



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

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(800) 442-2283

FACILITY NAME CARDENAS MARKETS 7				DATE 5/16/2014	SIGNATURE <i>Dona Montes</i>
LOCATION 16721 VALLEY BL, FONTANA, CA 92335				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 16721 VALLEY BL, FONTANA, CA 92335				REHS Amanda Gaspard	
FA # FA0003633	PR # Not Specified	SR # Not Specified	CO # CO0047571	PE 1619	PROGRAM IDENTIFIER: None
TIME IN 1:40 PM	TIME OUT 2:08 PM	CONTACT Not Captured			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION
				RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
				ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - FOOD HANDLING PL (2500-UP SQFT)

16K994 Reinspection

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

Inspector Comments: Received complaint; complainant stated that she purchased two pounds of boneless / skinless chicken breast from the butcher at the meat counter. She stated that she took it straight home to cook it; she alleged that the chicken "was slimy and smelled awful even after rinsing it."

During complaint investigation on 5-15-14, observed no visible contamination / adulteration of chicken in the meat department. Observed that chicken was holding at 41F or below. Did not observe any smell / stench.

Observed dozens of flies in the meat department. Observed that flies were all over the wall, and were landing on utensils / dishes / food contact surfaces. Observed that the insect control devices (mounted on the wall) were saturated with dead flies, to the point that additional flies could not be trapped / killed.

Also observed that one of the handwashing sinks was non-functional; the faucet was detached from the handwashing sink.

Facility was told to take the following actions immediately:

- 1) Abate / eliminate fly infestation. Take necessary steps to ensure that flies do not contaminate utensils / dishes / food contact surfaces. Manager has contacted pest control service to come to the facility and address the issue.
- 2) Repair / replace handwashing sink, so that it is functional.

Facility was told to take the above-mentioned actions within one (1) day. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

During the re-inspection on 05-16-14, observed that the handwashing sink had been repaired.

Observed that the numbers of flies had been reduced and the infestation somewhat abated, but not entirely eliminated. Observed approximately one dozen flies, on the walls in the meat department. Observed Terminix pest control service paper dated 05/15/14; paper stated that pest control person had treated the meat department for flies, and that they changed the fly light glue boards, etc.

Continue with regular pest control service to further abate and eliminate fly infestation. Operator stated that Terminix is coming back on Monday for further treatments, etc.

Complaint is now closed.

Violation Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

Complaint is now closed.

Photo Attachments:
No Photo Attachments