



Public Health  
Environmental Health Services

### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MIMI'S CAFE		REINSPECTION DATE Next Routine		INSPECTOR Tirza Tetteh	DATE 12/15/2021
LOCATION 16933 SIERRA LAKES PKWY, FONTANA, CA 92336				PERMIT EXPIRATION 4/30/2022	IDENTIFIER: None
TIME IN 1:55 PM	TIME OUT 2:21 PM	FACILITY ID FA0016652	RELATED ID PR0022219	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED

### RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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:** A reinspection was conducted on this day to verify compliance regarding cold holding unit at cooks line. During routine inspection conducted on 12/13/2021, Measured the following potentially hazardous foods (PHFs) intended for cold holding inside the small middle cold holding compartment at the service line:

- 2 trays raw chicken tenders
- small container of salsa
- small container of tartar sauce
- small container of sliced tomatoes

Operator stated items were pulled from the walk-in cooler one (1) hour prior to inspection. Observed cold holding unit ambient air temperature between 57F - 60F.

On this day, observed all PHFs stored at cold holding unit measuring at 33F and below. Measured ambient air temperature of cold unit at 28.6F.

Maintain all PHFs intended for cold holding at or below 41F at all times. Maintain all equipment in good repair.

Note: Facility requires an additional reinspection for hot water temperature at nonadjustable handwash sinks inside the womens restroom. Operator will contact inspector when repairs have been conducted.

Facility is in compliance. No further action required.

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

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:**

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

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### 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: Ismael Ayala  
TITLE: General Manager

Total # of Images: 0