



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME CARL'S JR 173				DATE 7/11/2014	SIGNATURE
LOCATION 1205 W COLTON AV, REDLANDS, CA 92373				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 1205 W COLTON AV, REDLANDS, CA 92373				REHS Robert Adams	
FA # FA0009344	PR # Not Specified	SR # Not Specified	CO # CO0048111	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 3:47 PM	TIME OUT 4:49 PM	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 PI (25-99 Seats)

16K997 Foodborne Illness Complaint Inspection

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

Inspector Comments: Food borne illness investigation conducted this date. Phone interview of complainant at 3:47PM this date. Complainant stated she ate a western bacon cheeseburger on 7-10-14 at 1:15pm and became ill 2 hours later. She alleged symptoms of nausea, vomiting, chills, and a slight head ache. No lower GI distress reported. Investigation was conducted of suspected Staph Aureus intoxication.

Observed person coming from the facility through the rear door with a metal bucket full of ice. The person made several trips and handed the bucket to a male to place the ice in their personal ice chest. No observed hand washing took place. Person entering the facility stated she worked there but was not on duty at time. Ensure utensils are used and control by employees that are on duty and that have performed proper hand washing. Metal bucket was removed from the kitchen and placed at the three compartment sink to be washed, rinsed, and sanitized.

Observed wet sanitizer towel on the make line preparation surface. Employee placed it back in a sanitizer bucket nearby. Bucket was murky and had 0ppm sanitizer in it. All towels were draped along the side of the bucket and not fully submerged. Employee made a new sanitizer bucket and utilized towels from it to sanitize preparation surfaces. Sanitizer measured at less than 50ppm quat sanitizer. Automatic dispenser observed with mostly empty supply line. Manager stated he has had an ongoing problem with the automatic dispenser. Instructed manager to take an active roll in managing the sanitizing process and ensure that the dispenser is repaired. In the meantime manually make sanitizer buckets and use test strips each time to ensure proper sanitizer levels. For quat the correct level is 200 to 300ppm quat. Ensure employees sanitize preparation surfaces properly.

Observed proper hand washing during this investigation. Observed proper time as a control.

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

Overall Inspection Comments

Complaint addressed and closed.

Photo Attachments:
No Photo Attachments