



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME COCO'S BAKERY RESTAURANT #235				DATE 4/23/2021	REINSPECTION DATE 5/07/2021	PERMIT EXPIRATION 12/31/2070
LOCATION 1140 W COLTON AV, REDLANDS, CA 92373				INSPECTOR Luis Verde		
MAILING ADDRESS 9400 SW GEMINI DR, BEAVERTON OR 97008				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 9:17 AM	TIME OUT 9:52 AM	FACILITY ID FA0009349	RELATED ID PR0008709	PE 1622		

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.



SCORE 100

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & excl		4	
In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In				4	2
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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92. PERMIT REINSTATEMENT

POINTS 0	Compliance date not specified	Inspector Comments: Facility health permit has been reinstated on this date 4/23/2021. Facility is authorized to reopen.
	Not In Compliance	
	Violation Reference - HSC - No Reference Number Specified	

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

94. REINSPECTION

POINTS 0	Compliance date not specified	Inspector Comments: A follow up inspection was conducted on this date 4/23/2021 based on routine inspection conducted on 4/20/2021. During routine inspection facility was closed and permit was suspended due to an active rodent infestation in the facility.
	Not In Compliance	
	Violation Reference - HSC - No Reference Number Specified	

Facility was contacted and stated they were ready for reinspection on this date. Upon inspection Operator provided Pest Control Service Invoices conducted by EcoLab on 4/20, 4/21, and 4/22 prior to date of reinspection. Operator stated that pest control had captured one (1) live rodent during the 4/20 service and removed it from the facility. Operator also showed areas where holes and gaps had been filled to prevent any further vermin entry. Upon inspection of facility rodent droppings were observed to have been removed from all noted areas and operator stated areas were cleaned and sanitized. UV Light was also used to conduct inspection to verify any stains or markings and did not detect any residuals. No fresh or new rodent droppings were observed at the time of inspection. Operator had also stated that pest control had serviced the exterior of the facility and had placed chemical deterrents in the surrounding shrubbery and bushes. New rodent traps were also observed around the exterior perimeter of the facility. Garbage disposal area in the rear of the facility was also inspected and was observed to be clean with no food or garbage in the surrounding area. Operator stated that had already ordered new dumpsters to replace their current ones to prevent any further issues.

Facility is observed to have eliminated vermin infestation. Facility permit has been reinstated and facility is authorized to reopen under the condition that an additional follow up be conducted in seven (7) business days to verify continues compliance.

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

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



Public Health
Environmental Health Services

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A follow up inspection was conducted on this date 4/23/2021 based on routine inspection conducted on 4/20/2021 that resulted in closure of facility and suspension of permit.

Facility was observed to be in compliance on this date 4/23/2021. Facility health permit has been reinstated on this date 4/23/2021. Facility is authorized to reopen.

A follow up inspection will be conducted in seven (7) business days to verify continued compliance.

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: Jose Talamantes
TITLE: Manager