

#### **RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME CUCA'S MEXICAN RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Marvin Chavez	DATE 4/6/2022
3644 E HIGHLAND AV, SAN BERNARDINO, CA 92346				PERMIT EXPIRATION 3/31/2022	IDENTIFIER: None SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
8:42 AM	9:27 AM	FA0004422	PR0009799	PE 1621	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:** Measured all sinks in facility above 140F. Observed a new water heater model number PLC75-76 AS 4 with BTU/H 76,000. Person in charge mentioned the water heater was the same size as the previous one.

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

## **Overall Inspection Comments**

Permit re-instated and grade card "C" posted.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A re-score form must be submitted within 30 days.

#### 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 <u>calendar</u>.

## Signature(s) of Acknowledgement

NAME: Evelyn Arce TITLE: Manager Total # of Images: 0

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