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 JENSEN'S COMPLETE SHOPPING				DATE 3/10/2014	SIGNATURE
LOCATION 27254 HWY 189 , BLUE JAY, CA 92317					REINSPECTION DATE Not Specified / PERMIT EXPIRATION
MAILING ADDRESS 27254 HWY 189 , BLUE JAY, CA 92317		☐FACILITY ☐OWNER ☐ACCOUNT			REHS Breyanna Lyles
FA # FA0007844	PR # Not Specified	SR # Not Specified	CO # CO0047037	PE 1620	PROGRAM IDENTIFIER: None SERVICE: 004 - COMPLAINT - INITIAL
TIME IN 9:09 AM	TIME OUT 10:08 AM	CONTACT Not Captured			RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 SEATS)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The DEHS has received a complaint that a customer had ordered both a cronut and apple burrito and became sick approximately half an hour later. The customer also stated that the pastries appear to be old, yet they are still being sold to the public.

During the complaint inspection it was observed that pastries in case were in good condition. Observed employees properly handling pastries by wearing gloves or grabbing pastries with paper sheets. Observed that doors to display cases were sometimes left open. Observed one door missing on the display case containing cookies. The missing door was addressed during the last routine inspection. Per manager they are in the process of receiving the new door for the display case. Ensure that doors to cases are closed when not in use to ensure that items in display case are protected from possible contamination.

Per kitchen manager, the apple burritos are made using flour tortillas (made on site), apple filling, and then are fried and rolled. Kitchen manager demonstrated process and provided knowledge on proper sanitation time of food contact surfaces. Observed equipment and utensils in good condition. Observed that open container of apple filling inside of walk-in cooler measured 41F, was in good condition, and had an expiration date of April 2014. The fryer and oil inside of the fryer was in good condition (not cloudy, no smell) and was properly stored and covered when not in use. The brands of shortening on site all contained 0.0g of transfat.

Observed dough for cronuts in walk-in cooler stored on a moving rack in the walk-in freezer measuring 32F. Observed no cover or plastic lining to protect the dough. Observed a little dust build-up on the fan guards. Observed no particle contamination on dough inside of walk-in. Ensure that all open foods are properly covered and stored to protect from possible contamination.

Per store manager, they were aware of the complaint. They had received an e-mail from the customer on 3/1/14, and had followed-up and investigated the complaint on 3/3/14. During inspection the store manager was able to provide copy of e-mail and a record of actions taken to follow-up on the complaint.

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