



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NOYES BAKERY</b>			REINSPECTION DATE <b>4/11/2018</b>	INSPECTOR <b>Tho Do</b>	DATE <b>3/28/2018</b>
LOCATION <b>341 W HIGHLAND AV, SAN BERNARDINO, CA 92405</b>			PERMIT EXPIRATION <b>2/28/2019</b>	IDENTIFIER: None	
TIME IN <b>10:22 AM</b>	TIME OUT <b>2:18 PM</b>	FACILITY ID <b>FA0010031</b>	RELATED ID <b>PR0009539</b>	PE <b>1619</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

**RETAIL FOOD PROTECTION - Food Handling PI (2500-Up SqFt)**

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.

**16K994 Reinspection**

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC

**Inspector Comments:** During previous inspection, one dead rodent body was observed. Numerous droppings were also observed in dried storage areas. One fridge unit at front counter was not keeping temp. Operator was instructed to clean and sanitize all affected area. Operator was also instructed to repair or replace fridge.  
A reinspection is conducted today to ensure compliance.  
Observed fridge unit in working condition.  
Food items were measured at a range of 39-41 degrees F inside fridge.  
During reinspection, observed droppings on shelvings behind walk in fridge.  
Observed droppings on utensils and tray next to three compartment sink.  
Observed droppings inside cupcake mold.  
Observed more droppings on floors throughout facility.  
Observed droppings in mechanical part of baking oven.  
Observed droppings inside window display case.  
Observed droppings on top of water heater.  
Operator was instructed to clean and sanitize all affected area.  
Permit shall be suspended and facility shall be closed immediately.  
A supervisory review with owner of facility shall be conducted at 10:00 AM on 03/29/2018.

The following observations were also made during reinspection:  
\_Observed personal cell phones and drink next to cake decorating area.  
\_Observed back entrance left opened.  
\_Observed damaged walls, ceilings with heavy buildup.  
\_Observed sanitizer container with less than 100 ppm of chlorine.

**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: David Ortiz  
TITLE:

Total # of Images: 0