



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUAN POLLO 45		DATE 3/25/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 9/30/2015
LOCATION 5460 PHILADELPHIA ST J, CHINO, CA 91710			INSPECTOR Hanan Megalla	
MAILING ADDRESS 1398 N E ST, SAN BERNARDINO CA 92408			IDENTIFIER: Food	
			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
TIME IN 1:17 PM	TIME OUT 2:22 PM	FACILITY ID FA0003609	RELATED ID PR0009611	PE 1620
			RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE	
			ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Re-inspection today conducted to follow up on compliance from prior inspection conducted on 3/20/ 15 for food born illness investigation and educating the facility operator in regards to preparation time and method followed in prepping rotisserie chicken .
According to CALCODE Article 2. Time and Temperature Relationships

113998. Time limits for food preparation

If it is necessary to remove POTENTIALLY HAZARDOUS FOOD from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures.

Facility operator shall follow the code to ensure that preparation time in no case exceed two cumulative hours to return the chicken temperature to 41 F .

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: gisella okura
TITLE: owner manager

Photo Attachments:

No Photo Attachments