



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FAT GREEK RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Emmily Phan	DATE 1/11/2019
LOCATION 33265 YUCAIPA BL, YUCAIPA, CA 92399				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:34 PM	TIME OUT 7:50 PM	FACILITY ID FA0008277	RELATED ID CO0064517	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.



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: FBI INVESTIGATION:

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness complaint # CO0064517 wherein thirty-eight (38) individuals reported illness after consuming a meal. Along with this complaint, a routine inspection has been conducted- numerous violations observed and recorded in this complaint.

AS PER COMPLAINANT:

1) TYPE OF FOOD(S) EATEN AT FACILITY:

DOLMA STUFFED GRAPE LEAVES, FALAFEL BALLS, RICE, GREEK SALAD, BAKED CHICKEN SKEWERS, PITA BREAD, HUMMUS, ZATZIKI SAUCE

2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY:

SUNDAY, 1-6-19, ATE AROUND 3:50 PM, FOOD ARRIVED AROUND 2:45 PM

3) DAY, DATE AND TIME SYMPTOMS BEGAN:

SUNDAY, 1-6-19, ONE PERSON'S SYMPTOMS BEGAN A 8:30 PM. SEVERAL BECAME ILL BEGINNING AROUND 4 AM MONDAY, 1-7-19, MORNING.

4) SYMPTOMS COMPLAINANT EXPERIENCED:

SHAKING, VOMITING, DIARRHEA, HEADACHES, DIZZINESS, FEVER, CHILLS, NAUSEA, BLOATING, GAS, FATIGUED, ABDOMINAL CRAMPING

5) STILL EXPERIENCING SYMPTOMS? YES

IF NO, WHEN SYMPTOMS ENDED: MAJORITY NO LONGER HAVE SYMPTOMS. FEW STILL HAVE SYMPTOMS.

6) MEDICAL ATTENTION SOUGHT? YES. 1 YEAR OLD HAD SEIZURES THAT NIGHT AND PARAMEDICS WERE CALLED SUNDAY NIGHT.

IF YES, WHEN AND WHERE MEDICAL ATTENTION WAS SOUGHT: SEVERAL PEOPLE SOUGHT URGENT CARE, EMERGENCY ROOM, PRIVATE DOCTORS.

7) OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, CO-WORKERS, ETC.) SICK / HAVE SIMILAR SYMPTOMS AFTER EATING AT SAME FACILITY? YES

IF YES, NUMBER OF PEOPLE SICK AND WHAT THEY ATE: 38

The food facility manager was interviewed and the following information was provided and/or observed:

*Facility aware of this complaint: Yes- According to the manager

*Other food borne illness complaints received by this facility: No-According to the manager

Preparation Details of Suspect Food(s):

*Name of food(s) and ingredients:

DOLMA STUFFED GRAPE LEAVES: rice, herbs, grape leaves (premade inside cans)

FALAFEL BALLS: mixture of falafel powder, ground garbanzo beans,

RICE: long grain rice

GREEK SALAD: lettuce, tomatoes, cucumbers, onions, feta cheese, olives, olive oil on side

BAKED CHICKEN SKEWERS: chicken, cavenders greek seasoning spice, olive oil, lemon

PITA BREAD

HUMMUS: ground garbanzo beans, olive oil, garlic, lemon, seasoning salt

ZATZIKI SAUCE: whole milk yogurt, cucumbers, garlic, olive oil, dried dill powder

Per operator, all items supplied on the catering menu were purchased from Restaurant Depot.

*Number of meals sold containing the suspect food:

Approximately seventy (70) plates of varying portions of each food item per person were prepared on the date of catering service.

Accurate approximate amounts of each menu item were unable to be obtained on this date.

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

Inside the back commercial refrigerator adjacent to the delivery door:

-CHICKEN: temperature ranges of 37-39F

-CUT TOMATOES: temperature ranges of 36-37F

-CUT CUCUMBERS: 37F

-WHOLE MILK YOGURT: 38F

-GROUND GARBANZO BEANS: 37F



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-FETA CHEESE: 38F

Inside the middle reach-in refrigerator in the kitchen:

-CUT TOMATOES: 38F

-OLIVES: 39F

Inside the produce reach-in refrigerator parallel to the back refrigerator:

-WHOLE LETTUCE: ambient temperature of 53F

-PITA BREAD: ambient temperature of 45F (stored on top rack kept coldest)

-WHOLE CUCUMBERS: ambient temperature of 54F

-WHOLE TOMATOES: ambient temperature of 48F

-WHOLE LEMONS: ambient temperature of 52F

-PEELED ONIONS: 43F

The produce reach-in refrigerator was observed to have varying ambient temperatures of 43.8F at the top storage rack and at 50F the bottom rack. No cut vegetables were observed being stored on the bottom shelf. All other ingredients listed for suspect food was observed in dry food storage at room temperature.

The display thermometer on the outside of the refrigerator was observed holding at 37F. Per operator, the refrigerator is new and has been recently installed within the past few months.

Per operator, all ingredients that needed to be kept cold for the catering event were placed inside the back refrigerator. No items were hot held inside the facility. All hot food items were immediately placed inside a food carrier kept hot inside the catering truck. Per operator, hot and cold food carriers were kept separate inside the catering truck.

***Preparation of suspect food(s) on day of catering event:**

Note: Per operator, all food items were prepared fresh on the day of the event.

DOLMA STUFFED GRAPE LEAVES: The dolma stuffed grape leaves are completely premade inside the cans. The can opener on the prep table was observed to be clean on this date. The premade dolma stuffed grape leaves are then transferred from the cans to an aluminum container inside a food carrier kept cold. No additional preparation necessary.

FALAFEL BALLS: The garbanzo beans are stored inside a bulk container in the back dry food storage shelf. The beans are grounded inside a blender. On this date, the blender was observed to be clean. Falafel powder and the ground garbanzo beans are mixed together and then stored inside a container inside the refrigerator to rise. The mixture is then shaped into balls and deep fried for 4-4.5 minutes in the deep fryer. After it has been deep fried, the falafel balls are then transported to an aluminum container inside a food carrier kept hot.

RICE: The rice is taken out of the bagged rice and transferred inside a bulk food container stored in the back dry food storage shelf. In preparation, four ounces of chicken base is mixed with water inside a bowl. The rice is taken outside of the bulk food container and then added to the bowl mixture. The bowl mixture is cooked inside a rice cooker. When the rice is ready, it is transferred to an aluminum container inside a food carrier kept hot.

GREEK SALAD: Cucumbers, tomatoes, and onions are chopped and placed inside containers inside the back reach-in refrigerator adjacent to the delivery door. All ingredients are mixed together on a prep table and transferred to an aluminum container inside a food carrier kept cold.

BAKED CHICKEN SKEWERS: Raw chicken inside the back reach-in refrigerator is prepped with a drizzle of oil, lemon and spice seasoning and placed inside the oven to bake and marinate for about 1.5 hours. When the chicken is ready, the chicken is wrapped in aluminum and transferred to an aluminum container inside a food carrier kept hot.

PITA BREAD: The pita bread is warmed up on the flat top griddle without any additional ingredients and then transferred to an aluminum container inside a food carrier kept hot.

HUMMUS: The garbanzo beans are grounded with water inside a blender and then mixed with garlic oil, lemon, oil, and seasoning salt inside a bowl container and stored inside the back refrigerator. After mixture, the hummus is transferred to an aluminum container inside a food carrier kept cold.

ZATZIKI SAUCE: Whole milk yogurt is taken from the back refrigerator and is mixed with cucumbers, garlic, olive oil, a squeeze of lemon, and pre-chopped dried dills inside a blender. About 6 cucumbers total are used for the zatziki sauce. In preparation for the cucumbers, the seeds inside the cucumber are removed and then an additional grating of the cucumbers is added to the mixture. After blending, they are transferred to an aluminum container inside a food carrier kept cold.

Note: Ingredients involved in preparation of catered food was observed to be properly separated and protected at this time of inspection.

Catering Details of Suspect Food(s):

*Per operator, the suspect food was delivered via a catering truck parked at the facility. The route taken started at The Fat Greek restaurant located in Yucaipa via the I-10E freeway to the catering event located in Beaumont. The approximate time taken to deliver the food items was 19-22 min. The interior of the truck was observed to be clean on this date. The truck was observed to be properly running and sturdy.

Per operator, three (3) carriers were used to deliver the food items: one (1) Cambro 4211 insulated food carrier, one (1) Cambro EPP180 insulated food carrier, and one (1) Carlisle insulated food carrier.

The food carriers are kept stored when not in use inside the back shed behind the facility. The shed was observed to be containing miscellaneous metal equipment. No signs or evidence of vermin was observed inside the back shed and surrounding vicinity.



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Per operator, on the day of catering the food carriers containing hot food items were kept separated from the food carrier containing cold food items.
Per operator, the food carriers are cleaned, sanitized, and air dried before and after usage.
On this date, the Cambro 4211 insulated food carrier was observed containing water moisture inside. The food carrier has not been used since the day of catering on 1/06/19. The operator was instructed to properly air dry equipment in the final step of ware washing.
The Carlisle insulated food carrier was observed with missing hinges and could not close the lid properly. Per operator, on the date of the catering event, the food carrier had only one missing hinge and was able to close properly.

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 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: No, Observed an employee put on gloves without washing hands and begin to touch and prepare lettuce for an order of greek salad. The employee was immediately instructed to cease preparation and wash hands properly.

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: N/A
- **3-compartment sink sanitizer level: 200 ppm Quaternary Ammonium
- *Wiping towels sanitizer level: All sanitizer buckets inside the kitchen observed at 200 ppm quaternary ammonium or 100 ppm chlorine. Observed one sanitizer bucket at the front cashier station containing 0 ppm quaternary ammonium. Wiping cloths inside the bucket were not observed in use at this time. The sanitizer bucket has been remade to the appropriate concentration of 200 ppm quaternary ammonium.
- *Chemicals stored separate from food and/or food contact surfaces: No, Observed a container of methanol chafing gel being stored on a rack directly above cases of beverages for consumer consumption near the drive-thru window.
- *Test strips: Yes, both quaternary ammonium and chlorine

Food storage & Utensils/Equipment:

- *Food stored properly: Containers of dry food products were observed stored on a push cart directly below an insect electrocution device with no protective covering. All other food items were observed stored properly.
- *Approved equipment/utensils used: Observed a condiment cup being used as a utensil scoop inside a container of dry dill weed powder in the dry food storage rack. Observed torn gaskets inside the cold holding drawers underneath the cooking equipment at the cook's line and inside the 3 door Superior refrigerator parallel from the cooking equipment. Observed the bottom metal shelving inside the 3 door Superior refrigerator to be detached exposing the interior material of the refrigerator. Observed missing hinges on the Carlisle insulated food carrier. Lid on food carrier is unable to close properly.
All other equipment/utensils were observed to be approved.
- *Per operator, the main cooking equipment in the cook's line undergoes a deep cleaning at least once every two weeks. Floors are cleaned nightly.

This complaint may be pending further action.

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



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16C001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

Inspector Comments: A.) A Managers certificate was not observed this date.

Provide a food manager's certificate on site. At least one food handler with this business must obtain an approved food safety managers certificate within sixty (60) days of commencing operations.

There are currently four ANSI-approved organizations from which to obtain a food manager's certificate:

- 360training.com, Inc.: Learn2Serve Food Protection Manager Certification Program (<<http://www.learn2serve.com/food-manager-certification>>)
- National Registry of Food Safety Professionals: Food Protection Manager Certification Program OR International Certified Food Safety Manager (<<http://www.nrfsp.com/>>)
- National Restaurant Association: ServSafe Food Protection Manager Certification Program (<<http://www.servsafe.com>>)
- Prometric Inc.: Food Protection Manager Certification Program (<<http://www.prometric.com>>)

A follow-up inspection will be conducted within sixty (60) days to verify compliance has been met with the Food Manager Certification. Ensure compliance has been met to avoid a billable reinspection. A billable reinspection will be charged at an hourly rate of \$245 with a minimum of 30 minutes.

B.) Observed the cook unable to demonstrate knowledge in regards to cooking temperatures of meat. Training was provided on this date.

Ensure all employees are able to demonstrate knowledge in food safety as it pertains to their particular job description.

Provide regular trainings to employees on proper food handling practices.

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)

16C005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed an employee put on gloves without washing hands and begin to touch and prepare lettuce for an order of greek salad. The employee was immediately instructed to cease preparation and wash hands properly.

Discontinue this practice. All employees must thoroughly wash hands before changing tasks and before donning gloves. Ensure that glove usage when food handling is minimized to a single task/food item to prevent cross contamination.

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))

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed the following:

- Knob for cold water at back hand wash sink observed to be nonfunctional and loose. The operator had turned the cold water off due to the cold water knob not being able to shut off the water supply when turned on. Per operator, repairs will be made to the sink.
- An employee washing a personal item inside the front hand wash sink.

Repair the knob fixture for the cold water at the back hand wash sink. Maintain running hot and cold water at the all hand wash sinks.

Discontinue utilizing hand wash sinks for purposes other than hand washing.

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)



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16C029 Toxic substances properly identified, stored, used

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114254, 114254.1

Inspector Comments: A.) Observed a container of methanol chafing gel being stored on a rack directly above cases of beverages for consumer consumption near the drive-thru window.

Ensure that all chemicals are stored below or away from products available for consumer consumption.

B.) Observed two spray bottles containing chemicals stored underneath the front hand wash sink to be unlabeled.

Label all liquid spray bottles as to the common name of the cleaning solution.

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.

16C032 Food properly labeled & honestly presented

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114087, 114089

Inspector Comments: Observed two containers of white powder to be unlabeled inside the dry food storage rack.

Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed the following:

- Heavy grease accumulation underneath the ventilation hood in the cook's line. Per operator, the ventilation hood is cleaned once per month.
- Heavy grease and dried food debris underneath the griddle in the cook's line.
- Heavy grease and oil accumulation underneath the hot holding table adjacent to the fryer.
- Food and debris particles were observed stuck inside the gap formed from a detached bottom metal shelving inside the 3 door Superior refrigerator.
- Heavy dust accumulation on the ceiling near the fan guards inside the produce reach-in refrigerator.

Clean and sanitize the surfaces.

Eliminate all debris accumulation.

Maintain all nonfood contact surfaces in sanitary manner to prevent cross contamination.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: A.) Observed a condiment cup being used as a utensil scoop inside a container of dry dill weed powder.

Immediately discontinue using plastic condiment cups for scoops.
Use food grade approved scoops that have handles and store in a manner that prevent handles from direct contact with food.
Maintain all utensils to be of commercial quality, durable and approved for commercial use.

B.) Observed the following in disrepair:

- Torn gaskets inside the cold holding drawers underneath the cooking equipment at the cook's line.
- Torn gaskets inside the 3 door Superior refrigerator parallel from the cooking equipment.
- The bottom metal shelving inside the 3 door Superior refrigerator to be detached exposing the interior material of the refrigerator. Food and debris particles were observed stuck inside the exposed gap.
- Missing hinges on the Carlisle insulated food carrier. Lid on food carrier is unable to close properly.

Repair/replace torn gaskets and metal shelving. Maintain the shelving of refrigerator to be of an easily cleanable and smooth surface. Provide the missing parts to the Carlisle insulated food carrier.

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)

16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Observed handles of multiple scoop utensils inside the kitchen to be directly touching dry food product, such as rice, sugar, and spice powders.

Store handles upright and out of food content to prevent cross contamination.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

16C039 Thermometers provided and accurate

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114157, 114159

Inspector Comments: Observed a nonfunctional display thermometer inside the produce refrigerator. The thermometer was observed reading past 80F. Measured the top shelf of the unit holding at 43.8F and the bottom shelf holding at 50F. No cut vegetables were observed being stored on the bottom shelf.

Maintain a display thermometer at all reach-in cooler units to be displayed at the warmest part of the refrigeration unit.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Inspector Comments: A.) Observed one sanitizer bucket at the front cashier station containing 0 ppm quaternary ammonium. Wiping cloths inside the bucket were not observed in use at this time. The sanitizer bucket has been remade to the appropriate concentration of 200 ppm quaternary ammonium.

Maintain all sanitizer buckets at a minimum of 100 ppm chlorine or 200 ppm quaternary ammonium when wiping towels are in use.

B.) Observed two wet wiping cloths stored on prep tables inside the kitchen.

Store all wiping cloths completely submerged in between uses inside a sanitizer bucket containing 100 ppm chlorine or 200 ppm quaternary ammonium.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: A.) Observed a fly electrocution device with no protective covering stored on the back wall directly above a push cart containing multiple powder food containers. One container of mustard powder at the push cart was observed to be stored with no lid.

Relocate fly electrocution device away from areas of food storage and active food prep. Provide a protective covering on the electrocution device.

B.) Observed the air curtain for the back delivery door to be turned off. The operator turned the air curtain back on during time of inspection.

Maintain this air curtain to be door activated and operational at all times to prevent the entrance of flies.

C.) Observed an employee jacket being stored on the side of the dry food storage rack, located near the drive-thru window, touching containers of food items for consumer consumption.

Store all employee personal belongings away from food prep and storage areas.
Provide a designated space for employee's personal items separate from customer food and food contact surfaces.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

This complaint may be pending further action.

During the routine inspection conducted on this date, the facility received a letter "B" grade.

Signature(s) of Acknowledgement

NAME: Chris Houvardas
TITLE: Owner/Manager

Total # of Images: 0