



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CARNICERIA LOS VASQUEZ			REINSPECTION DATE Not Specified	INSPECTOR Josue Garcia	DATE 11/6/2020
LOCATION 1562 N ORANGE ST, REDLANDS, CA 92374			PERMIT EXPIRATION 2/28/2021	IDENTIFIER: Meat	
TIME IN 2:35 PM	TIME OUT 3:05 PM	FACILITY ID FA0009327	RELATED ID PR0004510	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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

Inspector Comments: The health permit to operate is hereby reinstated and facility 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 on this day to verify vermin violation compliance.

Not In Compliance

Reference - HSC

Facility was closed on 11/3/20 and permit suspended due to active vermin infestation.

After thorough walk through of facility, observed no dead cockroaches anywhere in facility. Observed one live german cockroach in ceiling of storage area before entering walk in refrigeration unit. Operator was notified and then cockroach was killed. Operator stated they sealed the gaps in coving, resealed all grooves and crevices/holes. Observations this day verified operators claims.

Observed no live or dead cockroaches in critical areas such as food prep, food display, or food storage sites. Facility may reopen, a billable follow-up inspection will be conducted to confirm vermin have been completely eradicated from facility.

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

Overall Inspection Comments

A reinspection was conducted on this day to verify critical vermin violation compliance.

Facility will be opened on this day. A letter "A" grade card was posted.

A billable follow-up inspection will be conducted to confirm vermin eradication in facility. Billable follow-up inspections are charged at a rate of \$245 an hour, minimum \$112.50 (30 minutes).

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

No Sig

NAME: Dhesi Jag

TITLE:

Total # of Images: 0