



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HAVANAZUCAR CUBAN RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Jonathan Lara	DATE 10/4/2018
LOCATION 15550 MAIN ST C14, HESPERIA, CA 92345				PERMIT EXPIRATION 3/31/2019	IDENTIFIER: None	
TIME IN 9:42 AM	TIME OUT 10:32 AM	FACILITY ID FA0014950	RELATED ID PR0019760	PE 1621	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 (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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: On this day a re-inspection was conducted as a follow-up inspection to a complaint for an inoperable walk-in-refrigerator on 10/3/18. On that day, walk-in-refrigerator temperature was observed at 60F. Facility was closed and permit suspended at that time.

During reinspection, refrigerator temperature was measured to be approximately 44F. Upon maintaining walk-in-refrigerator door closed, temperature reduced to 36.5F by the end of inspection. Violation corrected.

Operator voluntarily discarded 24 raw shell eggs, measuring at 46.5F, and approximately 3 pounds of garlic and oil mixture measuring at 44. 4F. According to operator, above mentioned foods have been prepared and placed in walk-in refrigerator since the night before.

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

16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

Inspector Comments: Operator voluntarily consented to condemnation of the following as a precautionary measure:

- 24 raw shell eggs, measured at 46.5F, per operator they were placed in the walk-in-refrigerator the night before.

- 3 pounds of garlic and oil mixture measured at 44. 4F, per operator, food has been prepared and placed in walk-in refrigerator the night before.

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

Permit reinstated on this day. Facility may operate, notice of closure sign removed.

Signature(s) of Acknowledgement

NAME: pedro I silvestre jr
TITLE: Owner

Total # of Images: 0