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**

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|---|---|---|---|---|---|
| FACILITY NAME: CASA CORTEZ | | | | DATE: 11/22/2013 | SIGNATURE: Ana Patricia Monteiro |
| LOCATION: 2209 S EUCLID AV, ONTARIO, CA 91761 | | | | | REINSPECTION DATE: Not Specified / PERMIT EXPIRATION: |
| MAILING ADDRESS: 2209 S EUCLID AV, ONTARIO, CA 91761 ☐FACILITY ☐OWNER ☐ACCOUNT | | | | | REHS: Hanan Megalla |
| FA #: FA0006528 | PR #: Not Specified | SR #: Not Specified | CO #: CO0046463 | PE: 1621 | PROGRAM IDENTIFIER: None<br>SERVICE: 004 - COMPLAINT - INITIAL<br>RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED<br>ACTION: 01 - NO FURTHER ACTION REQUIRED |
| TIME IN: 10:53 AM | TIME OUT: 11:50 AM | CONTACT: Not Captured | | | |

## RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)

### 16K999 Complaint Inspection

**Compliance Date: Not Specified**

**Not In Compliance**

**Violation Reference - HSC**

**Inspector Comments:** Our department received a complaint stating that yesterday the customer purchased a cup of posole pork soup @ 1:30 PM and found a thin and clear thing with a head on the end . The person in charge hasn't received any complaints from any customers yesterday all day . The person in charge who cooked the posole stated the posole was cooked on Wednesday 11/20/13 . The cook stated the steps of cooking the soup as following:
- The pork is received from UNISTAR distribution company after ensuring the receiving temperature @ 35 F .
-Pork is placed in the freezer in the back storage area.
-The cook thaw the need pork in the walk in cooler over night .
-The whole pork is cut into small pieces and placed in a pot with boiling water for 30 minutes and then discard this water .
- The pork pieces cooks for 3-4 hours in another clean water .
- After cooking the pork on Wednesday, the cook portioned the soup with pork in small container to cool down , placed the containers on ice after temperature reached 135 F waited for an hour until it reached 70 F and placed some of the containers in the freezer and some in the walk in cooler to cool down to 41 F .
- On Thursday the cook reheated the soup on the stove to 175 F .
- Hammony is emptied from a can , washed and cooked for an hour .
- When the customer order the soup , the cook scoop pork soup in a foam cup and add some Hammony ONLY.
-The customer adds chili , onions , shredded cabbage , radish, cilantro .
During inspection observed proper food handling and proper holding temperatures .No corrective action required.

**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