



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME SIZZLER 1480				DATE 12/30/2013	SIGNATURE <i>[Signature]</i>
LOCATION 110 W REDLANDS BL, REDLANDS, CA 92373				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 110 W REDLANDS BL, REDLANDS, CA 92373				REHS Marilyn Krichbaum	
FA # FA0009285	PR # Not Specified	SR # Not Specified	CO # CO0046638	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 4:03 PM	TIME OUT 5:25 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: Received complaint today. This dept received a complaint today alleging the following: On Christmas day a group of 3 people ate at this facility and became ill for days.

Observed that the handwash sinks were supplied and functioning. Checked all the refrigerators in cooks line, back kitchen, salad bar, waitress areas and walkin, etc.. Observed food temperature of 38-40F. Checked hot holding temperatures in kitchen and the salad bar. Observed hot holding temperatures of 165F. Observed good refrigeration and hot holding temperatures. The cook has a thermocouple thermometer to check food temperatures. Observed cooked pasta in deep covered plastic containers at 58-61F. Use shallow long stainless steel pans, ice baths, ice paddles, etc to quickly cooldown potentially hazardous foods instead of plastic containers. Potentially hazardous foods must be quickly cooled from 135F to 70F in 2 hours and then 70F to 41F in 4 hours.

Observed that employees have current food worker cards. Manager worked that day and said that none of her employees were sick. Facility was recently inspected on 12-4-13 and received an A grade. Facility keeps a daily quality control log of food temperatures which are taken three times a day. Observed no temperature problems. Observed that dishwasher was sanitizing. Observed a chlorine level of 50ppm. Observed that sanitizer buckets had a quaternary ammonia level of 200ppm. Observed no other plumbing problems. Observed that the restrooms were functioning and supplied. Observed no other equipment problems. Observed no vermin problems. Complaint closed.

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