



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GREAT GRINDERS & BURGERS				REINSPECTION DATE 11/23/2015	INSPECTOR Hanan Megalla	DATE 11/9/2015
LOCATION 12423 CENTRAL AV, CHINO, CA 91710				PERMIT EXPIRATION 4/30/2016	IDENTIFIER: Retail-Food	
TIME IN 12:40 PM	TIME OUT 1:18 PM	FACILITY ID FA0009010	RELATED ID PR0012440	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

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.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: Re-inspection conducted today to determine compliance in regards the reach in cooler at the cook line .
Facility operator rep[aired the reach in cooler and measured potentially hazardous food holding between 37-41 F .

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

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed the hot water valve turned off at the hand wash sink behind the front counter . The facility operator stated that he turn off the valve due to a leak .

Facility operator shall repair the leak within 24 hours and maintain hot water availability for proper hand washing .

Re-inspection within 24 hours to determine compliance.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

Overall Inspection Comments

Re-inspection within 24 hours to determine compliance in regards the repairs of the water faucet at the hand wash sink behind the front counter.

Signature(s) of Acknowledgement

NAME: Jin suh
TITLE: owner

Total # of Images: 0