



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>COCO'S BAKERY RESTAURANT #134</b>				REINSPECTION DATE <b>Next Routine</b>	INSPECTOR <b>Estefani Ayala</b>	DATE <b>11/23/2021</b>
LOCATION <b>60 W FOOTHILL BL, UPLAND, CA 91786</b>				PERMIT EXPIRATION <b>10/31/2021</b>	IDENTIFIER: None	
TIME IN <b>10:28 AM</b>	TIME OUT <b>11:00 AM</b>	FACILITY ID <b>FA0005732</b>	RELATED ID <b>PR0007303</b>	PE <b>1622</b>	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 date to verify the following:  
- Hand wash sink at the cooks line provides water of at least 100 F.  
- Facility is free of vermin evidence  
- Cold holding reach in unit (Salad bar) stores food at 41 or below.

On this date the following was observed:  
- Hand wash sink provided hot water of 120 F  
- Cold holding unit measured potentially hazardous food stored at 34 F  
- No evidence of vermin observed.

No further action required.

**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](#).

Total # of Images: 0