



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 BIG APPLE RESTAURANT					DATE 3/27/2013	SIGNATURE 	
LOCATION 18080 ARROW ROUTE, FONTANA, CA 92335					REINSPECTION DATE 4/04/2013	PERMIT EXPIRATION 7/31/2013	
MAILING ADDRESS 18080 ARROW RT, FONTANA CA 92335					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Sierra Clayborn		
FA # FA0003209	PR # PR0008915	SR # Not Specified	CO # Not Specified	PE 1622	PROGRAM IDENTIFIER: None		
TIME IN 8:48 AM	TIME OUT 9:32 AM	CONTACT Not Captured			SERVICE: 003 - Inspection - Follow Up Inspection		
					RESULT: 05 - Corrective Action / Follow up Required		
					ACTION: 03 - Reinspection 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

A Reinspection has been conducted on this date

1. Reinspection

Compliance Date not Specified	<i>Violation Description:</i> Reinspection conducted at this time to determine compliance from prior inspection.
Not In Compliance	<i>Inspector Comments:</i> Todays re-inspection was to confirm compliance for adequate make up air from exhaust hood and the condition of the cold prep tables.
Violation Reference: HSC	

Overall Inspection Comments

Observed the hood make up air was still in disrepair at time of re-inspection. Ambient air temperature was 80F in kitchen.

Parts for hood had been ordered but not installed.

Observed cold prep refrigeration unit not holding temperature. Raw shell eggs were measured at a range of 65-70 F. Employee stated eggs had been in cold prep table since 6:45am. Approximately 60 were discarded. Measured sliced tomatoes at 49 F. They were relocated into the reach in refrigerator.

Also observed improper thawing practices. Observed raw steaks on counter without any other intervention. Ensure to use approved thawing method, such as under running cool water in the prep sink or placing walk in cooler overnight.

Operator stated that they may be closing the business very soon. Ensure to notify Dept of Environmental Health Services for deactivation of permit if business closes.

Inspector will re-re-inspect in approximately 1 week to see progress. Inspection may be charged.