



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 GT FOOD CONNECTION INC				DATE 2/21/2013	SIGNATURE
LOCATION 22400 BARTON RD I, GRAND TERRACE, CA 92313				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 22400 BARTON RD I, GRAND TERRACE, CA 92313				REHS Marilyn Krichbaum	
FA # FA0003545	PR # Not Specified	SR # Not Specified	CO # CO0044145	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 4:25 PM	TIME OUT 4:52 PM	CONTACT Not Captured	SERVICE: 004 - Complaint - Initial		
			RESULT: 01 - Corrective Action Not Required		
			ACTION: 01 - No Further Action Required		

RETAIL FOOD PROTECTION - PUBLIC EATING PL (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. 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 on 2-20-13. This dept received a complaint alledging the following:

Complainant ordered a hamburger with chilli, cheese and lettuce on it . Complainant said that the burger was rancid, smelled spoiled.

Inspected the hamburger patties in the walkin and in cook's line refrigerator. Observed good refrigeration temperatures. Observed no foul odor. Chilli comes from a can and is used daily. Manager states that the facility has had no equipment problems. Hamburger comes from the Jensen company and is delivered frozen. Asked cook if the facility has had any problems with the meat. He said no. Cannot validate complaint.

Overall Inspection Comments

No summary comments have been made for this inspection.