



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME OSCAR'S MEXICAN RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Steve Sharp	DATE 2/29/2016
LOCATION 19 N 5TH ST, REDLANDS, CA 92373				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:35 AM	TIME OUT 3:25 PM	FACILITY ID FA0009295	RELATED ID CO0053462	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This on site investigation was conducted in response to an alleged complaint that "Ate cheese enchiladas with rice and beans". Complainants became very ill several hours after eating. One person was sick on 02-23-2016.

Spoke to Kara Kilday, owner/manager in charge of the facility. The manager/owner indicated she was not aware of the complaint and no other complaint were received by the facility. The manager/owner stated no other employee was sick or sent home on 02-23-2016 and no employee called in sick after the complaints date.

The facility sold a total of 42 orders in various forms containing the implicated foods.

The temperatures of the implicated foods were measured as follows:
Beans 137F/149F, seasonal rice 152F, enchilada sauce 143/156F, shredded cheese 39/40F

Based on the investigation I could not determine the cause of the complainants sickness.

Hand washing areas were stocked with towels and soap. Water temperature was 142F

Description: A 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