



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA CONDESA FINE MEXICAN KITCHEN		REINSPECTION DATE Next Routine	INSPECTOR Mary Ann Holt	DATE 5/14/2018
LOCATION 801 N LA CADENA DR, COLTON, CA 92324		PERMIT EXPIRATION 11/30/2018	IDENTIFIER: None	
TIME IN 1:04 PM	TIME OUT 1:31 PM	FACILITY ID FA0009470	RELATED ID PR0009299	PE 1621
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED				

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.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A re-inspection has been conducted on this date 05/14/2018 to determine whether hot water has been restored to the facility.

Upon inspection the following observations were made:

1. Warm water at the handwashing sink to be measured at 112 degrees F.
2. Hot water at the three compartment sink measured a temperature of 111 degrees F at the time of inspection.

Manager turned up the hot water heater during the inspection.

Permit to operate has been re-instated. Facility may open to the public.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

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 temperature of water at the three compartment sink to be measured at 111 degrees F.

Ensure hot water at a minimum of 120°F is required at all sinks in the facility as measured from the faucet

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

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: SNA

TITLE:

Total # of Images: 0