



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

| | | | | | |
|---|------------------------------|--------------------------------|--------------------------|---|--|
| FACILITY NAME LOS ALTOS MEAT MARKET | | | | DATE 5/27/2014 | SIGNATURE |
| LOCATION 245 N WATERMAN AV B & C, SAN BERNARDINO, CA 92408 | | | | REINSPECTION DATE Not Specified | PERMIT EXPIRATION |
| MAILING ADDRESS 245 N WATERMAN AV B & C, SAN BERNARDINO, CA 92408 | | | | REHS Patrick Baccari | |
| FA # FA0002479 | PR # Not Specified | SR # Not Specified | CO # CO0047663 | PE 1621 | PROGRAM IDENTIFIER: None |
| TIME IN 8:45 AM | TIME OUT 9:35 AM | 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 (25-99 SEATS)

16K997 Foodborne Illness Complaint Inspection

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

Inspector Comments: Investigated foodborne illness complaint. Customer consumed a fish burrito on 5-22-14. Fish tasted fishy. Complainant stated had cramps and severe diarrhea. Complainant stated meat was observed setting out, employees were not washing hands as needed.

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

16K007 Proper hot and cold holding temperatures

Compliance Date: **Not Specified**
Not In Compliance

Inspector Comments: Fried fish was observed at above 135°F in steam table. Fish should be kept in a single layer to ensure heat transfer to product in well.

Violation Reference - **HSC - 113996, 113998, 114037**

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

16K007 Proper hot and cold holding temperatures

Compliance Date: **Not Specified**
Not In Compliance

Inspector Comments: Provide an ice bath to maintain salsa sliced onions cold for food preparation. Limit foods to below the fill line. Ice should come up to level of product in container.

Violation Reference - **HSC - 113996, 113998, 114037**

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

16K039 Thermometers provided and accurate

Compliance Date: **Not Specified**
Not In Compliance

Inspector Comments: Provide a temperature measuring device with a suitable probe designed to measure the temperature of thin masses of food is not provided and readily accessible to measure thin foods such as meat patties and fish fillets. Dial thermometers are available, they lack the ability to verify thin portion temperatures. Monitor perishable food temperatures and make necessary corrections as needed.

Violation Reference - **HSC - 114157, 114159**

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

Overall Inspection Comments

No summary comments have been made for this inspection.

Photo Attachments:

No Photo Attachments