



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LAS PALMAS RESTAURANT #2				REINSPECTION DATE Not Specified	INSPECTOR Tamara King	DATE 2/27/2019
LOCATION 73741 29 PALMS HWY, TWENTYNINE PALMS, CA 92277				PERMIT EXPIRATION 3/31/2019	IDENTIFIER: None	
TIME IN 3:07 PM	TIME OUT 3:20 PM	FACILITY ID FA0004730	RELATED ID PR0016130	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

Inspector Comments: The health permit to operate has been reinstated.

Not In Compliance

Hot water in the facility was measured at 121 degrees F at the food preparation sinks.

Reference - HSC

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

#### 16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: A re-opening inspection was conducted at the request of the facility owner on this date.

Not In Compliance

The facility was closed during a routine health inspection conducted 2/27/2019 due to a lack of hot water in the facility as a result of a malfunctioning water heater.

Reference - HSC

At the time of this follow up the hot water heater was observed to be repaired and hot water was measured at 121 degrees F at the food preparation sink.

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

#### Overall Inspection Comments

The facility was reopened. The "Notice of Closure" sign was removed and replaced with an "A" grade card.

#### Signature(s) of Acknowledgement

NAME: Riofrio, J.

TITLE: Owner

Total # of Images: 0