



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>PHILS</b>		REINSPECTION DATE <b>Not Specified</b>		INSPECTOR <b>Tamara King</b>	DATE <b>8/8/2018</b>
LOCATION <b>835 E 3RD ST, SAN BERNARDINO, CA 92410</b>		PERMIT EXPIRATION		IDENTIFIER: None	
TIME IN <b>12:37 PM</b>	TIME OUT <b>12:57 PM</b>	FACILITY ID <b>FA0007746</b>	RELATED ID <b>CO0062698</b>	PE <b>1621</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

### 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.

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** Permit has been reinstated and the facility is hereby reopened.

Manager and employees have been instructed to continue to thoroughly clean and sanitize the facility to remove evidence of the infestation and all vermin. The facility shall continue its efforts to seal ALL gaps and holes in the interior of the facility in the floors, walls, and ceilings. A charged follow up inspection at an hourly rate of \$245 will be conducted on 8/14/2018.

**Description:** The health permit to operate is hereby reinstated and facility may open.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this visit is to conduct a reopening inspection and verify the following items noted on the complaint CO0062698, CO0062513, and CO0062515 conducted 8/7/2018 have been addressed and no further vermin activity is noted.

The following was observed on 8/7/18 during the complaint investigation and complaint follow ups:

- 1) One (1) nymph cockroach in the employee restroom adjacent to the kitchen (door opens into the kitchen area)
- 2) Two(2) dead adult cockroaches on a glue trap located at the rear door to the facility.
- 3) Multiple dead and live cockroaches on a glue trap in the kitchen under the steam table area at the opening between the kitchen and back storage area.
- 4) One (1) live young cockroach in the kitchen, under the steam table area where the kitchen and back storage area opening is located.-

The following was observed on this date (8/8/18):

- Five (5) dead nymph cockroaches observed in the restroom adjacent to the kitchen.
- One (1) dead nymph cockroach on a glue trap in the restroom adjacent to the kitchen
- One (1) dead adult cockroach observed under the steam table at the junction of the kitchen and the back storage area.
- No live cockroaches were observed.
- Pest control records were observed for 8/7/2018. Per the pest control record the facility was treated with chemical pesticide in the areas noted during the last inspection and additional glue traps were added throughout the facility.
- The area under the steam table where the cockroaches were observed during the complaint investigation on 8/7/2018 were observed cleaned and sanitized.
- The food contact surfaces in the kitchen were cleaned and sanitized.
- Gaps that were observed on the 8/7/18 in shelving below the rear portion of the steam table at the junction between the kitchen and storage area were observed sealed with stainless steel coping. - Gaps observed in the restroom around the bottom edge of the coping where a nymph cockroach was observed during the 8/7/18 inspection was observed sealed.
- The gaps around the rear entrance door were sealed and no gaps were observed around the door on this date.

Permit has been reinstated and the facility is hereby reopened.

Manager and employees has been instructed to continue to thoroughly clean and sanitize the facility to remove evidence of the infestation and all vermin. The facility shall continue its efforts to seal ALL gaps and holes in the interior of the facility in the floors, walls, and ceilings. A charged follow up inspection at an hourly rate of \$245 will be conducted on 8/14/2018.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### Overall Inspection Comments



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FACILITY NAME PHILS	DATE 8/8/2018
LOCATION 835 E 3RD ST, SAN BERNARDINO, CA 92410	INSPECTOR Tamara King

The purpose of this visit was to conduct a reopening inspection in response to a closure during a complaint investigation conducted on 8/7/2018. (CO0062513, CO0062515, CO0062698)

No live cockroaches were observed in the facility at the time of this inspection. Manager has been instructed to continue efforts to eliminate harborage and elimination of pests and evidence of pests from the facility. Continue to thoroughly clean all areas where activity has been observed during recent inspections. Provide your local health inspector follow ups regarding progress, including Orkin pest control documents after their follow ups.

A billable follow up inspection will be conducted on 8/15/2018 to verify continued compliance and to inspect for continued signs of cockroach activity.

### Signature(s) of Acknowledgement

NAME: yraany chavez  
TITLE: employee

Total # of Images: 0