



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME HOMETOWN BUFFET 709				DATE 5/23/2013	SIGNATURE
LOCATION 14689 VALLEY CENTER DR C, VICTORVILLE, CA 92392				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 14689 VALLEY CENTER DR C, VICTORVILLE, CA 92392				REHS John Ramos	
FA # FA0002903	PR # Not Specified	SR # Not Specified	CO # CO0044877	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 10:45 AM	TIME OUT 12:39 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)

16K997 Foodborne Illness Complaint Inspection

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

Inspector Comments: Environmental Health has received a Foodborne Illness complaint stating that the complainant and her husband ate dinner at this restaurant and that the complainant's husband became very ill after eating dinner at this restaurant.

Observed temperatures of potentially hazardous foods being held within safe temperature ranges except for beans found at 131degrees at the buffet steam table. The beans were removed and reheated to 165 degrees. Observed quaternary ammonia sanitizer measuring 200 to 400 ppm in all sanitizer buckets. Manager states no employees have been ill or reported to work ill. Manager states that there 3 new employees but are not involved in food preparation and were not working on the day that the complainant dined at this facility. There have been no failures in power, or waste water overflows. Observed temperature of walk-in refrigerator at 36 degrees. Observed employees washing hands as necessary. Observed employees using thermometers to verify cooking and holding temperatures. Observed hot water exceeding 130 degrees at mop sink, the 3 compartment, prep, and handwash sinks. Observed food being stored appropriately in all refrigeration units except for raw meat and seafood stored over ready to eat foods in the walk-in freezer. Food items were immediately re-arranged on the shelves. Observed no chemical cross contamination factors throughout the facility. No changes in food suppliers or changes in ingredients.

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

Overall Inspection Comments

Unable to verify Foodborne Illness complaint at this time.

Complaint closed.
Photo Attachments:
No Photo Attachments