



Public Health

Environmental Health Services

www.SBCounty.gov

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FIVE GUYS BURGERS & FRIES		DATE 4/21/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 7945 HAVEN AV 150, RANCHO CUCAMONGA, CA 91730			INSPECTOR Nick Thalasinios	
MAILING ADDRESS 7945 HAVEN AV 150, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 1:50 PM	TIME OUT 2:35 PM	FACILITY ID FA0023513	RELATED ID CO0050590	PE 1621
RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE				
ACTION: 01 - NO FURTHER ACTION REQUIRED				

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

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: COMPLAINANT STATED : I SUGGEST THAT YOU CHECK FIVE GUYS BURGERS IN RANCHO (FOOTHILL AND HAVEN) CUCAMONGA FOR FOOD BORN DISEASE. I HAD A BURGER FOR BREAKFAST AT 11:10 AM FRIDAY 4/17/15. APPROXIMATELY 5 HOURS LATER I BECAME VIOLENTLY ILL!!!! I WAS THROWING UP FROM 4:PM TILL 6:AM I CALLED MY DOCTOR AT 6:00 AM HE SAID SOUNDS LIKE A BAD CASE OF FOOD POISONING. PLEASE CONTACT ME IN REGARDS TO THIS MATTER.

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

16K005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed a staff member handling raw meat, changing his gloves, then handling buns without washing his hands. Employees shall wash their hands when switching between working with raw food (hamburger) and working with ready-to-eat food.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

Overall Inspection Comments

The person in charge states he has had no reports of illness among customers or staff. All refrigeration and cooking temperatures meet CalCode. However, I observed a staff member handling raw meat, changing his gloves, then handling buns without washing his hands. Employees shall wash their hands when switching between working with raw food (hamburger) and working with ready-to-eat food.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0