



## Public Health

### Environmental Health Services

### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOTUS GARDEN RESTAURANT		DATE 7/9/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 111 E HOSPITALITY LN, SAN BERNARDINO, CA 92408			INSPECTOR Veronica Vazquez	
MAILING ADDRESS 111 E HOSPITALITY LN, SAN BERNARDINO, CA 92408			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 5:10 PM	TIME OUT 5:49 PM	FACILITY ID FA0005879	RELATED ID CO0051482	PE 1622
RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE				
ACTION: 01 - NO FURTHER ACTION REQUIRED				

## RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

### 16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** Complainant stated "MONDAY, 07/06/15, AT 6PM two people ate Vegetarian general's chicken, sautéed vegetable, fried noodles, sweet and sour sauce, iced tea, and hot tea. Both became sick within hours, having violent vomiting through the night, upset stomach, and headache. Also, waiters contaminate drinks by resting their pitcher on clients glass, passing 'spit' around the restaurant. This is the third time we have become ill."

Observed cooked fried vegetarian chicken with internal temperature of 49F in cold preparation table behind fryer. Observed refrigerator at 41F. Ensure potentially hazardous food is maintained at 41F or below. Instructed operator to discard vegetarian chicken.

Observed raw chicken range from 49-58F and raw beef at 48F in n cold table in kitchen. Observed raw egg mix at 50F in cold table. Operator removed raw meats and raw egg mix from cold table.

Observed cold table behind fryer and second cold table in kitchen at 41F. Observed two walk in cooler hold food items at 41F and a walk in freezer in good repair. Observed cooked noodles, raw chicken/beef, and fried vegetarian chicken at 41F in walk in cooler.

No sick employee were observed at time of inspection. All hand wash sinks in kitchen and restrooms were stocked with soap and paper towels, and warm water at 100F.

Observed facility uses mop sink to soak rice cooker. Discontinue practice. Operator states mop sink is not used to dispose of waste water and waste mop water is discarded in employee restroom.

Store all wet towels in sanitizer solution and not over preparation tables.

Observed clean glasses and pitchers in drink stations. Observed teapots with tea debris. Clean teapots after use or at least every four hours.

Store cleaning chemicals in designated area away from food areas. Observed one can of Ajax in oven and two cans below prep table in back kitchen. Operator removed Ajax container dish washing area.

Observed dishwasher in good repair and sanitizing with chlorine solution at 50 ppm.

Three employees observed missing valid food handler card. Facility must obtain food handler cards within 14 days. Will follow up.

Complaint is hereby closed.

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

### Overall Inspection Comments

Call Veronica Vazquez at (800) 442-2283 with questions.

### Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0