



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME RUBY THAI KITCHEN				REINSPECTION Not Specified	INSPECTOR Gisel Saldana	DATE 4/22/2022
LOCATION 500 INLAND CENTER DR 109, SAN BERNARDINO, CA 92408				PERMIT 7/31/2022	IDENTIFIER: None	
TIME IN 11:31 AM	TIME OUT 12:15 PM	FACILITY ID FA0011979	RELATED ID PR0000589	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

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

Inspector Comments: The health permit to operate is hereby reinstated and facility may open.

Not In Compliance

Reference - HSC

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

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed (2) dead adult German cockroaches at the time of this inspection. One (1) was observed to be on the floor underneath the wok grill in the cooks line and one (1) was observed to be on the floor underneath the cold holding unit in the cooks line.

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Eliminate the cockroaches and clean and sanitize the affected areas. Ensure that the facility remains free of vermin.

A reinspection is required in the future to determine compliance of no vermin inside the facility.

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 was posted on the wall at the front of the facility.

NOTE: A follow up inspection will be conducted in the future to verify compliance of no vermin at facility.

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

NAME:

TITLE:

Total # of Images: 0