



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FOOD4LESS #303		REINSPECTION DATE Not Specified		INSPECTOR Josue Garcia	DATE 3/12/2021
LOCATION 1410 W FOOTHILL BL, RIALTO, CA 92376				PERMIT EXPIRATION 7/31/2021	IDENTIFIER: Market/Meat
TIME IN 3:14 PM	TIME OUT 3:24 PM	FACILITY ID FA0004792	RELATED ID PR0007752	PE 1620	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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: The health permit is reinstated at this time after observing facility achieve compliance with hot water standards.

Facility may now resume food operations.

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

16K993 Re-Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A billable reinspection was conducted on this date to verify hot water compliance at the facility.

On this day at 9:27 am this facility was closed due to the inability to provide water with a minimum water temperature of 100.0 F measured at the faucets.

Observed the following water temperatures at this time

- Seafood prep sink at 123.4 F
- Meat prep sink at 125.5 F
- Front handwash sink at 100.4 F
- Rear handwash sink at 109.9 F
- 3 Compartment sink at 105.4 F

Hot water compliance has been met at this time and facility may now resume food operations.

No further action required.

Description: Billable re-inspection conducted at this time to determine compliance from prior reinspection.

Overall Inspection Comments

A Billable reinspection was conducted on this date to verify hot water compliance at the facility.

On this day at 9:27 this facility was closed due to the inability to provide water with a minimum water temperature of 100.0 F measured at the faucets.

Compliance has been met at this time and facility may now resume food operations.

No further action required.

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](#).

Total # of Images: 0