



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PERRIS HILL SENIOR CENTER				REINSPECTION Not Specified	INSPECTOR Tamara King	DATE 9/11/2018
LOCATION 780 E 21ST ST, SAN BERNARDINO, CA 92404				PERMIT	IDENTIFIER: None	
TIME IN 2:38 PM	TIME OUT 3:10 PM	FACILITY ID FA0004961	RELATED ID CO0063141	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

### 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.

#### 16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

**Inspector Comments:** You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas.

The cockroaches were observed in the following areas:

- Numerous live nymph, young, and adult german cockroaches were observed at the ware wash station in and around the equipment, and in the gaps along the edge of the wall and the equipment.
- Live young cockroaches were observed in the gap around the pass through window at the ware wash station.
- Live cockroaches observed in the gap located on the non-functioning white refrigerator door where the locking mechanism is.
- One dead adult cockroach was observed in the restroom attached to the kitchen for employee use.
- One dead adult cockroach observed on the floor in the right side of the walk in freezer.
- One dead cock roach observed on the bottom shelf of the stand up refrigerator behind the service line on the right side, nearest the door.
- One Dead cockroach under the hot holding unit at the service line.
- One Dead cockroach on the right side of the exterior of the ice machine in the vent.

Remove/Eliminate all evidence of the cockroaches using approved method of pest control.

Seal any/all gaps/crevices in the facility in walls, floors and ceilings including:

- Gaps around the pipes in the walls and electrical outlets.
- Gaps around the ware wash sink where the caulking has deteriorated,
- Any deteriorated caulking around equipment.

Remove/ or repair the refrigerators and any equipment that is no longer in operation including:

- the white Imperial Heavy Duty Commercial refrigerator in the prep area.
- The double sided stand up refrigerator behind the service line.
- The white refrigerator in the banquet hall section that is covered in mold and infested with fruit flies.

Clean and sanitize all affected areas and food contact surfaces prior to contacting this office for a reopening inspection. Pest control and re-entry procedures were discussed with the person-in-charge. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.

The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

A "Notice of Closure" sign was posted.

**Violation Description:** Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PERRIS HILL SENIOR CENTER	DATE 9/11/2018
LOCATION 780 E 21ST ST, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

### 16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** On this date a complaint investigation was conducted. On 9/10/2018, the Division of Environmental Health recieved a complaint stating that the food service portion of the facility has an active cockroach infestation. On this date a thorough inspection was conducted in response to this complaint.

On this date the following was observed.

The cockroaches were observed in the following areas:

- Numerous live nymph, young, and adult german cockroaches were observed at the ware wash station in and around the equipment, and in the gaps along the edge of the wall and the equipment.
- Live young cockroaches were observed in the gap around the pass through window at the ware wash station.
- Live cockroaches observed in the gap located on the non-functioning white refrigerator door where the locking mechanism is.
- One dead adult cockroach was observed in the restroom attached to the kitchen for employee use.
- One dead adult cockroach observed on the floor in the right side of the walk in freezer.
- One dead cock roach observed on the bottom shelf of the stand up refrigerator behind the service line on the right side, nearest the door.
- One Dead cockroach under the hot holding unit at the service line.
- One Dead cockroach on the right side of the exterior of the ice machine in the vent.

Remove/Eliminate all evidence of the cockroaches using approved method of pest control.

Seal any/all gaps/crevices in the facility in walls, floors and ceilings including:

- Gaps around the pipes in the walls and electrical outlets.
- Gaps around the ware wash sink where the caulking has deteriorated,
- Any deteriorated caulking around equipment.

Remove/ or repair the refrigerators and any equipment that is no longer in operation including:

- the white Imperial Heavy Duty Commercial refrigerator in the prep area.
- The double sided stand up refrigerator behind the service line.
- The white refrigerator in the banquet hall section that is covered in mold and infested with fruit flies.

You are hereby notified that the facility is closed and the permit to operate is hereby suspended.

Clean and sanitize all affected areas and food contact surfaces prior to contacting this office for a reopening inspection. Pest control and re-entry procedures were discussed with the person-in-charge. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.

The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

A "Notice of Closure" sign was posted.

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



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PERRIS HILL SENIOR CENTER	DATE 9/11/2018
LOCATION 780 E 21ST ST, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** 1) Numerous live and dead cockroaches of numerous life stages were observed in critical areas of the facility. The cockroaches were observed in the following areas:

- Numerous live nymph, young, and adult german cockroaches were observed at the ware wash station in and around the equipment, and in the gaps along the edge of the wall and the equipment.
- Live young cockroaches were observed in the gap around the pass through window at the ware wash station.
- Live cockroaches observed in the gap located on the non-functioning white refrigerator door where the locking mechanism is.
- One dead adult cockroach was observed in the restroom attached to the kitchen for employee use.
- One dead adult cockroach observed on the floor in the right side of the walk in freezer.
- One dead cock roach observed on the bottom shelf of the stand up refrigerator behind the service line on the right side, nearest the door.
- One Dead cockroach under the hot holding unit at the service line.
- One Dead cockroach on the right side of the exterior of the ice machine in the vent.

2) The white refrigerator in the banquet hall section was observed covered in mold and infested with fruit flies.

Remove/Eliminate all evidence of the cockroaches using approved method of pest control. Seal any/all gaps/crevices in the facility in walls, floors and ceilings including:

- Gaps around the pipes in the walls and electrical outlets.
- Gaps around the ware wash sink where the caulking has deteriorated,
- Any deteriorated caulking around equipment.

Remove/ or repair the refrigerators and any equipment that is no longer in operation including:

- the white Imperial Heavy Duty Commercial refrigerator in the prep area.
- The double sided stand up refrigerator behind the service line.
- The white refrigerator in the banquet hall section that is covered in mold and infested with fruit flies.

Clean and sanitize all affected areas and food contact surfaces prior to contacting this office for a reopening inspection. Pest control and re-entry procedures were discussed with the person-in-charge. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.

The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PERRIS HILL SENIOR CENTER	DATE 9/11/2018
LOCATION 780 E 21ST ST, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

**Inspector Comments:** 1) Observed the following pieces of equipment in non operation. The units were observed with evidence of vermin infestation.

- the white Imperial Heavy Duty Commercial refrigerator in the prep area.
- The double sided stand up refrigerator behind the service line.
- The white refrigerator in the banquet hall section that is covered in mold and infested with fruit flies.

2) Observed the gaskets on the 4 refrigeration units to be in disrepair.

Remove/ or repair the refrigeration units. Ensure gaskets on ALL refrigeration units are in good repair.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

### 16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

**Inspector Comments:**

Observed gaps in the floors, walls, and or ceilings including:

- Gaps around the pipes in the walls and electrical outlets throughout.
- Gaps around the ware wash sink where the caulking has deteriorated.
- Gap above the ice machine in the center of the metal plate on the wall.
- Gaps along the edge of the tile on the walls above the bathroom.
- Gaps along the coping tile at the partition wall in the kitchen. (repair the missing coping tile)

Seal all hole and gaps in the floors walls and ceiling in the facility. Repair/ replace any deteriorated caulking around equipment.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

### Overall Inspection Comments

On this date the facility was closed due to an active cockroach infestation in the kitchen area of the facility.

You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas.

Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.

The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

A "Notice of Closure" sign was posted.



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME PERRIS HILL SENIOR CENTER	DATE 9/11/2018
LOCATION 780 E 21ST ST, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

**Signature(s) of Acknowledgement**

NAME: Tara Knox  
TITLE: Recreation Leader

Total # of Images: 0