



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PHO VIET RESTAURANT			REINSPECTION DATE Next Routine	INSPECTOR Tirza Tetteh	DATE 5/5/2021
LOCATION 11940 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739			PERMIT EXPIRATION 9/30/2021	IDENTIFIER: None	
TIME IN 2:30 PM	TIME OUT 3:24 PM	FACILITY ID FA0028992	RELATED ID PR0037817	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED

### 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

Reference - HSC

**Inspector Comments:** A reinspection was conducted on this day to verify compliance regarding violations observed during routine inspection. During routine inspection conducted on 05/03/2021, the following was observed:

- cold holding unit ambient air temperature measured at 60.6F
- automatic dishwasher measuring 0 ppm chlorine concentration
- four (4) dead nymph German cockroaches observed on floor throughout the facility
- ten (10) old, dried rodent droppings on floor behind the 3-door True refrigerator.

On this day, observed the cold holding unit to be fully functional with an ambient air temperature measured at 36.0F. Observed dead German cockroaches to have been eliminated from the facility. No rodent droppings observed throughout the facility. Observed pest control receipt from 05/04/2021 noting no active infestation inside the facility. Observed a 'do not use' sign on automatic dishwasher. Facility is currently utilizing 3-compartment manual ware washing technique and plans on obtaining a new dishwasher.

Maintain facility free of vermin at all times and monitor any vermin activity.

Maintain all equipment in good repair.

Provide and maintain a chlorine concentration measured at 100 ppm when conducting manual ware washing.

Facility is in compliance. No further action required.

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

#### 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](#).

#### Signature(s) of Acknowledgement

No sig.

NAME: Anh Le  
TITLE: Manager

Total # of Images: 0