



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>TANYA'S LEBANESE KABAB</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Amanda Tieu</b>	DATE <b>12/9/2021</b>
LOCATION <b>915 W FOOTHILL BL, UPLAND, CA 91786</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>2:04 PM</b>	TIME OUT <b>2:41 PM</b>	FACILITY ID <b>FA0004420</b>	RELATED ID <b>CO0081336</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.**



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LOCATION 915 W FOOTHILL BL, UPLAND, CA 91786	INSPECTOR Amanda Tieu

### 16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: PURPOSE:

Reference - HSC

A complaint inspection was conducted on this date in response to complaint number CO0081336.

NATURE OF COMPLAINT:

The complainant alleged the following items:

- Food at the facility was not in temperature
- Their salad was wilted
- Cooked rice was observed in the salt and pepper shakers
- Floors were dirty
- Dirty dishes was observed in the back
- Grease was observed on the stove

OBSERVATION:

1) On this date, the owner was interviewed. The owner stated the following items:

- Facility was unaware of this complaint
- Chicken is cooked up to a minimum cooking temperature of 130 F and beef is cooked up to a minimum cooking temperature of 153 F. See violation 16C001.
- All packaged lettuce and parsley are purchased every morning from the grocery store
- Rice is stored within the salt shaker to help break down the larger clumps of salt upon use.
- All flooring are cleaned daily in the morning and night
- All food contact surfaces such as knives are washed, rinsed, and sanitized after every use
- Equipment such as the stove top and grill are cleaned daily, every night
- All customer's food items are stored within disposable to-go containers

2) On this date, the following items was observed:

- Cooked chicken that has been transferred from the grill to a styrofoam container measured 117 F
- Packaged lettuce properly stored at the unused steam table and walk-in cooler rack. Upon further inspection of the lettuce, observed no mold-like substance on the lettuce at this time.
- Box of parsley stored on flooring within the walk-in cooler
- Raw rice was observed within the salt shakers. Upon further inspection, observed no mold-like substance on the rice or salt
- Multiple tongs stored on the oven handle below the stove top to be protruding out within the cook's line
- Grease accumulation was observed on the sides of the ventilation hood, stove top, and the grill
- Grease accumulation was observed on the flooring below the food preparation table
- Excessive frozen meat debris and black/brown staining was observed inside the bottom and sides of the ice chest. Observed the food stored within the ice chest not in contact with the meat debris and staining at this time.
- Packaged to-go containers stored on the flooring within the back storage room

See violation 16C001, 16C036, 16C010, 16C014, 16C045, 16C033, 16C036 for more details.

OUTCOME:

- 1) Poultry, comminuted poultry, and stuffed fish/meat/poultry shall be heated to 165°F.
- 2) Ensure all food contact surfaces to be stored in clean and sanitary area to prevent contamination.
- 3) Maintain all floors and all kitchen equipment in a clean and sanitary manner at all times.

No further action is warranted at this time. The complaint will be closed.

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



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### 16C010 Proper cooking time & temperatures



Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114004, 114008, 114010

**Inspector Comments:** Observed cooked chicken that has been transferred from the grill to a styrofoam container measured 117 F within 20 seconds upon the time of measurement.  
  
Immediately discontinue practice. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F.

Corrected on site: The cook was immediately instructed to reheat the cooked chicken at this time. Observed the owner increase the grill temperature. Observed the cooked chicken reheated up to 167 F.

**Violation Description:** Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

### 16C001 Demonstration of knowledge; food safety certification

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

**Inspector Comments:** 1) Upon questioning, employee was unable to demonstrate adequate knowledge of the minimum cooking temperature of poultry.

Ensure all employees are educated on the minimum cooking temperature of poultry.

Corrected on site: Employee was educated that the minimum cooking temperature of poultry is 165 F

2) Observed (1) Certified Food Manager's Certificate to be expired and (1) certificate to be valid. Per owner, he plans to obtain a manager certificate at a later ate. Obtain a manager certificate from one of the accredited organizations below which has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
- AboveTraining/StateFoodSafety.com.
- National Registry of Food Safety Professionals- Food Protection Manager Certification Program
- National Restaurant Association-ServSafe® Food Protection Manager Certification Program
- Prometric Inc.- Food Protection Manager Certification Program

Provide the manager's certification at this facility within 60 days. Failure to comply will result in a billable re-inspection of \$245.00 per hour.

Note: Original certificate must be available at this facility in order to be valid.

**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)

### 16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 113984(e), 114097, 114099

**Inspector Comments:** The following was observed:

-Black-mold like substance accumulating on the top interior panel in front of the ice deflector inside the ice machine.

-Calcium deposits accumulating on the top interior panel left of the ice chute inside the ice machine

-Dust and food debris on the plates and containers stored on the metal rack located across the dry storage room door. Per owner, the plates and containers are "clean", but are not in use at this time.

-Multiple tongs stored on the oven handle below the stove top to be protruding out within the cook's line. Per owner, the tongs are used to cook beef on the stove top / grill. Observed the tongs not in use at this time.

Clean and sanitize the above items. Ensure all food contact surfaces to be stored in clean and sanitary area to prevent contamination.

\*NOTE:

Observed the calcium deposits and black mold-like substance not in contact at this time.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)



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### 16C033 Nonfood-contact surfaces clean

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

**Inspector Comments:** 1) Grease accumulation was observed on the sides of the stove top and the grill  
2) [REPEAT VIOLATION] Observed grease accumulation on the ventilation hood filter above the grill  
3) Excessive frozen meat debris and black/brown staining was observed inside the bottom and sides of the ice chest. Observed the food stored within the ice chest not in contact with the meat debris and staining at this time.  
Immediately clean and sanitize the above items. Ensure all nonfood contact surfaces of utensils and equipment are maintained clean.

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

### 16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114074, 114081, 114119

**Inspector Comments:** 1) Observed a cutting board stored behind the food preparation sink faucet  
2) Observed packaged to-go containers stored on the flooring within the back storage room.  
Discontinue practice. Ensure and maintain all food contact surfaces are properly stored, handled, and protected from 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)

### 16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114143 (d), 114266

**Inspector Comments:** Grease accumulation was observed on the flooring below the food preparation table and dust accumulation at the dry storage area.  
Maintain all floors and all kitchen equipment in a clean and sanitary manner at all times

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

### Overall Inspection Comments

\*NOTE:

- 1) A routine inspection was conducted in conjunction with the complaint inspection. For more details of violations not related to the complaint, please refer to the routine inspection report conducted on 12/9/2021.
- 2) \*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the complaint inspection has been discussed with the facility owner\*.

### 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

NO SIGNATURE

NAME: SAAD AHMAD  
TITLE: OWNER



**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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**Total # of Images: 0**