



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUICE IT UP!		REINSPECTION DATE 3/11/2021	INSPECTOR Rose Ann Dooley	DATE 2/25/2021
LOCATION 7325 DAY CREEK BL B 104, RANCHO CUCAMONGA, CA 91739		PERMIT EXPIRATION 1/31/2022	IDENTIFIER: None	
TIME IN 5:00 PM	TIME OUT 6:15 PM	FACILITY ID FA0014915	RELATED ID PR0019707	PE 1620
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED				

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE: Reinspection conducted on this day as follow-up to routine inspection conducted 02/23/21. On that day, facility's hot water in the only handsink was turned off (due to leaking knob) and maximum hot water at warewash compartment was measured at 104F.

OBSERVATION: Upon arrival observed hot water maximum temperature at 97F. When measured 15 minutes later, maximum water temperature became 88F-89F. Operator had to do a hard shut off with their electric heater, then when measured, water temperature came up to 112F-113F. Facility must provide at least 120F at all sinks in the facility. Adjust/repair water heater to maintain proper temperature at the sinks at all times.

RESULT: A billable inspection will be conducted in 24hours to determine compliance.

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

Overall Inspection Comments

A billable inspection will be conducted in 24hours to determine compliance.

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