



**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>CARL'S JR 173</b>				DATE <b>5/2/2013</b>	SIGNATURE	
LOCATION <b>1205 W COLTON AV, REDLANDS, CA 92373</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION	
MAILING ADDRESS <b>1205 W COLTON AV, REDLANDS, CA 92373</b>				REHS <b>Eurich Santiago</b>		
FA # <b>FA0009344</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0044711</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>8:47 AM</b>	TIME OUT <b>9:03 AM</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)**

**16K997 Foodborne Illness Complaint Inspection**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC

**Inspector Comments:** Received complaint of possible foodborne illness that occurred on 04/23/13. Complaint states that a man and his wife ate at facility around 10:10 am and began vomiting and experienced diarrhea around 11 am. A routine inspection was conducted at facility on 04/24/13. Upon routine inspection, health inspector observed the following which may be related to the possible foodborne illness:

- Observed empty soap dispenser. Ensure all handwashing supplies are kept stocked at all times for proper handwashing procedure.
- Observed inoperable soap dispenser at handsink in 3 compartment sink area. Repair/replace. Ensure that employees wash hands thoroughly with warm water and soap for 20 seconds and dry thoroughly with a disposable paper towel for proper hand washing procedure after touching face, clothing, change of task and glove changes to prevent potential contamination of food products.
- Observed uncovered container of salsa in walk in cooler. Provide covers to prevent contamination. Ensure that all foods are kept covered at all times in reach in cooler, walk in cooler and hot holding units to prevent potential contamination of food products.
- Observed slime/grime build up on soda dispenser nozzles. Clean and maintain.
- Observed old food debris on can opener. Clean and maintain.
- Observed old food debris inside oven. Clean and maintain. Ensure that all equipment is cleaned thoroughly with soap and water and sanitizer is administered to prevent bacterial growth and potential contamination of food products.
- Observed 1 sanitizer bucket with 100 ppm Quat sanitizer. Use test strips to ensure Quat sanitizer level is maintained at 200-300 ppm for proper sanitizing. Ensure to check sanitizer levels every 2 hours or as needed to maintain the proper sanitizer level for proper sanitizing procedures to prevent bacterial growth on food contact surfaces.
- Observed 7 missing food worker cards. Ensure all employees that handle food products obtain valid food worker/handler cards from the County of San Bernardino ([www.sbcountyfoodworker.com](http://www.sbcountyfoodworker.com)) to prevent foodborne illness from occurring.

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

**Overall Inspection Comments**

Complaint closed on May 2, 2013.

**Photo Attachments:**  
No Photo Attachments