



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JOVIS DINER		REINSPECTION DATE Not Specified	INSPECTOR Patrick Keith	DATE 4/5/2017
LOCATION 123 N E ST, SAN BERNARDINO, CA 92401		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:30 PM	TIME OUT 3:43 PM	FACILITY ID FA0009612	RELATED ID CO0057403	PE 1621
SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED				

### 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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this complaint was to conduct a complaint investigation.

Management had not heard of this complaint.

As per the complainant:  
During lunch a roach ran across my table.

**Description:** A complaint report has been received by Environmental Health.

#### 16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

**Inspector Comments:** This facility is closed due to cockroach infestation. The permit is temporarily suspended until the cockroach infestation is abated. Immediately cease any and all food preparation. Do not begin food preparation without approval from SB County EHS.

Supervisory Review required prior to reopening.

**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)

#### 16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113967, 113976,

**Inspector Comments:** Observed 4 moldy lemons in the walk-in refrigerator.

Maintain all food safe and unadulterated. See VC&D #52.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

#### 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 cockroaches in the following locations:

- 1 dead American cockroach in the storage room below dried chilis, and 1 below clean dish storage.
- 3 dead American cockroaches in the storage room adjacent to the lockers.
- 4 live adult German cockroaches on the floor and on the wall below and beside the 2-door reach-in refrigerator and the cold holding unit. One with an egg sac.
- One live adult German cockroach underneath the grill.

Observed meal bugs in bulk flour container.

Maintain facility free of all vermin and pests. Flour was discarded. See VC&D.

**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)



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**16K030 Food storage; food storage containers identified**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC - 114047, 114049, 114051**

**Inspector Comments:** Observed a pan of sauce and raw chicken in a plastic tub stored on the floor of the walk in.  
Store all food at least 6 inches off of the floor.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**16K045 Floors, walls and ceilings: built, maintained, and clean**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC - 114143 (d), 114266**

**Inspector Comments:** Observed a hole in the wall above the base cove to the left of the storage room door, and a hole in the wall to the right and behind the 2-door reach-in refrigerator.  
Fill and seal all holes or gaps to prevent vermin entry.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

**16K052 VC & D**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference - HSC - 113980**

**Inspector Comments:** The following items were voluntarily discarded:  
1) One large 10 pound container of flour.  
2) 4 lemons.

**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**

This facility is closed due to cockroach infestation. Supervisorial Review required this review will take place at 1:30 PM at the San Bernardino County Department of Public Health building at 385 North Arrowhead.

**Signature(s) of Acknowledgement**

NAME: Jovi Rodriguez  
TITLE: Owner

**Total # of Images:** 0