



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BARSTOW STATION SUBWAY				REINSPECTION DATE Not Specified	INSPECTOR Erick Tilus	DATE 3/17/2020
LOCATION 1611 E MAIN , BARSTOW, CA 92311				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:40 PM	TIME OUT 2:49 PM	FACILITY ID FA0000882	RELATED ID CO0069324	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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 Division of Environmental Health Services received a complaint for this facility stating, after lifting a can roaches scattered from beneath it.

Reference - HSC

Observed multiple cockroaches in varying stages of life including egg casings, nymphs, adults, dead nymphs, and dead adults. Roaches observed on floor beneath hot holding portion of sandwich station, behind loose/missing coving near the rear prep sink, near the equipment storage adjacent to the water heater, and beneath CO2 bottle and soda syrup storage rack. No food, food contact surfaces or utensils observed to be contaminated by vermin.

Clean and sanitize all affected areas as soon as possible. Repair/ Replace the loose coving near rear prep sink to eliminate any possible vermin harborage. Ensure there is an active pest control program to eliminate pest harborage and breeding. Maintain the facility in a clean and sanitary fashion to eliminate any type of vermin sustenance.

This specific facility does not have a direct pest control system because facility is located in a larger multi-concept food facility where kitchens are separated. Upon contacting pest control service, inspector was advised prior service was conducted on 2/13/2020 and was a regular monthly spraying of Subway and candy shop only. Operator stated other companies service the remainder of the building.

Routine inspection carried out on this day.

A re-inspection shall be conducted in 24 hours to confirm removal of dead cockroaches, and no live ones present.

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

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

NAME: anil mohan
TITLE: owner

Total # of Images: 0