



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME AMC THEATRES ONTARIO MILLS 30				REINSPECTION Not Specified	INSPECTOR Allison Torres	DATE 7/28/2022
LOCATION 4549 MILLS CR, ONTARIO, CA 91764				PERMIT 4/30/2023	IDENTIFIER: Kitchen/ Bar	
TIME IN 4:23 PM	TIME OUT 4:54 PM	FACILITY ID FA0000968	RELATED ID PR0038328	PE 1620	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 (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.

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 is reinstated on this date.

Not In Compliance

Closure sign was removed and the facilities "A" letter grade was reposted.

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 due to the facility being closed for a vermin infestation on 7/27/2022.

Not In Compliance

On this date, no signs of an active vermin infestation were observed. No droppings were found in the facility or in any of the previously affected areas. The facility received pest control services on 7/27/2022 and 7/28/2022. Western Exterminator Company reset their traps and sealed some holes previously noted on the date of closure. Management took extra cleaning measures to ensure the facility was not facilitating any vermin harborage.

Observed the main entrance doors have some gaps approximately 1/2 inch wide at the bottom corners. See violation 16C044.

The facility was reopened on this date.

A follow up reinspection will be conducted in a week to ensure the facility remains free of vermin.

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

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed the main entrance doors have some gaps approximately 1/2 inch wide at the bottom corners.

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Close gaps to ensure vermin are not able to enter the facility.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

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](#).



Public Health
Environmental Health Services

www.SBCounty.gov
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Signature(s) of Acknowledgement

no sig

NAME: Michael Pascua
TITLE: PIC

Total # of Images: 0