



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

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|--|------------------------------|--------------------------------|--------------------------|---|--|
| FACILITY NAME SOUPLANTATION #136 | | | | DATE 10/8/2014 | SIGNATURE |
| LOCATION 4645 CHINO HILLS PKWY, CHINO HILLS, CA 91709 | | | | REINSPECTION DATE Not Specified | PERMIT EXPIRATION |
| MAILING ADDRESS 4645 CHINO HILLS PKWY, CHINO HILLS, CA 91709 | | | | REHS Tin Nguyen | |
| FA # FA0028126 | PR # Not Specified | SR # Not Specified | CO # CO0049149 | PE 1622 | PROGRAM IDENTIFIER: None |
| TIME IN 1:35 PM | TIME OUT 2:15 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 (100-Up Seats)

16K999 Complaint Inspection

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

Inspector Comments:

-Complainant stated that complainant ate at facility last night, 10-07-14 and had sald that included lettuce, beans, peas, beets, and cheese with balsamic vinaigrette. After an hour, complainant had upset stomach and a little later complainant had diarrhea. Complainant also ate at facility three weeks ago and got sick.

NOTE:

-Complainant also mentioned that plates were dirty.

Upon inspection, observed the following:

- Two containers with mixed and ready to eat beans (garbanzo beans, kidney beans, and black beans) held at 44°F - 52°F on both sides of cold-holding unit at salad bar. Per operator, beans were opened from sealed cans thirty minutes ago and transferred to cold-holding unit. Ensure all potentially hazardous foods are cooled to 41°F on cold-holding unit OR ice within four hours after opening from original package.
- Two containers of shredded cheddar cheese held at 41°F on both sides of cold-holding units at salad bar. -Several containers of shredded cheddar cheese held at 41°F inside tall refrigerator at salad bar.
- Separate containers of green peas, beets, lettuce, and balsamic vinaigrette dressing held at 41°F on both sides of cold-holding unit at salad bar.
- All plates held on holding rack at salad bar cleaned and maintained. Per operator, all ware wash takes place in three compartment sink OR in dishwasher. All dishes are first washed, rinsed, and sanitized then air dried in the three compartment sink when dishwasher is not in use.

Per operator, lettuce, beans, peas, beets, and shredded cheese are delivered to facility in prepackaged containers/bags and does not require any additional preparation or marination. All foods mentioned above are transferred directly to cold-holding unit from original seal prepackaged containers/bags.

Per operator, tomatoes are sliced on site at prep area.

NOTE:

-The following salads are held under time control for a maximum of twenty minutes, under a timer that was observed present and in-use on cold-holding units at salad bar:

- Wonton Happiness
- Caesar Asiago
- Traditional spinach with bacon

In addition, cheesy garlic focaccia bread, BBQ chicken focaccia bread, and four cheese pizza focaccia are held under time control, using a timer at buffet line.

Complaint has been addressed and is now closed.

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

Overall Inspection Comments

Complaint has been addressed and is now closed.

Photo Attachments:

No Photo Attachments