



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL PARAISO SALVADORENO				REINSPECTION Next Routine	INSPECTOR Nicole Ogosi	DATE 8/10/2022
LOCATION 974 W KENDALL AV 7-8, SAN BERNARDINO, CA 92407				PERMIT 12/31/2022	IDENTIFIER: None	
TIME IN 1:51 PM	TIME OUT 2:15 PM	FACILITY ID FA0010143	RELATED ID PR0002469	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
					RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
					ACTION: 01 - NO FURTHER ACTION REQUIRED	

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.

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 conducted on this day to verify compliance regarding compliance in regarding ambient air temperature of the walk-in refrigerator. During routine inspection conducted on 08/04/2022, it was noted that walk-in refrigerator was unable to maintain potentially hazardous foods (PHF's) stored inside the unit at 41 degrees F and below.

On this day, measured ambient air temperature of walk-in refrigerator at 39 degrees F. Measured internal temperatures of chopped carrots stored inside of the walk-in refrigerator to be at 40 degrees F. Observed walk-in refrigerator to contain thermometer to measure ambient temperature measured at 40 degrees F.

Maintain ambient air temperature of cold holding units at or below 41 degrees F at all times and ensure all potentially hazardous foods (PHF) are maintained at or below 41 degrees F. Maintain all equipment in good repair.

Walk-in refrigerator is in compliance. No further action required.

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

Overall Inspection Comments

A reinspection was conducted on this date.

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 Sio

NAME: Julio Rivera
TITLE: Owner

Total # of Images: 0