



**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 WABA GRILL				DATE 3/21/2013	SIGNATURE <i>Mark A. Penecke</i>
LOCATION 33492 OAK GLEN RD L, YUCAIPA, CA 92399				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 33492 OAK GLEN RD L, YUCAIPA, CA 92399				REHS Antonio Fields	
FA # FA0017059	PR # Not Specified	SR # Not Specified	CO # CO0044178	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 12:49 PM	TIME OUT 2:08 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 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: Complaint: Individual complain of the facility being dirty and containing ants. Individual also complained of no hair restraints on the employees and improper cleaning of utensils.

Inspector comments: Observed food debris on the floor under the shelves in the walk-in refrigerator. Black grime observed in the corners of the walk-in. Clean and maintain.

Rice debris observed observed on scoop stored in the clean utensil area. Properly clean utensils prior to storing.

Observed utensils being sanitized with Quat sanitizer less than 100ppm. Maintain the Quat sanitizer between 200-300ppm. Employee observed not checking the concentration of the sanitizer after remaking it in the 3-compartment sink. The second batch of sanitizing solution observed less than 100ppm. Utilize test strips to ensure the Quat sanitizer is at a sufficient concentration during manual warewashing. Utensils were re-sanitized with Quat sanitizer adjusted to 200ppm on third attempt. Follow the manufacturer's instructions on the Quat test strip to ensure an accurate reading is provided. Per manufacturer's instructions the test strips must submerged in the sanitizing solution for 90 seconds. Maintain utensils in the Quat sanitizer for at least 60 seconds during manual warewashing.

Observed employee washing utensils with soap water from a small container at room temperature. Wash utensils using the 3-compartment sink. Ensure utensils are submerged with wash water at a minimum of 100F within the 2-compartment sink during manual warewashing. The employee was notified and the utensils were rewashing with wash water containing soap and reaching a temperature of 126F within the 3-compartment sink.

Employee observed washing utensils and then proceeded to put on gloves for food handling without washing hands. Wash hands thoroughly when switching tasks. Ensure hands are washed prior to putting on gloves or when switching gloves.

Provide hair restraint was observed on the employees handling the food. No ants observed within the facility during the time of inspection. Minimum food debris observed on the floor in the facility.

In-use utensils observed stored improperly within container by steam rice. Properly store in-use utensil.

Overall Inspection Comments

Employees notified of violations observed during the time of the inspection. Complaint closed.