



**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>ARBY'S 7041</b>				DATE <b>10/15/2013</b>	SIGNATURE <i>John Ramos</i>
LOCATION <b>15122 BEAR VALLEY RD, VICTORVILLE, CA 92392</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>15122 BEAR VALLEY RD, VICTORVILLE, CA 92392</b>				REHS <b>John Ramos</b>	
FA # <b>FA0001804</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0046264</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>3:16 PM</b>	TIME OUT <b>3:45 PM</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 - PUBLIC EATING PL (25-99 SEATS)**

**16K999 Complaint Inspection**

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

**Inspector Comments:** Complainant states that on 10-10-13 at 10pm she had a French dip and approximately 3 hours later she became ill.

Observed temperatures of potentially hazardous foods being held within safe temperature ranges.  
Observed quaternary ammonia sanitizer measuring 200 ppm in all sanitizer buckets.  
Manager states no employees have been ill or reported to work ill.  
Manager states that there is one new employees but is not involved in food preparation.  
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 135 degrees at mop sink, the 3 compartment, prep, and handwash sinks.  
Observed food being stored appropriately in all refrigeration units.  
Observed no chemical cross contamination factors throughout the facility.  
No changes in food suppliers or changes in ingredients.

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

**Overall Inspection Comments**

Complaint investigated. Observed no potential for food contamination, observed good sanitary processes used, proper storage of chemicals, and sanitation of equipment.

Unable to verify complaint.

Complaint closed

**Photo Attachments:**  
No Photo Attachments