



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CASA ORTEGA		REINSPECTION Not Specified	INSPECTOR William Gerner	DATE 10/18/2022
LOCATION 593 HWY 138 , PINON HILLS, CA 92372-0775		PERMIT	IDENTIFIER: None	
TIME IN 4:45 PM	TIME OUT 5:30 PM	FACILITY ID FA0007976	RELATED ID CO0085180	PE 1621
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC

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

16C023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Inspector Comments: The following live and dead cockroaches in facility.

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

- Approximately eight (8) dead nymph cockroaches in and around floor sink adjacent to walk in cooler.
- Approximately one (1) live adult cockroach and egg casing in electrical outlet box adjacent to hold colding unit.
- Approximately three (3) dead adult cockroaches located beneath hand sink in bar area.
- Approximately one (1) dead cockroach on prep table adjacent from hot holding unit.

Clean and sanitize all affected areas. Recommend routine pest control monitoring. A reinspection will be conducted to verify compliance. If there appears to be a cockroach infestation upon reinspection, the facility will remain closed to the public and a billable re-inspection will be conducted.

NOTE: Facility's permit was suspended. Closure sign posted.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed several holes/gaps in ceiling throughout facility.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Seal all gaps to eliminate entry points for vermin.

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))

Overall Inspection Comments

No summary comments have been made for this inspection.

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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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No Sig

NAME: Ortega
TITLE:

Total # of Images: 0