



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM**  
**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dehs](http://www.sbcounty.gov/dehs)

(800) 442-2283

FACILITY NAME <b>JUAN POLLO</b>				DATE <b>4/24/2013</b>	SIGNATURE 
LOCATION <b>1256 W 5TH ST, SAN BERNARDINO, CA 92411</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>1256 W 5TH ST, SAN BERNARDINO, CA 92411</b>				REHS <b>John Babalola</b>	
FA # <b>FA0010161</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0044652</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>1:39 PM</b>	TIME OUT <b>2:20 PM</b>	CONTACT <b>Not Captured</b>			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 or revoked.

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.

**16K999 Complaint Inspection**

**POINTS**  
**NA**

Compliance Date not Specified  
Not In Compliance  
Violation Reference - HSC

**Inspector Comments:** Our department received a complaint that one of the chickens dropped on the floor while washing the chickens in the sink and that the employee picked up the chicken and put it back in the sink with other chickens. The complaint also added that the same employee was called to cut cooked chicken and he cut the chicken without washing his hands. The complainant was also concerned about the chicken temperature.

At the time of inspection, marinated chickens are observed at 57 degrees F to 49 degrees F inside the walk-in cooler. Raw/marinated chicken shall be maintained at 41 degrees F or below. Also, chicken and other foods shall be prepared, stored, and served in a safe and sanitary manner at all times.

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

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Photo Attachments:**  
No Photo Attachments