



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME ONO HAWAIIAN BBQ RESTAURANT				DATE 12/17/2013	SIGNATURE <i>Casey B...</i>
LOCATION 1605 W LUGONIA AV, REDLANDS, CA 92374				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 1605 W LUGONIA AV, REDLANDS, CA 92374				REHS Yong Aday	
FA # FA0014646	PR # Not Specified	SR # Not Specified	CO # CO0046573	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 11:06 AM	TIME OUT 11:53 AM	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 (25-99 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 one hour after eating at this facility. Symptoms included vomiting. Suspected food included the seafood mix.

Findings:

- The Seafood Mix consists of cooked fish, shrimp, chicken, rice, and macaroni cheese.
- Observed all hot and cold holding units properly functioning at this time. Observed three large containers of macaroni (cooked yesterday) temped at 47.5F, 46F and 44.5F in the walk-in cooler. All other potentially hazardous food temped at safe zone at this time.
- Observed hot and cold water at all sinks at this time, and hand washing sinks were properly stocked. Observed 50ppm chlorine in one sanitizer bucket in kitchen. Observed an employee washed and rinsed a rice cooking pot without sanitizing it, even though the 3-compartment sink was properly set up.
- Observed chicken and shrimp as part of the Seafood Mix being cooked to internal temp of above 190F.
- Observed no employee hygiene problem at this time. Observed no other mishandling of food except the improper cooling of the macaroni at this time.
- Observed no evidence of contamination (including physical or chemical) of food at this time. Some raw shell eggs were stored over cooked meat in walk-in cooler.

Based on the observation at this time, the following correction is needed:

- Cool potentially hazardous food (such as cooked macaroni) rapidly from 135F to 70F within 2 hours and then to 41F within an additional 4 hours. Highly recommend to use shallow metal containers to cool potentially hazardous food. Approximately 20lbs of macaroni was discarded due to the major cooling violation.
- Provide chlorine sanitizer at or above 100ppm.
- Ensure all washed and rinsed dishes properly sanitized.
- Store raw egg or meat below cooked or ready-to-eat food.

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