



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|--|---------------------|------------------------------------|-------------------------|--------------------------------|--|
| FACILITY NAME TEMPE HOUSE | | REINSPECTION DATE Not Specified | | INSPECTOR Tirza Tetteh | DATE 3/13/2020 |
| LOCATION 24984 3RD ST, SAN BERNARDINO, CA 92346 | | | | PERMIT EXPIRATION 5/31/2020 | IDENTIFIER: None |
| TIME IN 3:22 PM | TIME OUT 3:51 PM | FACILITY ID FA0014143 | RELATED ID PR0018695 | PE 1620 | 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 (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.

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: Facility officially open to the public as per San Bernardino County Environmental Health Services.

Notice of Closure sign removed.

Grade 'B' posted from routine inspection on 3/13/2020.

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

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A reinspection was conducted by the San Bernardino County Division of Environmental Health. The purpose of this reinspection is to determine compliance regarding closure due to lack of hot water.

Facility was observed closed at this time.

Inspector obtained the following hot water temperatures:
- handwash sink 102F
- preparation sink 121F
- mop sink 123F
- 3-compartment sink 115F

Facility is in compliance. No further action required.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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

NAME: Ratinax Muljono
TITLE: Owner

Total # of Images: 0