



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME SYCAMORE INN				DATE 10/20/2014	SIGNATURE	
LOCATION 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730					REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730					REHS Tin Nguyen	
FA # FA0007455	PR # Not Specified	SR # Not Specified	CO # CO0049234	PE 1622	PROGRAM IDENTIFIER: None	
TIME IN 3:53 PM	TIME OUT 5:30 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)

16K997 Foodborne Illness Complaint Inspection



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
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**Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC**

Inspector Comments:

Complainant stated that on 08/16/14, complainant ate at oysters at facility and felt sick the following day, 08/17/14. Complainant sought medical care and did not receive treatment; however, case was confirmed as vibrio parahaemolyticus infection.

Upon inspection, observed the following:

Receiving:

-Per operator, all oysters are received raw and defrosted, then transferred in walk-in cooler immediately, thereafter.

Records / cold-holding

- Observed folder with oyster tags, dating back to June 2014 until present.
- Observed one tray with twelve raw shucked oysters held inside walk-in cooler 35°F.
- Observed one tray with non-shucked oysters fully submerged in water measured at 36°F held in walk-in cooler. A large bag of ice was also observed held on top of non-shucked oysters. Per operator, oysters were submerged in water due to water condensation from ice that is held on top of oysters.
- Observed oyster tags missing for two trays of raw oysters held inside walk-in cooler. Per operator, tags may have been held in folder with other oyster tags; however, operator is unsure as to which tags belong to two trays in walk-in cooler. Ensure all oyster batches (held in trays/bags) are held together with its corresponding tags for proper identification.

Preparation of oyster before serving:

- Per operator, oysters are shucked and prepared then served upon each order. On occasion, oysters are shucked a couple of days prior(usually on weekends) to accommodate large orders.
- Per operator, oysters are first rinsed with cold water to remove debris in prep sink by prep cook. Then oysters are transferred on ice as prep cook shuck them one by one. After shucking, oysters are immediately returned on ice for proper cold-holding and thereafter, served.

Demonstration of knowledge:

- Observed employee unable to demonstrate proper knowledge of internal cooking temperature (seafoods), cold-holding, and hot-holding. Ensure employee is able to demonstrate proper knowledge of internal cooking temperature (seafoods), cold-holding, and hot-holding.

Proper hygiene:

- Per operator (chefs), hand wash is to take place in between task, especially when handling raw foods vs. ready to eat foods.
- Observed one of the chef with excessive dirt in between nails. Clean/maintain nails to prevent possible contamination of food products.
- Per manager, there were two employees that had a cold since August to present that was sent home during work hours.

Cleaning/maintenance:

- Observed excessive dust and debris on ventilation frames at cook's line. Clean/maintain.
- Observed excessive food debris on knives held in knife rack at cook's line. Clean/maintain all knives before holding in rack.
- Observed a clean prying knife in dirty crevices between two refrigerators at cook's line (where oysters are prepared). Refrain from holding knife between crevices to prevent possible contamination of food products.
- Observed several cracked tiles that contained excessive food stains and standing water. Replace tiles to prevent standing water and for ease of cleaning.
- Observed hot water knob at hand wash sink missing and unable to turn for hot water. Per operator, knob had just fallen off and will be replaced within the next few days. Ensure hot water knob is replaced immediately for proper hand wash with warm water.

NOTE:

- There is only one hand wash within facility that is located near ware wash area and bath tub.

Vermis:

- Observed many dead cockroaches on the floors at oven area, behind fridges at cook's line and area (where oysters are prepared), under drying racks at ware wash area.
- Observed two live cockroaches underneath drying racks at ware wash area.
- Per operator, pest control operator services facility twice a month and will be back for another service on Thursday, next week.
- Observed most recent pest control operator serviced on 10/16/14.

NOTE:

- CLEAN AND MAINTAIN ALL AREAS AFFECTED BY COCKROACH ACTIVITY. SEAL ALL HOLES, CRACKS, ENTRY POINTS (WALLS/FLOORS), ETC TO PREVENT POSSIBLE VERMIN INTRUSION.
- KEEP ALL TILES FREE OF STANDING WATER.



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Complaint has been addressed and is now closed.

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

Overall Inspection Comments

Complaint has been addressed and is now closed.

Photo Attachments:

No Photo Attachments