



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FOOD4LESS #303		REINSPECTION DATE 3/26/2021		INSPECTOR Josue Garcia		DATE 3/12/2021	
LOCATION 1410 W FOOTHILL BL, RIALTO, CA 92376				PERMIT EXPIRATION 7/31/2021		IDENTIFIER: Market/Meat	
TIME IN 10:12 AM		TIME OUT 10:30 AM		FACILITY ID FA0004792		RELATED ID PR0007752	
				PE 1620		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

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.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: Facility is unable to provide a minimum water temperature of 100 F measured at the faucet and is now closed.

Compliance has not been met on this day. Department is closed as of 9:27 am of this day.

Reinspection required.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date to verify hot water compliance at preparation sinks.

During a routine inspection conducted on 3/4/2021 it was noted that the preparation sinks in the facility were incapable of reaching a water temperature minimum of 120 F. Observed preparation sinks only capable of reaching a maximum water temperature of 104.1 F measured at the faucet. Facility was given a week to bring the water temperature to compliance

Observed the following water temperatures

- 88.2 F at the prep sink
- 84.1 F at the handwash sink

Ensure hot water within the facility is kept at the following proper temperatures:

- 120F+ at prep sink and janitorial sink
- 100F+ at hand sink or ware washing sink
- 100F+ while hand washing
- 100F+ during active ware washing

Note: NON-ADJUSTABLE hand wash sinks shall reach between 100F-108F.

Facility is unable to provide a minimum water temperature of 100 F measured at the faucet and is now closed.

Compliance has not been met on this day. Department is closed as of 9:27 am of this day.

Reinspection required.

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



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LOCATION 1410 W FOOTHILL BL, RIALTO, CA 92376	INSPECTOR Josue Garcia

16K021 Hot and cold water available



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113953(c),
114099.2(b)

Inspector Comments: Observed the following water temperatures
- 88.2 F at the prep sink
- 84.1 F at the handwash sink

Ensure hot water within the facility is kept at the following proper temperatures:
-120F+ at prep sink and janitorial sink
-100F+ at hand sink or ware washing sink
-100F+ while hand washing
-100F+ during active ware washing
Note: NON-ADJUSTABLE hand wash sinks shall reach between 100F-108F.

A reinspection is required.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Overall Inspection Comments

A reinspection was conducted on this date to verify hot water compliance at preparation sinks. Compliance has been not met on this day.

Facility is unable to provide water temperature at a minimum of 100.0 F measured at the faucets. Facility is now closed. A notice of closure has been posted and the letter A removed.

Reinspection required prior to resuming operations. Reinspection will be billable at the San Bernardino County Environmental Health Services hourly rate of \$122.50. (30 min minimum)

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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