



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>HALLELUIAH BBQ</b>				REINSPECTION <b>Not Specified</b>	INSPECTOR <b>Kelly Eredia</b>	DATE <b>4/29/2022</b>
LOCATION <b>21920 BEAR VALLEY RD, APPLE VALLEY, CA 92308</b>				PERMIT	IDENTIFIER: None	
TIME IN <b>10:55 AM</b>	TIME OUT <b>12:15 PM</b>	FACILITY ID <b>FA0031354</b>	RELATED ID <b>CO0082919</b>	PE <b>1620</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION 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,

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



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**16K997 Foodborne Illness Complaint Inspection**



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Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** Environmental Health received a complaint stating on 4/22/22 pulled pork, bbq beans, potato salad, fried chicken, corn bread, and fries were ordered by complainant. After wife consumed the pork, cornbread, and beans, and complainant consuming the pulled pork, fries, beans, and potato salad at approximately 2:50pm-3:10pm, there were no problems. Approximately 3-4 hours later, complainant consumed two bites from their fried chicken leg and 2 bites of the potato salad. Approximately 1 hour after that, complainant began experiencing severe stomach cramps which lasted for about an hour before the vomiting and diarrhea began. According to complainant, these symptoms lasted for approximately 3-4 hours. Complainant was still experiencing cramps and has not been able to eat as of 4/23/22. It is unknown if medical attention was sought.

Discussed nature of complaint with manager on duty who is aware of complaint. No other complaints of this nature have been made.

Questioned manager if any employees have been ill or reported to work ill. Per manager on site, no employees have been or reported to work ill.

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

Facility has not had hired any recent food handlers. One food handler card was observed expired (see food handler card violation).

Facility has not experienced any failures in equipment, power, water or had any waste water or sewage overflows. Reach-in-freezer unit containing raw chicken was observed off at the time of complaint investigation (see equipment/utensil violation).

According to owner, all meats, including pulled pork, are cooked fresh daily, using the smoking process for the meats beginning at approximately 4AM. Once cooked, meat is cut and immediately placed in steam table. Cook stated pulled pork is cooked to 165F. During inspection, pulled pork in steam table observed at 153F.

Fried chicken is cooked to order, with no cooling or reheating conducted. Cook stated when ordered, fried chicken is battered, fried to 165F-170F, and immediately served to customer. Raw chicken stored in reach-in-freezer observed at 38F. During inspection, no chicken was observed prepared.

Cooling is conducted on potato salad, baked beans and any leftover meat, if any. When questioned about cooling process, owner stated cooling is conducted at room temperature (see demonstration of knowledge violation).

Baked beans are prepared by heating beans on stove, and stored on stove for use. If needed, cooling is conducted on beans. If reheated, beans are reheated using pots on the stove, and reheated to a temperature of 165F. Baked beans on stove observed above 160F.

Potato salad is prepared by boiling potatoes and eggs, and allowing to cool for approximately 30 minutes, then peeled and cut. Potatoes and eggs are then mixed with relish, mayonnaise, mustard, salt and pepper. Once mixed, potato salad is portioned into individual servings and stored in reach-in-cooler to continue to cool and to be served. During complaint investigation, potato salad observed cooling tightly covered, with a temperature of 60.5F (see proper cooling violation).

Cornbread is baked fresh daily using cornmeal, and stored in unit for service.

Eggs observed stored above ready-to-eat potato salad in reach-in-cooler (see food separated and protected violation).

Observed reach-in-freezer containing raw chicken (defrosted at 38F) turned off, with ambient air temperature observed at approximately 40F (see equipment/utensils violation).

Tightly covered containers of potato salad observed improperly cooling, stored in reach-in-cooler at 60.5F (see proper cooling violation).



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Observed hot water exceeding 140F degrees throughout the facility.

Employee observed not able to demonstrate knowledge on proper sanitizer concentration (see demonstration of knowledge violation). During complaint investigation, 3-compartment sink and sanitizer bucket was not observed set up.

Observed soap missing from dispenser, with soap stored in bottle requiring to use hands in order to dispense. Paper towels observed missing from dispenser, and stored on storage rack (see adequate handwashing violation).

When questioned about warewashing procedures, employee was not able to demonstrate proper knowledge on sanitizer concentration for bleach (see demonstration of knowledge violation). During complaint investigation, no warewashing was observed conducted. No sanitizer buckets were also not setup at time of inspection.

Observed several flies throughout facility (see no rodents, insects, birds violation).

Observed insecticide stored on shelf above and adjacent to food intended for customer consumption ( see toxic substances violation).

Routine inspection conducted same day.

Complaint closed.

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

### 16C001 Demonstration of knowledge; food safety certification

**Compliance Date:** Not Specified

**Not In Compliance**

**Violation Reference** - HSC - 113947-113947.1

**Inspector Comments:** 1) Owner unable to demonstrate proper knowledge on cooling procedures, stating food is cooled at room temperature.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

2) Employee observed not able to demonstrate knowledge on proper sanitizer concentration, stating bleach concentration is at a minimum of 50 ppm.

Ensure to provide a minimum of 100 ppm bleach at all times.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)



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### 16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

**Inspector Comments:** 1) Observed soap missing from dispenser, with soap stored in bottle requiring to use hands in order to dispense.

Provide soap in mounted dispenser.

2) Paper towels observed missing from dispenser, and stored on storage rack.

Store paper towels in mounted dispenser.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

### 16C009 Proper cooling methods

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

**Inspector Comments:** Tightly covered containers of potato salad observed improperly cooling, stored in reach-in-cooler at 60.5F. Owner stated potato salad was prepared approximately 2 hours prior to inspection.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

During inspection, all containers of potato salad was placed in containers of ice, and stored in freezer to properly cool. Corrected on site.

**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.

### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed several flies throughout facility.

Maintain facility free from flies.

NOTE: During inspection, no food contact surfaces observed contaminated.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

### 16C027 Food separated and protected

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

**Inspector Comments:** Eggs observed stored above ready-to-eat potato salad in reach-in-cooler.

Ensure eggs are stored beneath ready-to-eat food to prevent cross contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

### 16C029 Toxic substances properly identified, stored, used

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114254, 114254.1

**Inspector Comments:** Observed insecticide stored on shelf above and adjacent to food intended for customer consumption.

Store toxic substances in designated area away from food and food contact surfaces.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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### 16C034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified

Inspector Comments: Observed bleach test strips missing.

Not In Compliance

Violation Reference - HSC - 114067(f,g),  
114099

Provide test strips to ensure 100 ppm bleach is used for sanitizing.

**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

### 16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Inspector Comments: Observed reach-in-freezer containing raw chicken (defrosted at 38F) turned off, with ambient air temperature observed at approximately 40F.

Not In Compliance

Violation Reference - HSC - 114130, 114130.1,  
114130

Discontinue this practice, and maintain all cold holding units on to maintain appropriate holding temperatures.

During inspection, operator turned unit on. Corrected on site.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

### 16C048 Food Handler Certification

Compliance Date: Not Specified

Inspector Comments: Observed one (1) expired food handler card.

Not In Compliance

Violation Reference - SBCC - 33.0409

Fax (909-387-4323) or email (sbccfoodworker@gmail.com) missing food handler card form with valid food handler card within 14 days, by 5/14/22, to avoid a future charged follow-up inspection at an hourly rate of \$245 with a 30 minute minimum.

Note: Food handler cards MUST be issued by San Bernardino County to be valid. Missing food handler card form provided.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

### Overall Inspection Comments

Foodborne illness investigation conducted on this day.

### FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

### Signature(s) of Acknowledgement

No Sig

NAME: Patrick Barron  
TITLE: Owner

Total # of Images: 0