



**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 STATER BROS MARKET 117				DATE 1/10/2013	SIGNATURE
LOCATION 2053 E WASHINGTON AV, COLTON, CA 92324				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 2053 E WASHINGTON AV, COLTON, CA 92324				REHS Marilyn Krichbaum	
FA # FA0004323	PR # Not Specified	SR # Not Specified	CO # CO0043914	PE 1619	PROGRAM IDENTIFIER: None
TIME IN 10:17 AM	TIME OUT 11:01 AM	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

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

Not In Compliance

Violation Reference: HSC

Inspector Comments: Received complaint 1-9-13. This dept received a complaint alledging the following: Complainant states that the prepackaged Foster Farms chicken legs are dark brown, refrozen, smell. Complainant states that products are refrozen, meat is dried out.

Inspected some packages of Foster Farms chicken legs. Observed good refrigeration temperatures, below 41F in refrigerated case and walkin. Observed that chicken was pink. Observed no foul odors. Product appears to be fresh and wholesome. Chicken legs in refrigerated case are refrigerated. Foster Farms puts a quality insurance date on chicken. Stater Brothers market does not put on the quality assurance dates. Market employees monitor expiration dates. Product is discarded not reused, refrozen when the quality assurance date expires. Product comes from Foster Farms. Product is delivered from Stater Brothers warehouse refrigerated, some packages are semifrozen. Market managers state that there has been no refrigeration problems. Cannot validate complaint.

Overall Inspection Comments

No summary comments have been made for this inspection.