



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME BOBALAND				DATE 11/5/2014	SIGNATURE
LOCATION 9783 BASELINE RD, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 9783 BASELINE RD, RANCHO CUCAMONGA, CA 91730				REHS Isaac Gebreslassie	
FA # FA0022607	PR # Not Specified	SR # Not Specified	CO # CO0049366	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 12:44 PM	TIME OUT 1:14 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 (0-24 Seats)

16K997 Foodborne Illness Complaint Inspection

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

Inspector Comments: A complaint reported to our office on 11/4/14 alleges that food complainant got sick with stomach flu after eating in above indicated facility (The type of food consumed was not mentioned).

Upon investigation inspected:

- cold and hot holding, and cooking temperatures
- condition of equipment cleanliness and sanitation
- employee knowledge and hygiene, and availability of food handler certification

As a result observed:

- cooking and holding temperature for potentially hazardous foods including: cooked pork and beef were at 159-178 deg F., and fried shrimp and egg pool were at 48 deg F.
- all refrigerators and freezers were in working condition and ready to use utensils were clean and sanitizer buckets were at 100 ppm chlorine.
- food workers in the kitchen had gloves on at time of inspection

* Ensure refrigerated potentially hazardous foods are kept at 41 deg F or below.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Photo Attachments:

No Photo Attachments