



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PINECREST CHRISTIAN CONFERENCE CTR				REINSPECTION DATE Not Specified	INSPECTOR Richard Mejia	DATE 2/9/2016
LOCATION 1140 PINECREST RD, TWIN PEAKS, CA 92391				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:20 PM	TIME OUT 1:20 PM	FACILITY ID FA0006903	RELATED ID CO0053327	PE 1650	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Camp Kitchen

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complaint Investigation regarding suspected Food Borne Illness. There were 3 school groups in attendance during the week of February 1 - February 5, 2016, for a total population of 216. Twenty-eight (28) students became ill with flu-like symptoms, two (2) of those students also experienced either diarrhea or vomiting, the ill students were part of 2-out-of-3 groups (students from Sandberg and Jefferson schools). The students from Sandberg and Jefferson schools shared lodges i.e Sequoia Lodge (females) and Redwood Lodge (males).

Complaint Investigation revealed the following:

- A) No food workers out during last two weeks due to illness.
- B) No food workers failed to show-up for work
- C) All employees have current food handler cards,
- D) Adequate handwashing facilities
- E) Hot and Cold water at all critical sinks,
- F) All refrigeration equipment in good repair,
- G) Proper hot and cold holding temperatures
- H) Warewashing: automatic warewasher uses either heat/hot water sanitization (180 degrees Fahrenheit) or chlorine based sanitizer,
- I) All food is delivered by Sysco Food Service, on Mondays and Thursday.
- J) Only changes to menu was adding of dessert (i.e. Apple Crisp)
- K) No changes in equipment
- L) No changes in how food is prepared or processed,
- M) Quaternary Ammonia used in wiping rag buckets (200ppm).

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0