



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HEROES RESTAURANT & BREWHOUSE				REINSPECTION DATE Next Routine	INSPECTOR Tirza Tetteh	DATE 3/3/2022
LOCATION 950 N ONTARIO MILLS DR, ONTARIO, CA 91764				PERMIT EXPIRATION 7/31/2022	IDENTIFIER: None	
TIME IN 10:10 AM	TIME OUT 10:37 AM	FACILITY ID FA0000371	RELATED ID PR0012751	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A reinspection was conducted on this date to verify compliance. During routine inspection conducted on 3/2/2022, the following was observed:
- An appearance of pink and brown slime surrounding the upper chute of ice machine. Observed condensation drip over slime and directly onto ice inside the machine. Per operator, machine is cleaned every two (2) weeks.
- Observed one (1) dead cockroach in space under stairs located in chemical storage area. Operator was able to provide pest control reports for 01/2022 and 02/2022 which indicated no active infestation inside the facility.

On this day, observed ice machine has been thoroughly cleaned and sanitized. Kitchen manager stated cleaning will be conducted more frequently due to the volume of ice used. Observed dead cockroach has been eliminated from the facility and the affected area was cleaned and sanitized. Observed chemical/linen storage room organized and cleaned.

Maintain all food contact surfaces cleaned and sanitized. Maintain food in good condition and free of adulteration and/or spoilage at all times. Maintain facility free of vermin activity at all times.

No further action required. Facility is in compliance.

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

No sig.

NAME: Julio Bernal
TITLE: General Manager

Total # of Images: 0