



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TOM'S #19		REINSPECTION DATE Not Specified		INSPECTOR Dawn LaFlower	DATE 2/24/2016
LOCATION 22095 OUTER HWY 18, APPLE VALLEY, CA 92307				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 2:36 PM	TIME OUT 3:47 PM	FACILITY ID FA0003040	RELATED ID CO0053449	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

### RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

#### 16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** Environmental Health has received an alleged foodborne illness complaint stating that request consumed a tuna melt and became ill approximately 30 to 40 minutes later. Symptoms included nausea and vomiting. It is unknown if any medical attention was sought.

Upon complaint inspection the following information was provided by the manager:

Facility has not received any alleged foodborne illness complaints

No employees have reported to work ill, exhibited symptoms of illness, or have requested time off for being ill. Facility has not experienced any food processing failures in refrigeration, power supply, water supply, hot water heater, or any wastewater or sewage overflows in food preparation or food/utensil storage areas.

Facility has not had a change in menu, has not changed food suppliers, or has modified food ingredients.

Facility has not had hired any recent food handlers, and all food handlers have valid Food Handler Cards.

No other unusual events have taken place.

Observations are as follows:

Questioned manager how tuna is prepared. Tuna is prepared with 3 cans of tuna and mayonnaise and placed in bulk container then placed in walk in refrigerator. Small portions are then distributed in stainless steel containers and put in preparation refrigerator. Temperature measured 36 degrees in walk in refrigerator and 38 degrees in bottom of preparation refrigerator.

Temperatures in sliced cheese in top of preparation refrigerator measuring 48 degrees (see violation description), all other potentially hazardous foods measured below 40 degrees.

Temperatures of potentially hazardous foods in steam tables ranging from 154 to 168 degrees.

Temperature of cooling potatoes on back preparation table measuring 81 degrees. Potatoes discarded, see violation descriptions.

Hot water temperature measuring 127 degrees throughout facility.

Employees washing hands as required between tasks or when contamination occurs.

Automatic warewash machine reaching a temperature of 123 degrees during the wash and rinse cycle. 120 degrees minimum hot water, and chlorine sanitizer measuring 50 ppm as required by manufacturers data plate. Handwash supplies stocked in dispensers.

Employee(s) able to demonstrate knowledge in the minimum cooking temperatures, holding temperatures, proper cooling procedures, thawing processes, sanitizing of food contact surfaces and sanitizer levels, and the manual warewash procedures including minimum wash water temperatures and sanitizer levels and contact time.

Chlorine sanitizer measuring 100 ppm in sanitizer containers.

No evidence of vermin throughout facility.

No other cross contamination factors observed.

Unable to verify foodborne illness complaint, however conditions exist that could possibly contribute to a foodborne illness.

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

#### 16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** Observed temperature of sliced cheese in container on top of preparation refrigerator measuring 48 degrees.

Maintain cold holding temperatures of potentially hazardous foods at or below 41 degrees.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)



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### 16K009 Proper cooling methods

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114000

**Inspector Comments:** Observed two containers of cooked potatoes with a temperature of 81 degrees stored on back kitchen preparation table.

Ensure potentially hazardous foods are rapidly cooled from 135 degrees to 70 degrees within 2 hours, and then from 70 degrees to 41 degrees within 4 hours, 6 hours total using approved cooling methods. Potatoes discarded, see VC&D.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

### 16K052 VC & D

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC - 113980

**Inspector Comments:** Approximately 20 pounds of cooked potatoes were discarded due to improper cooling. See violation description under Proper cooling methods.

**Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

### Overall Inspection Comments

Closing complaint.

Recommendations: Frequently educate employees on safe food handling.

### Signature(s) of Acknowledgement

NAME: Moses  
TITLE: Manager

Total # of Images: 0