



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME STEVIE DEE'S CAFE				REINSPECTION DATE Not Specified	INSPECTOR Rose Ann Dooley	DATE 3/5/2021
LOCATION 8017 ARCHIBALD AV, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:53 PM	TIME OUT 2:39 PM	FACILITY ID FA0008293	RELATED ID CO0077407	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

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.



Public Health
Environmental Health Services

www.SBCounty.gov
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: PURPOSE:

A foodborne illness (FBI) complaint inspection was conducted on this date in response to complaint number CO0077407 wherein one (1) individual reported illness after consuming a meal.

NATURE OF THE COMPLAINT:

The complainant alleged that after consuming the following food item(s): Ate breakfast and got really sick from the food.

NOTE: DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: 03/04/21; Time unknown.

OBSERVATION:

When questioned the operator was aware of complaint. Operator stated that complainant ordered veggie omelet.

Preparation Details of Suspect Food(s):

Food source: operator buys food item(s) from local grocery. Observed most recent receipt for eggs and produce. Local grocery store used, Super King grocery store in Altadena.

Food item prepared in veggie omelet: egg, potatoes, cheese, broccoli, onions, and mushroom.

Process for potatoes: Whole potatoes are cooked in boiling water. Then cooled in 4" pans inside the walk-in refrigerator. When cooled, operator peels cooked potatoes and slices potatoes into shredded potatoes (used for hash brown and omelets).

During time of inspection observed sliced potatoes inside cold holding unit under grill measured at 47F-48F.

Note: all other food item(s) inside cold holding unit were measured below 37F. Ensure to maintain all potentially hazardous food at or below 41 F for cold holding.

Eggs: Operator stated that eggs cooked at least 165F; measured cooked omelet at 202F-203F during time of inspection.

*Holding temperature(s) of suspect food(s):

Walk-in refrigerator measured at 50F-57F

Cold holding units measured at least 41F and less

Freezer unit measured below 15F

Walk-in refrigeration thermometer gauge observed at 60F. Internal temperature measured between 50-57F.

Potentially food item(s) measured:

- 7 boxes (15dz each box) 49-51F

- 3 containers of cooked potatoes (sliced) 52-53F

- 1 large container of cooked potatoes (whole potatoes) 56-57F

- 7 bags of shredded cheese 46-48F

Corrected on site: SEE VC&D violation

NOTE: all other potentially hazardous food item(s) measured were sitting in an ice bath inside walk-in cooler, measured below 41F.

These food items were re-located into other cold holding units. NOTE: facility only has two cold holding prep unit.

Due to walk-in refrigeration unit no able to maintain temperature to at least 41F. Facility has been order to closed. Facility is unable to operate with limited cold holding units. See Permit Suspension Violation.

Health/Habits of Employee(s) Preparing Suspect Food:

*Employee(s) ill recently: None- According to the manager

*Employees ill this date: N/A

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

*New employees recently hired within the last month: None

*Employees with sores/boils/cuts or abrasions: Not Observed

*Signs of employee's eating/drink: Not Observed

*Tobacco usage: Not Observed

*Dirty outer garments: Not Observed

*Use of Disposable Gloves: Observed

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



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Retail Food Code, Section 113949.5).

Hand washing:

*Hand washing sinks/supplies:

Hand soap and hand towels observed at all hand wash sinks- Water temperature: 100 F+

*Restroom hand washing sinks/supplies:

Hand soap and hand towels observed- Water temperature: 100 F+

*Adequate hand washing practice observed: Yes

Hot water supplied:

*120+F at mop sink and food prep sinks

*100+F at all hand wash sinks

Sanitizing Procedures & Chemical Storage:

*Dish machine sanitizer level: Observed at least 50ppm.

*Wiping towels sanitizer level: Observed one sanitizer bucket at the back station containing above 200 ppm of chlorine.

*Test strips: Yes, both quaternary ammonium and chlorine

Food storage & Utensils/Equipment:

*Food stored properly: yes

*Approved equipment/utensils used: yes.

All other equipment/utensils were observed to be approved.

*Per operator, Floors are cleaned nightly.

OUTCOME:

Facility's permit has been suspended during this time.

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

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Permit is hereby suspended due to walk-in refrigeration unit in disrepair. Facility has limited cold holding units to operate. Facility closure sign posted. Reposting will result in charged inspection. DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.

Please call San Bernardino County Health Department when facility is ready to open. 24hr Emergency line- 1800 472-2376 Office 1800 442-2283 A reinspection will be conducted on 03/08/21 to ensure that the facility has adhered to necessary repairs. A PEP Talk was given on this date.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Walk-in refrigeration thermometer gauge observed at 60F. Internal temperature measured between 50-57F. Operator was unaware that unit was not maintaining temperature. Potentially food item(s) measured:

- 7 boxes (15dz each box) 49-51F

- 3 containers of cooked potatoes (sliced) 52-53F

- 1 large container of cooked potatoes (whole potatoes) 56-57F

- 7 bags of shredded cheese 46-48F

Ensure to maintain all potentially hazardous food at or below 41 F for cold holding.

Corrected on site: SEE VC&D

A reinspection will be conducted on 03/08/21 to verify proper working condition. If the walk-in refrigerator is not properly working on that date any further reinspections will be conducted at a rate of \$245.00 per hour with a ½ hour minimum.

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

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



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16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The following items were voluntarily consented to the condemnation by the operator:

Reference - HSC - 113980

- 7 boxes (15dz each box) 49-51F
- 3 containers of cooked potatoes (sliced) 52-53F
- 1 large container of cooked potatoes (whole potatoes) 56-57F
- 7 bags of shredded cheese 46-48F

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

Permit is hereby suspended due to walk-in refrigeration unit in disrepair. Facility has limited cold holding units to operate. Facility closure sign posted. Reposting will result in charged inspection. DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.

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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

NAME: Jacinto Banuelos
TITLE: Owner

Total # of Images: 0