



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MILL CREEK CATTLE CO				REINSPECTION DATE Next Routine	INSPECTOR Steven Uhlman	DATE 3/23/2021
LOCATION 1874 MENTONE BL, MENTONE, CA 92359				PERMIT EXPIRATION 9/30/2021	IDENTIFIER: Store SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN 12:15 PM	TIME OUT 12:29 PM	FACILITY ID FA0008003	RELATED ID PR0000329	PE 1621		

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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 done today to ensure that the mechanical dishwasher has been repaired and is sanitizing adequately.

Observations:

Observed dishwasher through a complete cycle. The final rinse cycle was assessed with chlorine test strips and verified to have a residual chlorine concentration in excess of 50 parts per million.

Violation corrected. No additional follow up required.

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

Overall Inspection Comments

Mechanical dishwasher repaired and fully functional.

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

NAME: kim estrada
TITLE: office manager

Total # of Images: 0