



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THE MOUNTAIN CAFE				REINSPECTION DATE Next Routine	INSPECTOR Marvin Chavez	DATE 4/6/2022
LOCATION 42164 MOONRIDGE RD, BIG BEAR LAKE, CA 92315				PERMIT EXPIRATION 1/31/2022	IDENTIFIER: None	
TIME IN 2:23 PM	TIME OUT 3:50 PM	FACILITY ID FA0009514	RELATED ID PR0005694	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

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.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: Re-inspection was conducted on this day to verify previous rodent violation during a routine inspection.

Observation on this day:
Observed excessive amount of rodent droppings in critical areas. See violation for more information.

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

16K023 No rodents, insects, birds, or animals



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed excessive amount of rodent dropping in the following areas:
- behind the cooking equipment in the cooking line
- through out the water heater room
- behind the ice machine and the three compartment sink.
- behind the reach-in cold holding unit across fryers
- behind the fryers across form the cold holding unit adjacent to room with walk-in unit
- general floor in front of walk-in cooler
- on top of lids of bulk food containers across from the walk-in unit

Take the necessary steps to eliminate rodent droppings though out the facility. Re-clean and sanitize all affected areas.

Due to excessive rodent droppings this facility is closed and health permit suspended at this time. A re-inspection will be conducted a minimum of 24 hours from inspection or upon request of person in charge.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

More Information: https://youtu.be/1yuxW_p9Bxs

16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: Permit is suspended on this day due to active vermin infestation. Facility shall cease operation until approval from San Bernardino Environmental health services to reopen. Contact 1 (800)-442-2283 for reinspection or any questions.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

Overall Inspection Comments

Permit suspended on this day due to vermin infestation.
Notice of closure was posted.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

A superior review must be conducted with manager or person in charge

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](#).



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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Signature(s) of Acknowledgement

NAME: lisa rouch
TITLE: owner

Total # of Images: 0