



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME TRONA SHELL				DATE 12/23/2014	SIGNATURE
LOCATION 82264 TRONA RD, TRONA, CA 93562				REINSPECTION DATE 1/06/2015	PERMIT EXPIRATION 4/30/2015
MAILING ADDRESS 82057 SEVEN ST, TRONA CA 93562				REHS Veronica Vazquez	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None	
FA # FA0005730	PR # PR0003470	SR # Not Specified	CO # Not Specified	PE 1611	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES
TIME IN 2:19 PM	TIME OUT 3:18 PM	CONTACT Not Captured			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR
					ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Food Handling PI (500-2499 SqFt)

16K993 Re-Reinspection

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

Inspector Comments: Observed facility preparing and selling open food. Observed cooked five gallon of beans in preparation refrigerator and pan of rice at 100F sitting out. Observed five pounds of pork meat and pot of beef meat. Observed employee packaging salsa. Facility has cans of hominy for menudo and packaging to go trays.

Observed the facility selling burritos prepared in unapproved kitchen. Observed tamales sold on site. Observed a dog inside the kitchen.

Facility is operating in unapproved kitchen and failed to submit plans to Environmental Health plan review. Kitchen is hereby ordered closed. Instructed employee to discard burritos, tamales, and rice/beans.

Operator refused to discard food items and took food into car and left home. Facility is only permitted to sell pre-packaged food items and must remove all cooking utensils and open food from facility.

Will perform a billable re-inspection to ensure facility is not preparing open food.

Violation Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

16K051 Plan Review

Comply by: 1/2/2015
Not In Compliance
Violation Reference - HSC - 114380

Inspector Comments: Unapproved kitchen is not be used until plans are submitted to Environmental Health Department for plan review and to obtain approved health permit.

Facility must comply by January 02, 2015.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments

Printed copy of report. Left business card and fax number.

Call Veronica Vazquez at (800) 442-2283 with any questions.

Photo Attachments:
No Photo Attachments