



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME VILLAGE RANCH MARKET				REINSPECTION DATE Not Specified	INSPECTOR Sujin Lee	DATE 6/4/2019
LOCATION 15091 MERRILL AV, FONTANA, CA 92335				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 5:47 PM	TIME OUT 6:30 PM	FACILITY ID FA0007947	RELATED ID CO0065948	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.



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16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: This foodborne illness investigation was conducted as a result of an alleged food borne illness, complaint wherein one individual reported illness after consuming a meal.

Reference - HSC

PER COMPLAINANT:

- 1) TYPE OF FOOD(S) EATEN AT FACILITY: THE COMPLAINANT ALLEGED SHE OR HE WASN'T SURE WHAT SHE OR HE ATE; HE OR SHE ALLEGED IT WAS A GREEN DISH.
- 2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: 6-2-19 AROUND 10 AM
- 3) SYMPTOMS COMPLAINANT EXPERIENCED: DIARRHEA, FACE WAS FLUSHED
- 4) DAY, DATE AND TIME SYMPTOMS BEGAN: 6-2-19 IN THE EVENING
- 5) STILL EXPERIENCING SYMPTOMS? YES
- 6) MEDICAL ATTENTION SOUGHT?
IF YES, WHEN AND WHERE MEDICAL ATTENTION WAS SOUGHT: KIASER FONTANA, YESTERDAY
- 7) OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, CO-WORKERS, ETC.) SICK / HAVE SIMILAR SYMPTOMS AFTER EATING AT SAME FACILITY? N/A

The owner was interviewed and the following information was provided and /or observed:

Facility information:

- 1) Facility aware of this complaint: Yes. The owner stated she received a similar complaint approximately 2 days prior to the inspection. The complainant stated he had a food poisoned after consuming a meal at the facility and was hospitalized.
- 2) Other food borne illness complaints received by this facility: The owner stated she is not aware of any other complaints.

Health/habits of employee(s) preparing suspect food:

- 1) Employee(s) ill recently: No
- 2) Employees ill this date: No

The manager stated it is the company's policy that sick employees are excluded from the food facility and preparation of food.

* If yes, employee(s) removed from food preparation activities: N/A

- 2) Employees with sores/boils/cuts or abrasions: Not observed this date
- 3) Signs of employee's eating/drinking: See violation # 16C044
- 4) Tobacco usage: Not observed this date
- 5) Dirty outer garments: Not observed this date

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- 1) Hand washing sinks/supplies: Hand soap and Hand towels observed at the handwashing sink.
 - a. Water temperature of handwashing sinks: 107.8 degree F
- 2) Adequate hand washing practices/glove use observed: Yes.

Sanitizing procedures & chemical storage:

- 1) Ware wash sanitizer level: See violation #16C044
- 2) Wiping towels sanitizer level: 100 ppm Chlorine
- 3) Chemicals stored separate from food and/or food contact surfaces: Yes

Food storage & utensils/equipment:

- 1) Food stored properly: See violation #16C030
 - a. Raw food items were observed to be stored separate from ready-to-eat food items inside the walk-in refrigerator.
- 2) Approved equipment/utensils used: Yes

Holding temperature details of suspect food(s): See violation # 16C007 and 16C044

The owner was interviewed this date and stated the following:

- 1) Owner stated that no new employees that has recently been hired.
- 2) Owner stated that the main food distribution company for this facility has not recently changed at this facility.
- 3) Owner stated that he was not aware of any recent power outages or any recent loss of hot water in this facility.
- 4) Owner stated that he was not aware of back-up of waste water in any kitchen floor drains.

A follow up inspection is required.



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

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed following potentially hazardous foods (PHFs) holding at improper temperatures:

At the hot holding display case:

1. Cooked pork at 116 degree F
Per operator, this PHF was stored at this unit one hour and half prior to inspection.
2. Cooked jalapeño at 112 degree F
Per operator, this PHF was stored at this unit 20 minutes prior to the inspection.
3. Cooked beef at 121 degree F
Per operator, this PHF was stored at this unit one hour and half prior to inspection.

Per operator, these PHFs are being kept in warm temperatures.

Corrected on site. The operator was instructed to discarded #1-#3 PHFs after four hours. The operator provided label for these PHFs.

Inside the double-door reach-in unit at front kitchen:

4. Chicken at 45 degree F

At the cold holding unit at front kitchen:

5. Salsa at 45.8 degree F

Per operator, #4 and #5 PHFs were stored at these unit 5-6 hours prior to the inspection.

Corrected on site. The operator was instructed to store these PHFs inside the walk-in refrigerator to rapidly cool them below 41 degree F.

Maintain the temperatures of PHFs at or below 41 degree F or at or above 135 degree F.

A reinspection will be conducted on or after 6/7/19 to determine compliance Failure to comply shall result at a re-inspection at an hourly rate of \$245/hour with 30 minutes of minimum charge.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))



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16C009 Proper cooling methods

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: 1. Observed two containers of cooked meat cooling on the preparation table in a bulk containers without any intervention.
a. Cooked carnitas was measured at 96.6 degree F. Per operator, this PHF was cooked one hour and half prior to inspection.
b. Cooke beef was measured at 122 degree F. Per operator, this PHF was cooked 30 minutes prior to inspection.

2. Observed a bulk container of fried rice cooling in the walk-in refrigerator with tight fitting The fried rice was measured at 79.4 degree F. Per operator, this PHF was cooked and stored at this unit 2 hours prior to inspection.

3. Observed vegetable soup and pork soup cooling in the walk-in refrigerator with tight foil on top.
a. Vegetable soup was measured at 47 degree F
b. Pork soup was measured at 56 degree F.

Ensure all PHFs are rapidly cooled from 135F to 70F in two (2) hours or less, and then from 70F to 41F, in a total of six (6) hours or less

Approved cooling methods:

- Using shallow pans (recommend using heat-conductive pans)
- Separating food into smaller or thinner portions
- Using rapid cooling equipment such as chill blasters
- Using containers that facilitate heat transfer
- Adding ice as an ingredient
- Using ice paddles
- Placing containers in an ice bath, stirring food frequently

Corrected on site. The operator was educated as to proper procedures for cooling. The operator was instructed to cool all PHFs above using one or more method mentioned above.

A reinspection will be conducted on or after 6/7/19 to determine compliance Failure to comply shall result at a re-inspection at an hourly rate of \$245/hour with 30 minutes of minimum charge.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

16C030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed boxes of raw beef stacked on top of each other on the floor inside the walk-in refrigerator.

Store food at least 6 inches off the floor to prevent vermin, dust, splash, or other forms of contamination or adulteration.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed employee's water bottle with closed lid stored directly next to a container of cooked beef tongs on the preparation table at the rear kitchen.

Store employee's drink/food/items away from food intended for customers and food contact surfaces to prevent possible contamination.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: During active manual warewashing, observed a food employee washing knives with water and soap, rinsing, and air drying them without sanitizing step at the 2-compartment warewashing sink. When the food employee was interviewed, she was not able to demonstrate proper procedures for manually sanitizing food equipment.

Ensure all food contact surfaces are properly washed/rinse/sanitized and air dried. Ensure the following method is utilized:

1. Scrape or rinse off any large particles of food, dirt, or other visible contamination into a waste container or garbage disposal.
2. In the first sink: Scrub the object or surfaces with warm water (100 F) and detergent.
3. In the second sink: Rinse items with clear water.
4. In the third sink: Sanitize items in sanitizing solution: 100 ppm chlorine solution for at least 30 seconds, 200 ppm quaternary ammonium solution for at least one minute, OR 25 ppm iodine solution for at least one minute.
5. Finally, air dry all items on the drain board closest to the sink used for sanitizing.

Corrected on site. The food employee was educated as to proper procedures for manual warewashing.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

Overall Inspection Comments

A routine inspection was conducted this date in conjunction with foodborne illness investigation.

Signature(s) of Acknowledgement

NAME: Harvinder Sandhu
TITLE: Owner

Total # of Images: 0