



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dehs](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>CARL'S JR 768</b>				DATE <b>11/26/2012</b>	SIGNATURE <i>Hui Chieng</i>
LOCATION <b>2601 W BROADWAY ST, NEEDLES, CA 92363</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>2601 W BROADWAY ST, NEEDLES, CA 92363</b>				REHS <b>Hui Chieng</b>	
FA # <b>FA0006643</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0043731</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>2:06 PM</b>	TIME OUT <b>2:36 PM</b>	CONTACT <b>Not Captured</b>	SERVICE: 004 - Complaint - Initial		
			RESULT: 03 - Corrective Action / No Follow up Required		
			ACTION: 01 - No Further Action Required		

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (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. 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

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50

**Inspection Violations**

**An inspection has been conducted on this date in response to a Food Borne Illness Complaint**

**1. Foodborne Illness Complaint Inspection**

**Compliance Date not Specified**      *Violation Description:* A foodborne illness complaint report has been received by Environmental Health.

**Not In Compliance**      *Inspector Comments:* A complaint was reported stating their daughter became ill after consuming a burger, fries, and ice cream sandwich from this facility on November 20, 2012. No specific symptoms of illness were communicated to Environmental Health Services.

Violation Reference: HSC

An investigation was conducted and observed the following observations:

- Cashier employee was observed continuously touching their face prior to scooping the fries into a container.
- Sanitizer concentration levels within buckets were observed to be very low to undetectable. Corrected.
- Manager had stated the water heater had failed to continue operating a few days ago, yet notes or comments were not documented on their Daily Temperature Tracking form. Despite the observation, the hot water was provided at this time.
- Hot holding temperatures were observed exceeding 135F degrees.
- Beef patties were observed cooked above a minimum temperature of 155F degrees.
- A phone was observed stored on top of the ice cream cooler. Corrected.
- Time as a public health control procedures were not completely observed being practiced properly for the sliced tomatoes.
- An open box of frozen beef patties were observed within the walk in freezer. Corrected.
- Walk in coolers and freezers were properly operating below 41F degrees.

Conclusion:

Several instances of major violations were observed and corrected and this time. Current food handling practices that were observed during this investigation may result to a foodborne illness, but the complaint could not be directly verified.

**Violations or Observations without a specified degree**

**2. Hands clean and properly washed; gloves used prope**

**Compliance Date not Specified**      *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))

**Not In Compliance**

Violation Reference:

*Inspector Comments:*

**3. Time as a public health control; procedures & reco**

**Compliance Date not Specified**      *Violation Description:* When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

**Not In Compliance**

Violation Reference: HSC - 114000

*Inspector Comments:*

**CONTINUES...**



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**Overall Inspection Comments**

\*Employees shall wash hands as often as necessary during switching of tasks to minimize the risk of cross contamination.