



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TROPICAL FOOD EXPRESS		REINSPECTION DATE 10/31/2018	INSPECTOR Virginia McDonald	DATE 10/17/2018
LOCATION 9625 W FOOTHILL BL, RANCHO CUCAMONGA, CA 91730-3507		PERMIT EXPIRATION 4/30/2019	IDENTIFIER: None	
TIME IN 2:42 PM	TIME OUT 3:44 PM	FACILITY ID FA0007591	RELATED ID PR0002895	PE 1621
		SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED		

### 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.

#### 16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A re-reinspection was conducted on this date to determine compliance from prior facility closure.

Observed one live adult cockroach in the front serving area on top of the ice machine and one live adult cockroach in the back storage area, on the floor underneath an unused piece of equipment with a tarp over it.

Take appropriate pest control measures to eliminate all cockroaches and evidence of cockroaches from food facility:

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas with heavy grease buildups and old food debris throughout the facility.
3. Recommend to take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clutter from dry storage room, eliminate all unused equipment, personal items from dry storage room.
5. Contact San Bernardino County Environmental Health Services at 1(800) 442-2283 for billable follow up inspections at an hourly rate of \$245 with 30 minutes minimum once ready to be reopened.

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 reinspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign

**Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

#### 16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

**Inspector Comments:** 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 reinspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

**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)



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LOCATION <b>9625 W FOOTHILL BL, RANCHO CUCAMONGA, CA 91730-3507</b>	INSPECTOR <b>Virginia McDonald</b>

### 16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified  
Complied on 10/17/2018  
Violation Reference - HSC - 113967, 113976,

**Inspector Comments:** Observed raw chicken thawing on the drain board at prep sink, actively dripping on to raw fish thawing in the basin of the food prep sink.  
  
Discontinue this practice. Ensure potentially hazard foods are stored and separated from cross contamination.  
  
Corrected on site. Operator has voluntarily discarded the container of contaminated fish.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** Observed one live adult cockroach on top of ice machine in the front service area and one live adult cockroach on the floor in the dry storage area, under covered unused equipment.  
  
Take appropriate pest control measures to eliminate all cockroaches and evidence of cockroaches from food facility:

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas with heavy grease buildups and old food debris throughout the facility.
3. Recommend to take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clutter from dry storage room, eliminate all unused equipment, personal items from dry storage room.

**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

No summary comments have been made for this inspection.

### Signature(s) of Acknowledgement

NAME: Domingo Arciaga  
TITLE: Owner

Total # of Images: 0