County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: BUFFET STAR				DATE: 11/22/2013	SIGNATURE
LOCATION: 9980 ALABAMA ST A, REDLANDS, CA 92374					REINSPECTION DATE: Not Specified / PERMIT EXPIRATION:
MAILING ADDRESS: 9980 ALABAMA ST A, REDLANDS, CA 92374 ☐FACILITY ☐OWNER ☐ACCOUNT					REHS: Yong Aday
FA #: FA0015879	PR #: Not Specified	SR #: Not Specified	CO #: CO0046459	PE: 1622	PROGRAM IDENTIFIER: None
TIME IN: 1:35 PM	TIME OUT: 2:18 PM	CONTACT: Not Captured			SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ 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: Complaint alleged that one person became ill five hours after eating at this facility. Symptoms include nausea, vomiting and diarrhea. Suspected food includes pot stickers and chicken skewer.

Findings:
-- Observed all refrigeration units properly functioning at this time. Potentially hazardous food in cold holding units temped at safe zone. Precooked pot stickers have been properly cooled down in refrigerator. Did not observed reheating of pot stickers at this time.
-- On the buffet hot holding table, observed pot stickers probed at 129.5F and chicken skewer probed at 134.5F. There were double containers for the pot stickers. Avoid doubling or stacking food containers on hot or cold holding table to ensure proper food temperature.
-- Observed chicken skewer deep fried to internal temp of above 180F.
-- Observed dish washer properly washing and sanitizing dishes at this time. Hot and cold water are available in all sinks. Hand washing sinks are properly stocked.
-- Observed no employee hygiene problem and mishandling of food at this time.
-- Observed old meat residue on the slicer in kitchen. Provide thorough cleaning and sanitizing to the slicer every four hours.
-- Person-in-charge did not demonstrate adequate knowledge of proper cooking temp for chicken and pork, and proper reheating temp for pot stickers.

Corrections to make:
-- Ensure hot holding tables or units being able to hold food at or above 135F.
-- Provide proper cleaning and sanitizing to all food contact surfaces including meat slicer.
-- Demonstrate adequate knowledge to ensure potentially hazardous food is properly cooked and reheated.

Complaint closed pending further evidence.

Violation Description: A foodborne illness 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