



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CARL'S JR #137			REINSPECTION DATE Not Specified		INSPECTOR Jin Lee	DATE 1/20/2022
LOCATION 8972 CENTRAL AV, MONTCLAIR, CA 91763			PERMIT EXPIRATION 4/30/2022		IDENTIFIER: Food SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	
TIME IN 11:42 AM	TIME OUT 12:10 PM	FACILITY ID FA0011984	RELATED ID PR0000574	PE 1622		

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This reinspection was conducted to determine compliance. The virtual reinspection was conducted and reopened this facility on last night, 01/19/2020, by duty officer.

This facility was closed for business at the time of this inspection. On 01/19/2022, the health permit for this facility was suspended due to floor sinks overflowing. On this date, observed water drained properly through the floor sink without clogging and overflowing.

This food facility was observed to be in a clean and sanitary condition. The health permit for this facility was reinstated on this date. The notice of closure sign was removed on this date. A letter grade "A" was posted on the front window. Continue to maintain this facility in a clean and sanitary condition.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This reinspection was conducted as a result of the routine inspection conducted on 01/19/2022.

On 01/19/2022, observed clogged floor sinks under the 3-compartment sink, the preparation sink, and the ice making machine in the kitchen. Observed wastewater overflowing when draining water from the sinks. On this date, all of the previously noted violation was observed to have been corrected. Observed water drained properly through the floor sink without clogging and overflowing. No further action warranted at this time.

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: Irma Gonzalez
TITLE: Shift Leader

Total # of Images: 0