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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME				REINSPECTION DATE	INSPECTOR	DATE
PHO CHINO HILLS				Not Specified	Hanan Megalla	10/16/2015
LOCATION				PERMIT EXPIRATION	IDENTIFIER: Food	
13788 ROSWELL AV 186, CHINO, CA 91710				8/31/2016	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
3:02 PM	3:30 PM	FA0015923	PR0021171	1621	ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

RETAIL FOOD PROTECTION - Public Eating Pl (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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The health permit is reinstated and facility ok to re-open.

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

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Re-inspection conducted today to determine compliance after receiving a call from the facility operator stating that he have the gas company re-connect his gas line and he have hot water available at all sinks.
Upon re-inspection observed the following:
- measured hot water up to 120 F at all sinks(warewash sink , food prep sink . mop sink , hand wash sink in the back kitchen , behind the front counter and at both restrooms)
- observed all cooler (both reach in coolers and walk in cooler) working properly holding temperatures at 41 F.
- facility operator cleaned and sanitized all cooking equipments , storage shelves , serving utensils and cooking utensils .
Facility is ok to reopen .

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: canh le
TITLE: president

Total # of Images: 0