



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME J R DELI				DATE 8/16/2013	SIGNATURE	
LOCATION 402 S MILLIKEN AV B, ONTARIO, CA 91761				REINSPECTION DATE 1/16/2014	PERMIT EXPIRATION 10/31/2013	
MAILING ADDRESS 402 S MILLIKEN AV B, ONTARIO, CA 91761				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Sierra Clayborn		
FA # FA0005306	PR # PR0012008	SR # Not Specified	CO # Not Specified	PE 1620	PROGRAM IDENTIFIER: None	
TIME IN 10:04 AM	TIME OUT 10:28 AM	CONTACT Not Captured			SERVICE: 003 - Inspection - Follow Up Inspection	
					RESULT: 03 - Corrective Action / No Follow up Required	
					ACTION: 01 - No Further Action Required	

RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 SEATS)

16K994 Reinspection

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

Inspector Comments: During routine inspection, observed main refrigeration unit not maintain food at 41 F or below.

Violation Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

Observed refrigeration in good working order. Measured temperatures of tuna and potato salad ranging from 36-38 F in main reach-in refrigerator and observed sliced tomatoes in mini-reach in at 39 F.

SUGGESTED to refrigerate all recently cut food BEFORE placing it into cold prep table. Cold prep table is NOT a refrigeration unit, but a holding unit.

Remember to provide valid food worker certification within the next 12 days.

Photo Attachments:
No Photo Attachments