID <b>FA0004331</b>	RELATED ID <b>PR0008056</b>	PE <b>1621</b>
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION		
		RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU		
		ACTION: 18 - PERMIT SUSPENSION CONTINUANCE		

### 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A reinspection was conducted to ensure this facility is free from vermin-including but not limited to-cockroaches.

This reinspection was conducted at the request of the operator.

During the routine inspection conducted on 12/17/2018, live cockroach activity was observed in critical areas throughout the kitchen facility and the health permit to operate this facility was suspended. On this date, after a thorough inspection of the entire front and rear kitchen areas, live cockroach activity was observed. Observed six (6) live adult cockroaches on the cracks/ crevices next the soda machine/ ice bin located by the drive-thru window, two (2) cockroaches on the walls behind the three compartment sink and one behind the loose stainless steel wall panels behind the three compartment sink. In addition, observed dead cockroaches below the soda machine/ ice bin, in the shelving below the front counter/ hot holding unit and on the floors in the rear dry storage room. Due to the live activity and evidence observed on this date, the health permit was not reinstated. The operator produced pest control reports/ receipts showing service was conducted on 12/17/2018 and stated a follow-up service inspection was scheduled for two weeks. Due to the live activity found today, the operator stated he would call the pest control company immediately. Continue conducting proper exclusion methods to ensure this cockroach infestation is completely eliminated. Seal any openings on the walls and ceilings that can harbor vermin. The health permit was not reinstated on this date. Call this office when you are ready to re-open and re-inspection will be conducted 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 live adult cockroaches on the cracks/ crevices next to the front soda machine/ ice bin and live adult cockroaches below the three compartment sink. In addition, observed dead cockroaches at the front kitchen below the counters/ hot holding unit and soda machine/ ice bin. Ensure this facility is free from vermin-including but not limited to-cockroaches.

**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)

#### Overall Inspection Comments

The health permit was not reinstated on this date and the Notice of Closure sign remained posted on the window.

#### Signature(s) of Acknowledgement

NAME: Bob Karpontinis  
TITLE: Owner

Total # of Images: 0