



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME VILLA DEL MAR		REINSPECTION Not Specified		INSPECTOR Lissete Aleman	DATE 10/18/2022
LOCATION 17509 FOOTHILL BL, FONTANA, CA 92335		PERMIT 1/31/2022		IDENTIFIER: None	
TIME IN 2:00 PM	TIME OUT 2:33 PM	FACILITY ID FA0009714	RELATED ID PR0009534	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE

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.

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

Inspector Comments: The permit for this facility was reinstated on this date.

Not In Compliance

Reference - HSC

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

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: A reinspection was conducted on this date to verify compliance of no vermin in the facility. On 9/27/2022, the following was observed:

Not In Compliance

Reference - HSC

- Two (2) dead adult cockroaches underneath the soda syrup in the dry storage room
- Two (2) dead adult cockroaches behind the ice machine and chest freezer
- One (1) dead adult cockroach under the food preparation sink
- One (1) dead nymph cockroach in the dry storage room above the rice container

Manager provided pest control report dated 10/17/2022 from Terminx Pest Control stating that facility was treated for german cockroaches and to seal any holes, and clean the floors.

During this reinspection, observed one live nymph cockroach inside the womens restroom under the handwashing sink. After thorough search of the facility, no signs of active infestation observed.

Ensure the facility is kept free from all vermin. Clean and sanitize affected areas.

**A billable reinspection will be conducted on or after 10/25/2022 to verify compliance of no vermin in the facility.

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

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed one (1) live nymph cockroach in the womens restroom under the handwashing sink.

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Ensure facility is kept free from all vermin. Clean and sanitize affected areas.

Corrected on site. Vermin was removed.

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)

More Information: https://youtu.be/1yuxW_p9Bxs

Overall Inspection Comments



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Permit was reinstated on this date.

Letter 'A' grade was posted.

Note: A billable reinspection will be conducted on or after 10/25/2022 to verify compliance regarding vermin in the facility.

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](#).

Total # of Images: 0