



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>ZAKY MEDITERRANEAN GRILL</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Rose Ann Dooley</b>	DATE <b>4/27/2020</b>
LOCATION <b>6622 CARNELIAN ST, RANCHO CUCAMONGA, CA 91701</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>11:45 AM</b>	TIME OUT <b>12:40 PM</b>	FACILITY ID <b>FA0012672</b>	RELATED ID <b>CO0070002</b>	PE <b>1620</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

**RETAIL FOOD PROTECTION - Public Eating PI (0-24 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](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**16K997 Foodborne Illness Complaint Inspection**



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LOCATION 6622 CARNELIAN ST, RANCHO CUCAMONGA, CA 91701	INSPECTOR Rose Ann Dooley

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 CO0070002 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): Chicken Shawarma from facility complainant experienced symptoms such as: stomach cramps and diarrhea.

NOTE: DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: 04/23/20 Time 12:45PM

OBSERVATION:

When questioned the operator was not aware of this complaint.

Preparation Details of Suspect Food(s):

Food source is from: D & B Foods 9821 California Ave, South Gate, CA 90280

Restaurant Depot for other products such as; rice, produces, spices, etc.

Operator states, all food supplies are ordered weekly. Once food item(s) are delivered, employees store inside walk-in refrigerations. Observed one(1) boxes of of chicken breast measured at 39-40F. Observed one box of chicken breast with proper labeling. Packed by Sanderson Farms INC.

Operator states chicken is seasoned then cooked on the grill to at least 165F. After cooking, chicken is cut into smaller pieces to allow for rapid cooling (from 135- 70F within two hours). Cooling method used is shallow cooling trays. Once food item is cooled to 70F, food item is cooled inside walk-in refrigeration. Chicken is cooled down to 41F and below then stored in a container with lid.

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

Walk-in refrigeration unit measured below 41F

Cold holding unit measured below 41F

Cold holding unit under grill area measured at 48-55F. Food items such as raw chicken, beef and veggie items were measured at 48-55F. Operator stated that food item(s) were just prep no longer than 30 minutes ago.

Operator was asked to put all food items(s) in the walk-in unit. Discontinue food storage inside cold holding unit under grill area. Observed cold holding unit in disrepair. Follow-up inspection in one week.

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:None

\*Tobacco usage: Not Observed

\*Dirty outer garments: Not Observed

\*Use of Disposable Gloves: Observed, employee washing hands with gloves on. Employee was requested to remove gloves to properly wash hands.

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: 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: N/A

\*\*3-compartment sink sanitizer level: 100 Chlorine

\*Wiping towels sanitizer level:100ppm of Chlorine

\*Chemicals stored separate from food and/or food contact surfaces: No, multiple bottles unlabeled.



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\*Test strips: Yes, chlorine

**Food storage & Utensils/Equipment:**

\*Food stored properly: Observed rice scoop stored in standing water. Operator was asked to discontinue practice.

\*Approved equipment/utensils used: yes.

All other equipment/utensils were observed to be approved.

\*Per operator, Floors are cleaned nightly.

**OUTCOME:**

No further action is required at this time.

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

#### Overall Inspection Comments

No further action is required at this time.

#### 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: Aram Simon  
TITLE: Owner

Total # of Images: 0