



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

(800) 442-2283

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

FACILITY NAME <b>EL SUPER</b>		DATE <b>8/20/2013</b>	SIGNATURE 	
LOCATION <b>515 S RIVERSIDE AV, RIALTO, CA 92376</b>			REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>515 S RIVERSIDE AV, RIALTO, CA 92376</b>			REHS <b>Chris Nwadike</b>	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			PROGRAM IDENTIFIER: None	
FA # <b>FA0005926</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0045591</b>	PE <b>1619</b>
TIME IN <b>10:32 AM</b>	TIME OUT <b>11:31 AM</b>	CONTACT <b>Not Captured</b>		SERVICE: 004 - Complaint - Initial RESULT: 01 - Corrective Action Not Required ACTION: 01 - No Further Action Required

**RETAIL FOOD PROTECTION - FOOD HANDLING PL (2500-UP SQFT)**

**16K999 Complaint Inspection**

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

**Inspector Comments:** Responded to the complaint about chicken purchased from the facility that appeared bad and rotten.

Findings: Observed all cold food temperatures at or below 41°F.  
All chicken products on display and in the walk-in cold storage appeared fresh and within their temperature legal limits.

Manager was aware of the complaint and said that the customer returned the meat after 2 weeks from the date of purchase, and maintained that the meat must have gone bad due to the customers method of cold food handling.  
Complaint is closed.

**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