



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME FILIPINO FOODS & MORE				DATE 6/19/2014	SIGNATURE
LOCATION 15080 7TH ST 9, VICTORVILLE, CA 92395				REINSPECTION DATE 7/01/2014	PERMIT EXPIRATION 3/31/2015
MAILING ADDRESS 7610 I AV, HESPERIA CA 92345				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Veronica Vazquez	
FA # FA0004772	PR # PR0010828	SR # Not Specified	CO # Not Specified	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 1:03 PM	TIME OUT 2:25 PM	CONTACT Not Captured			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION
					RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR
					ACTION: 03 - REINSPECTION REQUIRED

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

16K994 Reinspection

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

Inspector Comments: Follow up re inspection for hot holding unit and refrigeration.

Maintain potentially hazardous food at 41F or below or 135F or above.

Observed a non-commercial soda refrigerator used to hold eggs, tofu and ra/cooked meats. Refrigerator surface temperature is 50F. Observed raw egg with internal temperature of 56F, Tofu 53F raw meat 53F. Repeat violation. Calibrate probe thermometer in ice water to read 32F. Observed thermometer off by ten degrees Fahrenheit.

Immediately obtain a commercial refrigerator to hold all potentially hazardous foods at 41F or below. Facility has 10 days to obtain adequate refrigeration that can hold 41F or below. Will reinspect.

Use cold running water to thaw raw chicken. Observed raw chicken at 66F in prep sink at room temperature. Operator will cook raw meat.

Observed raw beef inside bowl with internal temperature of 68F and bowl of raw pork at 68F sitting out at room temperature and employee rolling egg rolls. Corrected. Employee divided beef meat into shallow pan and put in ice bath. Operator put pork meat in freezer. Eggs will be stored i drinks refrigerator behind cash register. Facility currently has two freezers.

In the mean time facility will use freezer an thaw meat under cold running water.

Will reinspect facility by July 01, 2014 to verify facility has refrigerator that hold potentially hazardous food at 41F or below.

Failure to comply will result in a billable re inspection of \$245.00 per hour with a minimum o 30 minute charge.

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

Overall Inspection Comments

Will refer facility to Food Safety HELP.

Call Veronica Vazquez at (800) 442-2283 with any questions.

Photo Attachments:

No Photo Attachments