



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LUCILLE'S SMOKEHOUSE BBQ				REINSPECTION Not Specified	INSPECTOR Sujin Lee	DATE 6/29/2022
LOCATION 4611 CHINO HILLS PKWY, CHINO HILLS, CA 91709				PERMIT	IDENTIFIER: None	
TIME IN 4:15 PM	TIME OUT 5:00 PM	FACILITY ID FA0016541	RELATED ID CO0083845	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL	
					RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
					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,

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

Reference - HSC

Inspector Comments: The purpose of the visit is to conduct a foodborne illness investigation wherein one individual reported testing positive for salmonella after consuming food at multiple locations in Orange County and this facility.

Following information was obtained from the complainant:

1. Type of food(s) eaten at facility:
Tri-tip, barbecue ribs. Potatoes and macaroni and cheese
2. Date the complainant ate at the facility:
Sunday, 6/19/2022
3. Symptoms complainant experienced:
Diarrhea, abdominal cramps, 100.3 F fever and fatigue

Observation/finding:

1. Per manager, the facility has not received other similar foodborne illness complaint.
2. Observed raw food items, including chicken, stored in separate cold holding drawers at cook's line.
3. Observed the raw meat items stored in a walk-in refrigerator separate from other ready-to-eat food items.
4. Observed multiple food items cooling at cooling racks in a walk-in refrigerator. Measured marinated brisket at 41.5 F and smoked chicken at 43.4 F. The operator provided a cooling log and observed these PHFs have been cooling in the refrigerator approximately for 6 hours.
5. Observed designated employees' drink rack and break area where they are separate from customers' food, food contact surfaces and non-food contact surfaces.
6. Measured chlorine sanitizer at 100 ppm at the mechanical warewashing unit.
7. Following temperatures of suspected PHFs and other PHFs were measured:
 - 1) Raw chicken at 39 F
 - 2) Marinated chicken at 38.2 F
 - 3) Macaroni and cheese at 154 F
 - 4) pico de gallo at 33.5 F
 - 5) Tri-tip at 156 F
 - 6) Cooked potato below 41 F
 - 7) Cut watermelon at 41.4 F
 - 8) Patty at 43 F
 - 9) Raw shrimp at 41.4 F

Multiple violations were observed and they are noted on this report.

Outcome:

The complaint is closed.

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



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16C005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed a food operator grabbing salad with her gloved hands and putting it on a plate after dipping her hand inside a sanitizer solution. See violation 16C014.

Ensure gloves are taken off and hands are properly washed when switching task from sanitizing a knife to handling food.

Corrected on site. The operator took off the glove and washed her hands. See VC & D.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed multiple potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures were measured as follows:

1. Cut tomatoes at 49 F in cold holding unit. The container of tomatoes were observed stored in double stainless containers. Per manager, this PHF was stored in this unit approximately 3 hours prior to the inspection. Note: All other PHFs stored in this unit were measured below 41 F.

Corrected on site. See VC & D.

2. Cooked chicken breast at 122 F in a hot holding unit at cook's line. Per manager, this PHF was smoked in the smoker stored in this unit approximately 30 minutes prior to the inspection. Per manager, this PHF will be cooked to 165 F on the grill upon customers' order. Note: Other PHFs in this unit were measured above 135 F.

Corrected on site. The manager was instructed to cook the chicken to 135 F and stored in this unit.

3. Cut watermelon at 56.3 F on counter at bar. Per operator, this PHF was stored on counter approximately 2 hours prior to the inspection.

Corrected on site. The operator was instructed to add more ice to cool it below 41 F.

Maintain temperatures of PHFs at or below 41 F or at or above 135 F.

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

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed a food operator dipping her hand inside quaternary ammonium sanitizer in a red bucket and splashing the sanitizer solution to sanitize a knife at cook's line. Then, the operator proceeded to wipe the knife with a cloth towel. Note: The quaternary sanitizer solution was measured at 200 ppm.

Do not towel dry sanitized knife. Ensure all food contact surfaces are adequately air-dried after cleaned and sanitized.

Corrected on site. The operator was instructed to re-sanitize and air-dry the knife.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)



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16C021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c),
114099.2(b)

Inspector Comments: Observed water unable to be reached to a minimum of 100 F at handwashing sinks women's restroom. Maximum water temperature was measured at 88 F. Note: Men's restroom was inaccessible on this date. Measured water temperatures above 100 F at all handwashing sinks and employee's restroom in kitchen.

Ensure a minimum of 100 F water is supplied at all handwashing sinks.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081,
114119

Inspector Comments: Observed handle of scoop in direct contact with ice at bar.

Store the scoop so that the handle does not come in contact with ice.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

16C048 Food Handler Certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - SBCC - 33.0409

Inspector Comments: Observed six food handler certification to be expired or invalid. Per manager, these employees began employment more than 2 weeks prior to the inspection.

Ensure all food handlers obtain valid food handler certificates within fourteen (14) days of employment. A missing food handler cards-inspector handout was provided to fill out. Email the completed handout and copies of valid San Bernardino County food handler card to sbcfoodworker@gmail.com within 14 days. Failure to comply shall result in unannounced billable follow up inspection at an hourly rate of \$245 with 30-minute minimum.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The manager voluntarily discarded approximately 1/2 lb. of salad and 1/2 lb. of cut tomatoes.

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

A routine inspection was conducted on this date.

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 [calendar](#).

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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No Sig

NAME: Martin Rodriquez
TITLE: Manager

Total # of Images: 0