



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME APOLLO RESTAURANT		REINSPECTION DATE Not Specified		INSPECTOR Kelly Eredia	DATE 3/26/2020
LOCATION 14950 7TH ST, VICTORVILLE, CA 92392				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 12:09 PM	TIME OUT 1:49 PM	FACILITY ID FA0009160	RELATED ID CO0069677	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL 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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

**Inspector Comments:** Environmental Health received a complaint stating building is not maintained to cleanliness and standards, sewage and drains not draining properly, and there are pests and rodents.

Reference - HSC

Discussed nature of complaint with manager who is not aware of complaint.

During complaint investigation, three live mice were observed on sticky trap beneath front service counter. Rodent droppings, both old and new, observed on lower storage shelf, on floor in corners, as well as in shelving of front service counter, with various office/paper items as well as adjacent to caught mice. Five cockroach egg casings were observed on ground in maintenance storage area. One live nymph observed on wall adjacent to egg casings. Two dead adult roaches observed on floor at serving counter and in floor sink in pooled liquid (See wastewater violation). All food facilities shall remain free of vermin at all times.

Observed excessive grease accumulation on shelving as well as grease and food accumulation on floor beneath equipment, acting as an attractant for vermin (see nonfood-contact surface and floors violation, respectively).

Numerous holes observed throughout facility acting as entry points for vermin (see wall violation).

Prior to contacting EHS for reinspection, remove all evidence of vermin. Clean and sanitize all affected areas, including all food contact surfaces throughout facility, and discard any contaminated food. Take all measure to eliminate vermin, and prevent future vermin infestations, such as sealing holes and cleaning excessive grease and food debris. Failure to rectify infestation will result in an additional, charged re-reinspection.

**Description:** A complaint report has been received by Environmental Health.

#### 16K054 Permit Suspension



Compliance Date: Not Specified

**Inspector Comments:** Permit suspended and facility closed due to active rodent and cockroach infestation.

Not In Compliance

Violation Reference - HSC - 114409, 114405

**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)

#### 16C022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

**Inspector Comments:** Observed standing water (approximately 1/2-inch high) in floor sink below front service counter. Ensure all floor sinks and other plumbing are properly draining at all times.

Not In Compliance

Violation Reference - HSC - 114197

Observed 2 large, open buckets containing old grease stored on ground outside rear door. Ensure all liquid waste is properly disposed.

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME APOLLO RESTAURANT	DATE 3/26/2020
LOCATION 14950 7TH ST, VICTORVILLE, CA 92392	INSPECTOR Kelly Eredia

### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** Observed three live mice on sticky trap beneath front service counter. Rodent droppings, both old and new, observed on lower storage shelf, on floor in corners, as well as in shelving of front service counter, with various office/paper items. Five cockroach egg casings were observed on ground in maintenance storage area. One live nymph observed on wall adjacent to egg casings. Two dead adult roaches observed on floor at serving counter and in floor sink in pooled liquid. All food facilities shall remain free of vermin at all times.

**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)

### 16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114115 (c)

**Inspector Comments:** Observed excessive grease accumulation on shelving beneath hot griddle area. Clean all grease and other food debris from all surfaces throughout facility to eliminate vermin attraction.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

### 16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

**Inspector Comments:** Observed dried grease and old food accumulation on floor against coving beneath equipment throughout facility. Clean and maintain floors throughout facility to eliminate vermin attraction.

Observed various holes/gaps in ceiling and walls throughout facility. Seal all gaps and holes to eliminate points of entry for vermin.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

### Overall Inspection Comments

Permit suspended and facility closed due to active rodent and cockroach infestation. "A" grade placard removed; "Notice of Closure" sign posted. Do not remove or relocate sign to avoid charged reinspection to replace. Prior to operating, contact EHS at 800-442-2283 for reinspection.

### 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: Kenneth Rivas  
TITLE: Manager

Total # of Images: 0