



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TASTE OF THAI		REINSPECTION DATE Not Specified		INSPECTOR Josue Garcia	DATE 11/18/2021
LOCATION 1180 E HIGHLAND AV, SAN BERNARDINO, CA 92404				PERMIT EXPIRATION 7/31/2071	IDENTIFIER: None
TIME IN 1:32 PM	TIME OUT 1:50 PM	FACILITY ID FA0010032	RELATED ID PR0002904	PE 1621	SERVICE: 006 - FIELD CONSULTATION 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.

16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an rodent infestation.

- Remove/eliminate all evidence of rodents using an approved method of pest control as soon as possible.
- Seal all gaps/crevices in the facility
- Clean and sanitize the affected areas.

All evidence of vermin activity must be eliminated from the facility prior to reopening. The facility must remain closed for at least 24 hours prior to reopening.

Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening the facility.

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)

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 fresh rodent droppings in the following areas

- Behind kitchen range
- Underneath storage racks in back storage room
- On and around food storage containers in back storage room
- On the floor underneath front counter

Remove droppings. Clean and sanitize affected areas. Ensure facility operates in a manner free of vermin such as rodents, cockroaches, and flies.

Facility is closed for a minimum of 24 hrs due to critical vermin violation. Reinspection by district inspector required prior to operating. Notice of closure sign posted on front entrance. Letter A grade card removed.

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)

More Information: https://youtu.be/1yuxW_p9Bxs

Overall Inspection Comments

Letter A Grade card removed. Closure sign posted on front entrance. Facility permit is suspended until reinspection.

Taste of thai full service restaurant closed due to critical vermin infestation. Reinspection required.

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](#).

Total # of Images: 0