



**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 KOYLA INDIAN RESTAURANT				DATE 12/13/2012	SIGNATURE
LOCATION 8140 HAVEN AV B, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 8140 HAVEN AV B, RANCHO CUCAMONGA, CA 91730				REHS Sumedha Singh	
FA # FA0013258	PR # Not Specified	SR # Not Specified	CO # CO0043833	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 12:25 PM	TIME OUT 1:18 PM	CONTACT Not Captured			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

<p>Compliance Date not Specified</p> <p>Not In Compliance</p> <p>Violation Reference: HSC</p>	<p><i>Violation Description:</i> A foodborne illness complaint report has been received by Environmental Health.</p> <p><i>Inspector Comments:</i> Complaint stated that 4 individuals were ill. Food consumed at facility at noon, symptoms began around 8pm. Food items consumed included rice, fried veggies, chicken, lentils, and melon. Symptoms included cramps, diarrhea and vomiting.</p> <p>Upon inspection:</p> <ul style="list-style-type: none"> - no sick employees were observed or reported - no power outages reported - observed sufficient hot water - all hot holding was observed above 135F except for fried pakora which is changed at least every 10 - 15 minutes according to the manager - all cold holding observed below 41F - manger stated different knives/cutting boards and utensils are used when cutting melons and meat items - employee observed wash all equipment properly <p>Complaint not verified. Complaint closed.</p>
---	---

Overall Inspection Comments

No summary comments have been made for this inspection.