



**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>UNCLE HOWIE'S PIZZA</b>				DATE <b>11/7/2014</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>800 E LUGONIA A, REDLANDS, CA 92374</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>800 E LUGONIA A, REDLANDS, CA 92374</b>				REHS <b>Anies Kondoker</b>	
FA # <b>FA0009275</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0049378</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>4:30 PM</b>	TIME OUT <b>5:16 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 (100-Up Seats)**

**16K999 Complaint Inspection**

Compliance Date: **Not Specified**      Inspector Comments: \_\_\_\_\_  
 Not In Compliance  
 Violation Reference - **HSC**

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

**Overall Inspection Comments**

A complaint alleged that at least 5 children and 3 adults became ill after eating pizzas and wings at this facility on November 1, 2014.

- Food eaten: pepperoni and cheese pizzas and chicken wings
- Children became ill 4 - 12 hours after eating the above mentioned foods and adults became ill within 24 hours.
- Symptoms: vomiting and diarrhea.

- Findings:
- Managers were not aware of the complaint.
  - No change of food distribution company recently. The foods were delivered by Sysco, Angies and Washington Produce.
  - The facility was operating with full staff that day. No employees called in sick.
  - Manager explained proper procedures of sending sick employees home.
  - No power outage recently.
  - No sewage overflowing recently.
  - Observed sanitizer dispenser dispense quaternary ammonia at 200 ppm.
  - Measured water temperature at maximum 103 F.
  - Observed a can of Raid on shelf above 3-compartment sink.
  - No evidence of pest infestation. This facility receives a monthly pest control service from Ecolab.
  - Chicken wings are cooked twice. After they are cooked for the first time the wings are cooled in a tray and stored in walk-in cooler. The wings are portioned after they are cooled to 41 F.
  - Observed all refrigerations hold foods at 40 F or below.
  - Observed proper food handling.
  - Observed proper food storage.

- Corrective action:
- Provide hot water at minimum 120 F to one of the sinks and at 100 - 108 F to all hand washing sinks.
  - Remove household pesticide from the kitchen area.
  - Provide shatter guards over light bulbs above pizza prep table.

Unable to verify the complaint.  
Complaint closed.

**Photo Attachments:**  
No Photo Attachments