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SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
TAQUERIA LOS HERMANOS	6/4/2015	Not Specified	

LOCATION	INSPECTOR
14297 7TH ST, VICTORVILLE, CA 92395	Mahury Flores

MAILING ADDRESS ☐FACILITY ☐OWNER ☐ACCOUNT
14297 7TH ST, VICTORVILLE, CA 92395

IDENTIFIER: None
SERVICE: 004 - COMPLAINT - INITIAL
RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED
ACTION: 01 - NO FURTHER ACTION REQUIRED

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
1:27 PM	2:23 PM	FA0009177	CO0051048	1620

RETAIL FOOD PROTECTION - Public Eating Pl (0-24 Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Environmental health has received a food borne illness complaint stating that complainant and spouse had two different meals at facility in question on 5/29/15. Spouse of complainant was the one who became ill. The meal of complainants spouse consisted of birria, rice and beans. Later that evening complainants spouse had and upset stomach. By midnight complainants spouse was vomiting and had diarrhea. Complainants spouse was symptomatic the following day.

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

Overall Inspection Comments

Upon arrival explained nature of complaint to operator. Operator was not aware of complaint.

Observations:

Operator stated that no staff members have reported ill or have been ill within the past couple of weeks.

Observed temperatures in all reach in refrigerators to be 41F and below.

Observed birria in walk-in refrigerator at 36.6F.

Observed beans on steam table with a temperature of 154F and rice with a temperature of 147F.

Facility has not had any changes in food suppliers, food processing procedures, or has modified food ingredients.

Facility has not experienced any failure in equipment, power, water, or had any waste water or sewage overflows.

Observed quaternary ammonia sanitizer solution to be at 300ppm.

Observed employees wash hands before putting on new pair of gloves.

Employees working at time of complaint inspection were able to demonstrate knowledge in proper cooking temperatures, hot and cold holding temperatures, proper reheating procedures, proper thawing, proper cooling, and proper sanitizing and ware washing procedures.

After complete and thorough investigation, unable to verify this food borne illness complaint at this time.

Complaint closed

Signature(s) of Acknowledgement

NAME: melina gonzalez
TITLE: emplyee

Total # of Images: 0