



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CAL STATE UNIVERSITY / EINSTEIN BROS BAGELS / STARBUCKS				REINSPECTION DATE Not Specified	INSPECTOR Vanessa Salcedo	DATE 10/19/2021
LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:02 PM	TIME OUT 12:51 PM	FACILITY ID FA0032402	RELATED ID CO0080703	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: All critical violations have been corrected. The facility may now reopen and the permit is hereby reinstated.

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: The purpose of this visit is to conduct a follow up inspection requested by the operator.

It was noted during the initial complaint investigation that the facility was closed due to the maximum water temperature that was observed to be 73 F for the sinks. Per manager the facility has had a broken booster system since last month.

On this date the hand wash sinks in the facility were observed to reach over 100 F and the 3-compartment sink and preparation sink were observed to reach over 120 F. Per manager the pressure valve was repaired around 9am on 10/19/21 which was restricting the water flow.

No further action is required. The complaint is closed.

A routine inspection was also conducted on this date.

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

Overall Inspection Comments

No further action is required. The complaint is closed.

All critical violations have been corrected. The facility may now reopen and the permit is hereby reinstated.

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