



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME ASHLEY BAKERY				DATE 6/3/2014	SIGNATURE <i>Hanan Megalla</i>
LOCATION 713 S VINE AV, ONTARIO, CA 91762				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 713 S VINE AV, ONTARIO, CA 91762				REHS Hanan Megalla	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None	
FA # FA0021355	PR # Not Specified	SR # Not Specified	CO # CO0047736	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL
TIME IN 9:52 AM	TIME OUT 10:54 AM	CONTACT Not Captured			RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ
					ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: Our department received a complaint stating that the complainant purchased 2 pork tamales @9:45 AM on Sunday 6/1/14 and ate them right away . At 10:00 PM the complainant started shivering , and vomiting which continued all night . Met with the facility owners whom took over since January 2014 . The person in charge stated that they make tamales weekly every Tuesday . They purchase the pork from superior in chino and cook as early as 6:00 AM , pork cooks until meat falls apart to 175 F as per employee . ,meat is then cooked more with the chili sauce on top of the stove . The person in charge of making the tamales leave the meat to coll for about 15-30 minutes then proceed to make pork tamales , wrap them and place in the commercial freezer in the back storage room. During the investigation observed chicken, cheese & pork tamales holding in large pot on the stove top @ 145 F . Observed good hand washing practice , proper use of the 3 compartment sink , sanitizer buckets set up . Observed all coolers holding potentially hazardous food at proper temperatures between 37-41 F . All food workers have a valid food worker card .
Facility operator need to correct the following violations:
-One employee (or owner) obtain the serve safe (manager certificate) within 3 weeks.
-All packaged baked good must have proper labeling (facility name and address- ingredients) .Already available by the owner to place on.
-All bean tortas wrapped and sits at room temperature has to have time control documentation (4 hours) .
-The 2 ceiling panels peeling above the commercial baking oven need to be replaced with smooth easily cleanable panels.

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

Overall Inspection Comments

Facility operator need to post a sign stating (NO PUBLIC RESTROOMS AVAILABLE) .

Photo Attachments:

No Photo Attachments