



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME VIET HUNG SEAFOOD MARKET			REINSPECTION DATE 1/25/2019	INSPECTOR Emmily Phan	DATE 1/11/2019
LOCATION 25374 BASELINE ST B, HIGHLAND, CA 92346			PERMIT EXPIRATION 11/30/2019	IDENTIFIER: Food Prep	
TIME IN 9:46 AM	TIME OUT 10:37 AM	FACILITY ID FA0001032	RELATED ID PR0000710	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE

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



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The health permit for this facility to operate open food will remain suspended until all evidence of live or dead cockroaches is eliminated from the facility.

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This follow-up inspection has been conducted to verify the facility in compliance with their live cockroach infestation.

This re-inspection is being conducted at the request of the operator.

During the routine inspection conducted on 1/08/19, several old sticky traps were observed containing numerous dead German cockroaches in various life stages. Numerous live German cockroaches were observed on the table next to the mop sink and in a group cluster near the water heater.

On this date of reinspection on 1/11/19, one (1) live nymph German cockroach was observed at the water heater.

Two sticky traps were observed around the water heater dated 10/10. One sticky trap contained one (1) dead nymph German cockroach and the other sticky trap contained none. No live or dead German cockroaches or droppings were observed anywhere else inside the facility or in the immediate outside vicinity during this time of re-inspection.

The facility has proved proof of pest control service on 10/10 and will continue their weekly pest control service then monthly service.

The floors, walls, and ceilings were observed to be thoroughly cleaned. Observed one base plate to be detached from the wall parallel to the mop sink. Repair/replace the base plate and ensure that it is securely attached to the wall and sealed.

Per consultation, the facility may reopen their facility under their prepackaged permit ONLY for permit (PR0000709).

The facility shall not conduct any open food prep under their second permit (PR0000710).

Continue to maintain this facility in a clean and sanitary condition and continue to eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches.

Call the DPH office at 1 (800) 442-2283 when you are ready to reopen the open food portion of the facility and reinstate the health permit.

This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

The additional reinspection will be a billable inspection due to noncompliance by the first follow-up inspection conducted on this date 1/11/19.

Billable inspections will be charged at rate of \$245 per hour with a minimum of 30 minutes.

DO NOT REMOVE THE NOTICE OF CLOSURE SIGN FOR OPEN FOOD PREP.

Failure to comply may result in further action taken.

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



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16C023 No rodents, insects, birds, or animals **⚠ CRITICAL ⚠**

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed one (1) live nymph German cockroach was observed at the water heater. Two sticky traps were observed around the water heater dated 10/10. One sticky trap contained one (1) dead nymph German cockroach and the other sticky trap contained none. No live or dead German cockroaches or droppings were observed anywhere else inside the facility or in the immediate outside vicinity during this time of re-inspection.
The facility has proved records of proof of pest control service on 10/10/19.
Per pest control service record on 10/10/19, the interior was sprayed with a chemical treatment and the observed pest count was 6.

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches. Continue weekly pest control service until pests are completely eliminated and then continue monthly pest service.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

Overall Inspection Comments

The Notice of Closure sign will remain posted at the facility for the open food prep permit under PR0000710.

The health permit for this facility will remain suspended until all major violations are cleared and an additional reinspection conducted to verify compliance.
Contact 1 (800) 442-2283 to schedule a reinspection.

Signature(s) of Acknowledgement

NAME: ANA TRAN
TITLE: OWNER'S DAUGHTER

Total # of Images: 0