CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME: LIAM'S IRISH PUB
LOCATION: 1087 S MT VERNON AV, COLTON, CA 92324
MAILING ADDRESS: 15218 SUMMIT AVE STE 300-540, FONTANA CA 92336

DATE: 10/7/2022
TIME IN: 1:50 PM
TIME OUT: 6:22 PM
FACILITY ID: FA009454
RELATED ID: PR0016693
PE: 1621

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.

Reduce food loss, and feed those in need by donating your surplus food. Learn more about donating surplus food.

FOOD FROM APPROVED SOURCES

In N/O N/A
1. Food obtained from approved source
2. Compliance with shell stock tags, condition, display
3. Compliance with Gulf Oyster Regulations
4. Compliance with variance, specialized process, and HACCP Plan
5. Consumer advisory provided for raw or undercooked foods

HIGHLY SUSCEPTIBLE POPULATIONS

6. Licensed health care facilities/public and private schools; prohibited foods not offered

WATER/HOT WATER

7. Hot and cold water available

LIQUID WASTE DISPOSAL

8. Sewage and wastewater properly disposed

VERMIN

9. No rodents, insects, birds, or animals

SCORE 84
CAL CODE OFFICIAL INSPECTION REPORT

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LOCATION: 1087 S MT VERNON AV, COLTON, CA 92324
DATE: 10/7/2022
INSPECTOR: Lissete Aleman

54. PERMIT SUSPENSION

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

**NOTE: A re-inspection will be conducted in the future to observe compliance. Failure to comply may result in future billed inspections of $122.50 per half hour with a half hour minimum.

CLOSURE SIGN POSTED ON ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF $245.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)
## FACILITY NAME
LIAM'S IRISH PUB

## LOCATION
1087 S MT VERNON AV, COLTON, CA 92324

## DATE
10/7/2022

## INSPECTOR
Lissete Aleman

### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Not In Compliance</th>
</tr>
</thead>
</table>

- **Inspection Comments:**
  1. Observed the following live active cockroach infestation in the bar area of the facility:
     - Three (3) live nymph german cockroaches on the wall next to the bud light refrigeration unit
     - Excessive live german cockroaches of all stages on the floor below the coffee machine table and below the mats in the bar area
     - One (1) live adult german cockroach under the drain on the beer dispenser wall
     - Excessive german cockroach eggs on the floor underneath a cardboard box located below the coffee machine
     - Several dead german cockroaches underneath the three compartment sink in the bar area

  2. Observed the following vermin in the facility:
     - One (1) dead mouse on a sticky trap under a storage rack next to the back delivery door.
     - One (1) dead adult american cockroach behind the ice machine.
     - One (1) dead adult american cockroach on a sticky trap underneath the reach in freezer unit.

  Upon questioning, operator states that they received a pest control service (2) weeks prior to this inspection. Observed a pest control service invoice dated from 9/20/2022 stated that there was a high activity of german cockroaches throughout the facility.

- **Violation Description:**
  - Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5)

- **Violation Reference:**
  - HSC - 114259.1, 114259.4, 114259.5

- **More Information:**
  - [https://youtu.be/1yuxW_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

### Points
4

**Closure Notice:**
- Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. “Notice of closure” sign posted, do not move, hide, or remove sign.

**NOTE:** A re-inspection will be conducted in the future to observe compliance. Failure to comply may result in future billed inspections of $122.50 per half hour with a half hour minimum.

**Closure Sign Preceding:**
- CLOSURE SIGN POSTED ON ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF $245.
CAL CODE OFFICIAL INSPECTION REPORT

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<td>10/7/2022</td>
<td>Lissete Aleman</td>
</tr>
</tbody>
</table>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

**POUNTS 2**

**Inspector Comments:** Upon questioning, employee was unable to provide the proper sanitizing contact time for manual ware washing at the three compartment sink.

Ensure all employees have adequate knowledge of the manual ware washing procedure at the three compartment sink.

**NOTE:** Corrected on site. Employee was educated with the following:

Sanitize dishes with either quaternary ammonia, 200 ppm for one minute or chlorine at 100 ppm for 30 seconds.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)


7. PROPER HOT AND COLD HOLDING TEMPERATURES

**POUNTS 2**

**Inspector Comments:** Observed a small bag of raw carne asada at a temperature between 47F-50F in the reach in refrigeration unit located next to the walk in cooler. Upon questioning, employee states that this container was stored in the refrigeration unit (3) days prior to this inspection.

Ensure that potentially hazardous foods (PHFs) are held at or below 41F.

**NOTE:** Corrected on site, see VC&D.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [https://youtu.be/RI6w5DHEs7w](https://youtu.be/RI6w5DHEs7w)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

**POUNTS 2**

**Inspector Comments:** Observed a hair on the ice deflector in the ice machine. Note: no ice was observed to be contaminated.

Ensure all food contact surfaces are maintained in a clean and sanitary condition.

**NOTE:** A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099, 114099.1, 114099.4, 114099.6, 114101(b-d), 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114135, 114141)

**More Information:** [https://youtu.be/Gz6zPqZtv2s](https://youtu.be/Gz6zPqZtv2s)

27. FOOD SEPARATED AND PROTECTED

**POUNTS 1**

**Inspector Comments:** Observed multiple open containers of cut potatoes submerged in water in refrigeration units throughout the facility.

Cover these foods and ensure that food is protected from contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984(a,b,c,d), 113986, 114060, 114067(a,d,e,j), 114089(a,b), 114077, 114089.1(c), 114143(c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.
# CAL CODE OFFICIAL INSPECTION REPORT

**FACILITY NAME**: LIAM'S IRISH PUB  
**LOCATION**: 1087 S MT VERNON AV, COLTON, CA 92324  
**DATE**: 10/7/2022  
**INSPECTOR**: Lissete Aleman

## 33. NONFOOD-CONTACT SURFACES CLEAN

<table>
<thead>
<tr>
<th>POINTS</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Compliance date not specified</td>
<td>Observed clean cups stored face down on racks containing a rust like substance inside the Pepsi merchandiser refrigeration unit across from the bar.</td>
</tr>
<tr>
<td></td>
<td>Violation Reference - HSC - 114115 (c)</td>
<td>Clean the racks and maintain all nonfood contact surfaces clean.</td>
<td></td>
</tr>
</tbody>
</table>

**Violation Description**: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

## 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

<table>
<thead>
<tr>
<th>POINTS</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Complied on 10/7/2022</td>
<td>Compliance date not specified</td>
<td>1) Observed two (2) pressurized tanks stored next to the back door to not be secured to a rigid structure. Ensure that pressurized tanks are secured to a rigid structure at all times.</td>
</tr>
<tr>
<td></td>
<td>Violation Reference - HSC - 114074, 114081, 114119</td>
<td>2) Observed three (3) knives to be submerged in the sanitizing bucket on top of the preparation sink with soiled towels. Ensure to store all utensils in a clean and sanitary manner to avoid contamination.</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>NOTE: Corrected on site, employee transferred knives to three compartment sink.</td>
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<tr>
<td></td>
<td></td>
<td>3) Observed two (2) fryer baskets to be stored on the bottom lip of the air ventilation hood above the fryers. Discontinue this practice. Store baskets in a clean and sanitary manner to avoid contamination or fire hazard.</td>
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</tr>
<tr>
<td></td>
<td></td>
<td>Note: Upon questioning, employee stated that this practice creates heavy grease accumulation on the floor behind the fryers.</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>4) Observed the meat slicer to have excessive food buildup. Ensure equipment is stored in a clean and sanitary manner.</td>
<td></td>
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</tbody>
</table>

**Violation Description**: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

## 41. PLUMBING; PROPER BACKFLOW DEVICES

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Compliance date not specified</td>
<td>Observed a missing air gap between the drain line and the floor sink near the three compartment sink behind the bar area. Maintain at least a one (1) inch air gap, or a gap of twice the diameter of the pipe, whichever value is greatest, between the drain line and the floor sink so as to prevent possible back-flow contamination.</td>
</tr>
<tr>
<td></td>
<td>Violation Reference - HSC - 114171, 114189.1</td>
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<td></td>
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</table>

**Violation Description**: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)
### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

**POINTS** 1  
**Compliance date not specified**  
**Not In Compliance**  
**Violation Reference - HSC - 114067 (j), 114123**  

**Inspector Comments:**  
1. Observed employee personal food items on a storage rack above an open food container inside the reach in refrigerator next to preparation table.  
2. Observed an opening on the right side of the threshold strip underneath the back door. Note: Light was visible from this opening.  
   
**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

### 45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

**POINTS** 1  
**Compliance date not specified**  
**Not In Compliance**  
**Violation Reference - HSC - 114143 (d), 114266**  

**Inspector Comments:**  
1. Observed heavy grease accumulation on the floor behind the fryers.  
2. Observed holes/cracks in the following areas of the facility:  
   - On the wall, behind the ice machine  
   - On the wall, next to the dry storage rack adjacent to the ice machine  
   - In the ceiling, above the ice machine  
   - In the ceiling, above the service window of the kitchen  
   - In the ceiling, around the soda dispenser pipes  

**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))
**FACILITY NAME** | LIAM'S IRISH PUB  
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**DATE** | 10/7/2022  
**INSPECTOR** | Lissete Aleman

### 52. VC & D

<table>
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<th>Inspector Comments: The following items were voluntarily consented to the condemnation by the operator:</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not In Compliance</td>
<td>- One small bag of raw carne asada</td>
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**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111985.

“I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability.”

### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of “C” or lower on one of the last two graded inspections,
- A score letter of “B” on two of the last three graded inspections,
- Repeated “four (4) point violation Risk Factor” (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or

### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable organizations.

### Overall Inspection Comments

Letter "B" grade received on this date.

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

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### 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](#).
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### Signature(s) of Acknowledgement

![Signature]

NAME: hannah mckay  
TITLE: person in charge