



**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

(800) 442-2283

FACILITY NAME CARDENAS MARKET				DATE 12/11/2012	SIGNATURE
LOCATION 15555 E MAIN ST D4, HESPERIA, CA 92345				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 15555 E MAIN ST D4, HESPERIA, CA 92345				REHS Evelyn Downer	
FA # FA0003560	PR # Not Specified	SR # Not Specified	CO # CO0043825	PE 1619	PROGRAM IDENTIFIER: None
TIME IN 5:15 PM	TIME OUT 5:45 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 01 - Corrective Action Not Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - FOOD HANDLING PL (2500-UP SQFT)

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 Complaint

1. Complaint Inspection

Compliance Date not Specified
Not In Compliance
Violation Reference: HSC

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

Inspector Comments: VIOLATION: Complainant purchased flap meat at the facility. Complainant claims the meat was spoiled, brownish in color and had a bad smell. Complainant claims this has happened before.

Complainant phoned the facility and wanted to explain what the complaint was about. But the employee that answered the phone did not want to hear what the complaint was about.

OBSERVED: Flap meat is beef loin. It is sold as unseasoned and seasoned meat in the meat display case. The flap meat/Ranchera is delivered daily with the meat packaging box labeled with The National Beef Company logo. Most meats last 1 1/2 days prior to being sold. Flap meat is popular and goes very fast so it does not last that long sometimes according to the manager. The store sells approximately 200 lbs of meat daily. unseasoned flap meat is in the refrigerated display case being held at 39 F to 40 F. The flap meat is red in color. The flap meat smells like fresh meat and has no bad odor/smell. The meat is not spoiled it appears fresh. The seasoned flap meat appears reddish brown in color due to the seasoning on the exterior. The inspector had the butcher cut into the meat to cut it apart and the interior of the meat below the seasoning was red in color with no bad odor/smell and the meat was not spoiled. The seasoned flap meat was being held within the meat display case at 36 F to 37 F. The flap meat in the walk-in refrigerator was being held at 33 F. again it was red in color not spoiled and had no odor/smell. The flap meat that is pre-packaged and pre labeled and is being held in the open face display case in the customer area was being held at 35 F. The flap meat was red in color, not spoiled, and had no odor/smell.

CONCLUSION: The complaint could not be verified at this time and date. Complaint closed.

Overall Inspection Comments

No summary comments have been made for this inspection.