



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIGHLAND CAFE				REINSPECTION Not Specified	INSPECTOR Joseph Contreras	DATE 7/8/2022
LOCATION 7223 N CHURCH ST A17, HIGHLAND, CA 92346				PERMIT 12/31/2022	IDENTIFIER: None	
TIME IN 9:00 AM	TIME OUT 9:25 AM	FACILITY ID FA0003800	RELATED ID PR0008413	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 health permit is hereby reinstated. The restaurant may open.

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 to verify the facility is able to provide hot water.

Not In Compliance

Reference - HSC

Measured hot water temperature at multiple sinks to be at above 120 degrees fahrenheit.

Observed the hot water valve at the handwash sink near cooks line to be non functional.

Repair the hot water valve at the handwash sink. A reinspection will be conducted within 7 days to verify compliance.

Failure to comply may result in a billable re reinspection.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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: no signature

TITLE:

Total # of Images: 0