



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MONGOLIAN BAR-B-Q			REINSPECTION DATE Not Specified	INSPECTOR John Babalola	DATE 2/5/2016
LOCATION 1488 E HIGHLAND AV, SAN BERNARDINO, CA 92404			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:16 AM	TIME OUT 12:47 PM	FACILITY ID FA0010016	RELATED ID CO0053292	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

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.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Our department received a food borne illness complaint allegedly resulted from eating several foods from the buffet line on 2-1-16. 5 People from a party of 8 are allegedly ill. The food is cooked to order. Customers select their raw food items (meat and vegetables) from the 'buffet line' which are cooked on the grill while they wait for their food. All food items on the 'buffet line' are observed within their required food temperature limits except the beans sprouts that are observed at 48 degrees F. Note: The beans sprouts out of temperature are being replaced with a fresh batch from the walk-in cooler. As a reminder, maintain all potentially hazardous cold food at 41 degrees F or below and hot food at 135 degrees F or above.

Observed wet cloth towels sitting on the prep table. Maintain wet cloth towels in the sanitizer water between uses.

The owner, Jim Trie, stated that no food handlers has recently called in sick and no new hires. He stated that the facility has not recently experienced any food processing failure, such as:

- Refrigeration problems
- Water outage
- Electrical power outage
- Hot water heater failure
- Sewage/wastewater overflow in the food preparation or storage areas

He stated that no changes has been made to their vendors and no changes has been made to their menu . He added that no other complaints have been received.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: jim Trie
TITLE: Owner

Total # of Images: 0