



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA ESTRELLA BAKERY			REINSPECTION Not Specified	INSPECTOR Steven Uhlman	DATE 8/9/2022
LOCATION 1734 E HIGHLAND AV, SAN BERNARDINO, CA 92404			PERMIT 2/28/2023	IDENTIFIER: None	
TIME IN 9:12 AM	TIME OUT 9:41 AM	FACILITY ID FA0010006	RELATED ID PR0012551	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE

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,

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

Not In Compliance

Reference - HSC

Inspector Comments: Observed the critical violation observed on August 2, 2022 to be corrected.

Facility reopened. Permit reinstated. Closure notice removed.

"B" letter grade re-posted.

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

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This follow up inspection was done to ensure that the sewage backup observed on August 2, 2022 has been corrected and that the facility floor has been sanitized as directed.

Observations:

All the faucets in the facility were turned on and allowed to run for several minutes. All drains observed to drain freely with none showing slow moving or stagnant floor sinks observed.

During the August 2, 2022 closure investigation, the person in charge began mopping the floor with a full mop bucket containing a solution observed to contain at least 100 parts per million chlorine (bleach).

At the time of the re-inspection, all floors appeared newly cleaned with no sewage residual or odor observed.

Critical violation observed corrected. Facility reopened. Permit reinstated.

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

Overall Inspection Comments

Facility reopened / permit reinstated.

Closure notice remove. "B" letter grade card re-posted.

Do not remove or obstruct your grade card.

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: georgina vasquez
TITLE: owner



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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Total # of Images: 0