



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SEAFOOD RANCH GRILL			REINSPECTION DATE Not Specified	INSPECTOR Sujin Lee	DATE 5/18/2021
LOCATION 2120 GRAND AV A, CHINO HILLS, CA 91709			PERMIT EXPIRATION 2/28/2022	IDENTIFIER: Food-Hot Deli	
TIME IN 4:09 PM	TIME OUT 4:39 PM	FACILITY ID FA0012845	RELATED ID PR0016832	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED 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: A closure sign was removed. The permit is reinstated.

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: The purpose of the visit is to conduct a follow-up inspection. The follow-up inspection was requested by the operator. During an inspection earlier on this date, the permit was suspended due to liquid waste baking up from floor sinks.

Not In Compliance

Reference - HSC

On this date, water was turned on from following sinks:

1. Preparation sinks #1 and #2.
2. 3-compartment sinks #1 and #2.
3. Two handwashing sinks in kitchen.
4. One handwashing sink next to a restroom.
5. Handwashing sink in restroom.

On this date, toilets were flushed in the restroom.

Water was not observed to be baking up from floor sinks and floor drains. Water was observed to be properly draining into floor sinks.

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: Mmie Rivera

TITLE: Operator

Total # of Images: 0