



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ALMAZAN BAKERY #2		REINSPECTION 5/26/2022	INSPECTOR Allison Torres	DATE 5/12/2022
LOCATION 1232 E 6TH ST, ONTARIO, CA 91764		PERMIT 6/30/2021	IDENTIFIER: Cafe	
TIME IN 2:35 PM	TIME OUT 3:12 PM	FACILITY ID FA0003038	RELATED ID PR0001378	PE 1620
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED		

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The facility is hereby ordered to close and the permit is suspended due to an active cockroach infestation.

Notice of closure is posted at this time.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed four (4) cockroaches under the preparation sink, in front of the stove. The cockroaches were observed to be in various nymph stages. Most recent pest control invoice was provided from Anmart Pest Management on 5/10/2022. The invoice stated activity was observed and the facility was treated on that same date.

Note: No food or food contact surfaces were observed to be contaminated.

Eliminate vermin from facility. Clean and sanitize all affected areas.

The facility is hereby ordered to close and the permit is suspended due to an active cockroach infestation.

A billed re-inspection will be conducted on or after 24 hours to observe compliance. Failure to comply may result in more future billed inspections of \$122.50 per half hour with a half hour minimum.

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

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1.) Observed heavy old food debris build up on the floor and walls through out the kitchen.

Clean and maintain facility in a sanitary manner.

2.) Observed several holes and gaps in the walls through out the facility.

Seal all holes and gaps to prevent vermin entrance.

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



Public Health
Environmental Health Services

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"Notice of Closure" sign posted.

Do not remove and relocate closure sign.

A billed re-inspection will be conducted on or after 24 hours to observe compliance. Failure to comply may result in more future billed inspections of \$122.50 per half hour with a half hour minimum.

A supervisor meeting is scheduled for 5/16/2022 at 8:30 am with the owner.

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

no sig

NAME: Gerardo Almazan
TITLE: PIC

Total # of Images: 0