



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WIENERSCHNITZEL #544		REINSPECTION DATE Not Specified		INSPECTOR Rubi Guido	DATE 10/25/2021
LOCATION 1388 W FOOTHILL BL, RIALTO, CA 92376				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 11:16 AM	TIME OUT 12:10 PM	FACILITY ID FA0004579	RELATED ID CO0080804	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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, 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

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

Reference - HSC

NATURE OF COMPLAINT:

The complainant alleged that there were live cockroaches on and near the cash register.

FINDING(S):

The managers stated the following:

- Were aware of this complaint.
- Saw two (2) live cockroaches on the wall, under the menu. The cockroaches were eliminated immediately.
- Pest control services the facility monthly.
- Has not seen any live or dead cockroaches in the kitchen recently, only in the front service station.

OBSERVATION(S):

- One (1) dead cockroach near the floor sink, under the soda dispenser that is located in the drive through area.
- One (1) dead cockroach on the floor, behind the fryers.
- One (1) dead cockroach under the table that is located to the left of the griddle.
- No live cockroaches anywhere in the facility, including the self-service beverage station, dining area, and employee/customer restrooms.
- No gaps/openings in the floors/walls/ ceilings in the facility.
- The manager provided the most recent (10/18/21) Terminix pest control invoice. The invoice indicated the following: monthly service, german cockroach as the target pest, and one (1) live cockroach found in the kitchen perimeter.

RESULT(S):

No further action required at this time. Complaint closed.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed the following:

Not In Compliance

- One (1) dead cockroach near the floor sink, under the soda dispenser that is located in the drive through area.
- One (1) dead cockroach under the fryers.
- One (1) dead cockroach under the table that is located to the left of the griddle.

Violation Reference - HSC - 114259.1, 114259.4, 11425

Eliminate all dead and/or live cockroaches/vermin. Ensure to sanitize all affected areas. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.

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)

Overall Inspection Comments

Complaint closed.

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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LOCATION 1388 W FOOTHILL BL, RIALTO, CA 92376	INSPECTOR Rubi Guido

NO Sig

NAME: Maria Lopez
TITLE: Manager

Total # of Images: 0