



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>FOOD4LESS #303</b>		REINSPECTION DATE <b>3/26/2021</b>	INSPECTOR <b>Josue Garcia</b>	DATE <b>3/12/2021</b>
LOCATION <b>1410 W FOOTHILL BL, RIALTO, CA 92376</b>		PERMIT EXPIRATION <b>3/31/2021</b>	IDENTIFIER: Bakery	
TIME IN <b>9:41 AM</b>	TIME OUT <b>10:11 AM</b>	FACILITY ID <b>FA0004792</b>	RELATED ID <b>PR0019134</b>	PE <b>1620</b>
		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 ⚠ CRITICAL ⚠**

**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.

**16K021 Hot and cold water available ⚠ CRITICAL ⚠**

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

**Inspector Comments:** Observed the following water temperatures  
- 87.2 F at the prep sink  
- 86.1 F at the handwash sink  
- 78.4 F at the 3 compartment 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**

This department was inspected concurrently with the Deli.

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 was 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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Total # of Images: 0