



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME LOS VASQUEZ MEAT MARKET				DATE 3/19/2014	SIGNATURE	
LOCATION 1562 N ORANGE ST, REDLANDS, CA 92374				REINSPECTION DATE Not Specified	PERMIT EXPIRATION	
MAILING ADDRESS 1562 N ORANGE ST, REDLANDS, CA 92374				REHS Robert Adams		
FA # FA0009327	PR # Not Specified	SR # Not Specified	CO # CO0047166	PE 1620	PROGRAM IDENTIFIER: None	
TIME IN 10:01 AM	TIME OUT 10:33 AM	CONTACT Not Captured			SERVICE: 004 - COMPLAINT - INITIAL	
				RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED		
				ACTION: 01 - NO FURTHER ACTION REQUIRED		

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

16K999 Complaint Inspection

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

Inspector Comments: Complaint investigation conducted this date. Spoke with meat department staff regarding the cutting of the turkey ham. The employee was aware of the customer and said he was asked to cut the turkey ham on the meat department slicer. He told the customer that he needed to break the machine down and properly wash, rinse, and sanitize it prior to cutting ready to eat deli meats. The customer thought he meat that the employee was going to wipe it down but the employee told the customer that he wasn't going to just wipe it down. He was going to wash it in the three compartment sink but the customer refused and no longer wanted the meat. The employee asserts that any time the deli slicer is used to cut ready to eat meats, the machine is properly washed, rinsed, and sanitized as required to avoid food borne illness. Ensure staff continues to do so.

Violation Description: A complaint report has been received by Environmental Health.

Overall Inspection Comments

Complaint addressed and closed.

Photo Attachments:
No Photo Attachments