



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|   |                      |                          |                         |                               |   |                   |
|---|----------------------|--------------------------|-------------------------|-------------------------------|---|-------------------|
| FACILITY NAME<br>LUNA MODERN MEXICAN KITCHEN          |                      |                          |                         | REINSPECTION<br>Not Specified | INSPECTOR<br>Eduardo Ramirez  | DATE<br>8/17/2018 |
| LOCATION<br>7881 MONET AV, RANCHO CUCAMONGA, CA 91739 |                      |                          |                         | PERMIT                        | IDENTIFIER: None  |                   |
| TIME IN<br>10:20 AM                                   | TIME OUT<br>11:00 AM | FACILITY ID<br>FA0016255 | RELATED ID<br>CO0062824 | PE<br>1622                    | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION<br>RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ<br>ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE |                   |

### 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,

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

Inspector Comments: The health permit was reinstated on this date. This facility may now open.

Not In Compliance

Reference - HSC

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

#### 16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: This re-inspection is being conducted at the request of the operator.

Not In Compliance

This facility was closed for business at the time of this inspection.

Reference - HSC

On 8-16-2018, the health permit for this facility was suspended due to a cockroach infestation. On this date, after a thorough inspection of the entire kitchen facility-no evidence of live vermin-including cockroaches-was observed. One dead cockroach was observed on the floor below the rear kitchen hand sink and one dead cockroach was observed on the floor at the cooks' line. Ensure to clean and sanitize affected areas. The owner / operator produced recent professional exterminator receipts showing pest control service at this facility within the last twenty four hours and stated the professional exterminator will be conducting treatment weekly for the next 3-4 weeks.

This food facility was observed to be in a clean and sanitary condition. The health permit for this facility was re-instated this date. The notice of closure sign was removed this date.

Continue to maintain this facility in a clean and sanitary condition and free from vermin-including but not limited to cockroaches.

Note: A follow-up reinspection shall be conducted one week from this date.

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

#### 16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed an opening below the rear kitchen door. Repair/ replace the weather strip to seal this opening and prevent possible vermin entrance.

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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| LOCATION<br>7881 MONET AV, RANCHO CUCAMONGA, CA 91739 | INSPECTOR<br>Eduardo Ramirez |

NAME: Francisco Perez  
TITLE: Owner

Total # of Images: 0