



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|--|---------------------|--------------------------|-------------------------|------------------------------------|---|------------------|
| FACILITY NAME FLOR MIA SABOR A MEXICO | | | | REINSPECTION DATE Not Specified | INSPECTOR Rose Ann Dooley | DATE 8/6/2020 |
| LOCATION 15074 FOOTHILL BL A, FONTANA, CA 92335 | | | | PERMIT EXPIRATION 10/31/2070 | IDENTIFIER: None | |
| TIME IN 2:00 PM | TIME OUT 3:03 PM | FACILITY ID FA0017113 | RELATED ID PR0023116 | PE 1620 | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN | |

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The critical violations observed during the routine inspection have been corrected and the permit to operate is hereby reinstated on this date.

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

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE:

A re-inspection was conducted on this date, per the operators request. It was noted during the routine inspection that the facility had an infestation of cockroaches and reach-in refrigeration unit was not working. The operator stated that the infestation has been corrected and they believe that they are ready to reopen.

Observation:

Observed no signs of an active cockroach infestation. The operator was able to provide two receipts for current pest control treatments. Observed seven (7) dead cockroaches by back water heater, at the back of refrigeration unit, and at the storage area.

OUTCOME:

The operator was advised to clean and sanitize all affected areas. A billable inspection will be conducted in one week to observe continued compliance, failure to comply will result in billed follow up inspections and possible closure of the facility.

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

Overall Inspection Comments

A billable inspection will be conducted in one week to observe continued compliance, failure to comply will result in billed follow up inspections and possible closure of 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