



**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>EL PESCADOR 16</b>				DATE <b>6/4/2013</b>	SIGNATURE <i>Sierra Clayborn</i>
LOCATION <b>636 N EUCLID AV, ONTARIO, CA 91762</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>636 N EUCLID AV, ONTARIO, CA 91762</b>				REHS <b>Sierra Clayborn</b>	
FA # <b>FA0009888</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0044937</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: None
TIME IN <b>2:36 PM</b>	TIME OUT <b>3:46 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 (100-UP SEATS)**

**16K999 Complaint Inspection**

Compliance Date: **Not Specified**

Inspector Comments: **Complaint inspection performed today for complaint concerning worms in soup.**

Not In Compliance

Violation Reference - **HSC**

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

**Overall Inspection Comments**

Spoke with operator who was aware of the situation. Operator stated that they did see the worm in question, that it was very small, green and barely alive. Operator stated that it resembled a common garden insect that could be found in fresh produce.

Inspected ingredients used to make the soup, the shrimp, onions, tomatoes, carrots and bell pepper.

Inspected produce storage area; observed no insect activity in refrigeration unit nor in storage containers. Observed refrigerator temperature to be 43 F.

Inspected cut vegetables; observed no insect activity. Observed tightly fitting lids used to store cut produce.

Inspected soup base, observed temperature at 42 F.

Inspected cooked shrimp, observed temperature at a range of 51-57 F. Operator and cook stated that shrimp had been prepared fresh that morning and that they were in the cooling process.

Observed hot holding unit for soup base with holding temperature at 178 F.

Observed no vermin activity in ingredients nor in storage areas.

Complaint closed.

**Photo Attachments:**

No Photo Attachments