



Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ROYAL THAI CAFE		DATE 7/16/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 10/31/2015
LOCATION 40766 VILLAGE DR, BIG BEAR LAKE, CA 92314			INSPECTOR Sierra Clayborn	
MAILING ADDRESS PO BOX 407, BIG BEAR LAKE CA 92315			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
TIME IN 1:50 PM	TIME OUT 2:09 PM	FACILITY ID FA0002430	RELATED ID PR0002990	PE 1621
			RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE	
			ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Reinspection conducted at this time to confirm compliance for proper hood ventilation and refrigeration temperature. During routine, make-up air was not functioning and both prep refrigerators and 1 large reach-in refrigerator had failed, holding food at 57-66 F.

During reinspection, observed a new prep refrigerator in place of one of the units that had failed during the routine inspection; manager stated that an additional new unit had been ordered to replace the other non-functioning unit. Observed new prep refrigerator holding food at 32-39 F. Observed a new tall reach-in unit in kitchen which replaced the previous broken unit; measured food inside of unit maintaining 40 F. Observed make-up air functioning and flowing throughout kitchen as well as suction at hood functioning very well. Manager stated that the issue with the ventilation was a broken fan belt.

Facility is now in compliance for proper refrigeration and proper hood ventilation requirement.

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

16K009 Proper cooling methods

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: Observed a container of cooked beef in new reach-in prep refrigerator holding at 49 F. Food employee in kitchen stated that it had been recently cooled.

Ensure to use thermometers when cooling food.

Ensure that cooled food is at 41 F or below at the end of cooling process BEFORE placing it inside of a reach-in preparation refrigerator.

*Corrected: More ice water was added to cooked beef to facilitate cooling process further.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

Overall Inspection Comments

Highly recommend for facility to request an additional HELP consultation before their next routine inspection.

Signature(s) of Acknowledgement

NAME: Mohan Bist
TITLE: Manager

Total # of Images: 0