



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|---|----------------------|------------------------------------|-------------------------|--------------------|
| FACILITY NAME CDS KATHYS CAFE | | REINSPECTION DATE Not Specified | INSPECTOR John Ramos | DATE 11/30/2015 |
| LOCATION 14392 VALLEY BL, FONTANA, CA 92335 | | PERMIT EXPIRATION | IDENTIFIER: None | |
| TIME IN 10:08 AM | TIME OUT 10:59 AM | FACILITY ID FA0011650 | RELATED ID CO0052936 | PE 1622 |
| SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED | | | | |

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K999 Complaint Inspection

Comply by: 11/30/2015
Complied on 11/30/2015
Reference - HSC

Inspector Comments: Environmental Health has received a complaint regarding this facility. Complainant states that the food is being prepared with unwashed hands, that meat is being served to customers raw in the middle, that the hot holding equipment is not holding at the correct temperature, bugs and dirt in salads and expired food is being served to customers.

Complaint investigated.

Observed hands being washed as necessary.
Observed staff knowledgeable regarding holding temperatures and handwash requirements.
Observed sausage links held at 101°F to 103°F on the steam table. These sausage links were discarded.
Observed no dirt or bugs in the salad mix.
Observed the temperature of the refrigerator at 37°F.
Observed no expired food products.
Observed frozen chicken thawing in containers of standing water. The temperatures of both chickens were at 35°F. One package of chicken was placed in the refrigerator to thaw, the other was placed under cold running water.
Observed the temperature of the water in the steam table at 170°F, however one tray did not make contact with water. More water was added to the steam table.

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

16K007 Proper hot and cold holding temperatures

Comply by: 11/30/2015
Complied on 11/30/2015
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed sausage links held at 101°F to 103°F on the steam table. Maintain hot foods at or above 135°F. Corrected, VC&D. Operator was advised to provide lids to maintain temperature or to place the pans on a hotter surface.

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/510012_how_to_keep_food_out_of_danger_zone.pdf

16K026 Approved thawing methods used, frozen food

Comply by: 11/30/2015
Complied on 11/30/2015
Violation Reference - HSC - 114018, 114020, 114020.1

Inspector Comments: Observed frozen chicken thawing in containers of standing water. The temperature of both chickens was at 35°F. Corrected, one package of chicken was placed in the refrigerator to thaw, the other was placed under cold running water. Operator advised of proper thawing methods.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper Defrosting_Eng_Spn_11_29_11.pdf



Public Health
Environmental Health Services

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16K052 VC & D

Comply by: 11/30/2015

Inspector Comments: 9 - sausage links

Complied on 11/30/2015

Reference - HSC - 113980

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

Complaint investigated.

Verified that portions of the complaint are valid.

Facility was recently inspected on November 24, 2015.

Case closed.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to be "JRM".

NAME:

TITLE:

Total # of Images: 0