



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

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

(800) 442-2283

FACILITY NAME <b>A DONG RESTAURANT II</b>				DATE <b>11/6/2014</b>	SIGNATURE	
LOCATION <b>25685 REDLANDS BL C, LOMA LINDA, CA 92354</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION	
MAILING ADDRESS <b>25685 REDLANDS BL C, LOMA LINDA, CA 92354</b>				REHS <b>John Babalola</b>		
FA # <b>FA0005350</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0049381</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>None</b>	
TIME IN <b>3:49 PM</b>	TIME OUT <b>5:02 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - COMPLAINT - INITIAL</b>	
					RESULT: <b>03 - CORRECTIVE ACTION / NO FOLLOW UP REQ</b>	
					ACTION: <b>01 - NO FURTHER ACTION REQUIRED</b>	

**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:** Our department received a food-borne illness complaint, from a party of 2, allegedly resulted from eating of vermicelli noodles with grilled chicken and egg rolls.  
At the time of inspection, chicken is observed at 39 degrees F on the cold prep table and inside the refrigeration unit. The egg rolls are frozen inside the reach-in freezer. However, the vermicelli noodles, being cooled down inside the refrigeration unit, are observed at 67 degrees F inside a container that is about 8 inches deep. Use shallow containers to cool down food. Beans sprouts, required to be kept refrigerated, are observed at 47 degrees F on cold table. Maintain these beans sprouts at 41 degrees F or below at all times.

**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