



**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>DALIA'S PIZZA / BUFFET</b>				DATE <b>1/9/2014</b>	SIGNATURE <i>Isaac Gebreslassie</i>
LOCATION <b>9588 BASELINE RD, RANCHO CUCAMONGA, CA 91730</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>9588 BASELINE RD, RANCHO CUCAMONGA, CA 91730</b>				REHS <b>Isaac Gebreslassie</b>	
FA # <b>FA0007548</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0046692</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: None
TIME IN <b>1:59 PM</b>	TIME OUT <b>2:54 PM</b>	CONTACT <b>Not Captured</b>			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)**

**16K999 Complaint Inspection**

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

**Inspector Comments:** Our office received a complaint on 1/9/14 regarding an incident on 1/2/14 where a complainant alleges that cold buffet was not cold enough and hot wings were ice cold. When manager was told about this she cranked up the heating device, moved around the food and added sauce to make it look fresh. Complainant adds that onion rings and cream foods were also cold, and soup was only warm and nor held at proper temperatures.  
\* Investigation:- temped all food on buffet line and found out that:  
- cream foods including chicken and sea food were at 143 - 157 deg F  
- Soup was at 135 - 137 deg F  
- hot wings temped at 111 - 149 deg f base on close the wings are to the bottom of the pan. In this case I suggest that the volume of food in each pan be kept low, and refilled as needed  
- there was no cut water melon, but cut cantaloupe and honey dew measured at 42 deg F. In addition to this pizzas temped at 128 - 143 deg.  
\* All potentially hazardous foods must be kept at 41 deg f or below or 135 deg f or above. Time control (up to 4 hours out of temperature, after which time that food is discarded) can also be utilized for safety purposes. Case closed.

**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