



## Public Health

### Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)

### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>SPIRES RESTAURANT</b>		DATE <b>5/4/2015</b>	REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
LOCATION <b>104 N VINEYARD, ONTARIO, CA 91762</b>			INSPECTOR <b>John Ramos</b>	
MAILING ADDRESS <b>104 N VINEYARD, ONTARIO, CA 91762</b>			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN <b>1:33 PM</b>	TIME OUT <b>2:27 PM</b>	FACILITY ID <b>FA0009772</b>	RELATED ID <b>CO0050697</b>	PE <b>1622</b>
RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE				
ACTION: 01 - NO FURTHER ACTION REQUIRED				

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

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complainant alleges that he was served raw chicken.

Complaint investigated.

Observed frozen chicken thawing in the walk-in refrigerator.  
 Observed empty refrigerated drawer in the cook's line where the chicken is kept.  
 Observed no cooking thermometer available for the cooks to use. Only a thermocouple is available that is kept in the manager's office.

Manager informed that cooking thermometers must be made available for the cooks to use as needed.

Due to the lack of thermometers to check cooking temperatures combined with chicken that may be slightly frozen due to incomplete thawing, there is an increased risk that raw or incompletely cooked chicken may be served.

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

#### 16K039 Thermometers provided and accurate

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114157, 114159

Inspector Comments: Observed no cooking thermometers available for the cooks to use as needed. Immediately provide thermometers.

**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)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

#### Overall Inspection Comments

Complaint investigated.

Unable to verify that the complaint is valid. However there is an increased risk that raw or undercooked food may be served.

#### Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0