



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|--|----------------------------|---------------------------------|--------------------------------|--------------------------------------|---|--------------------------|
| FACILITY NAME CENTRO BASCO RESTAURANT | | | | REINSPECTION Not Specified | INSPECTOR Saunchez Antoinette | DATE 7/13/2022 |
| LOCATION 13432 CENTRAL , CHINO, CA 91710 | | | | PERMIT | IDENTIFIER: None | |
| TIME IN 3:05 PM | TIME OUT 4:07 PM | FACILITY ID FA0009016 | RELATED ID CO0084026 | PE 1622 | SERVICE: 004 - COMPLAINT - INITIAL | |
| | | | | | RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ | |
| | | | | | ACTION: 01 - NO FURTHER ACTION REQUIRED | |

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

No Violations Cited

Overall Inspection Comments

Environmental Health received a complaint on 07/12/2022 stating that someone in the complainant's party ordered a ribeye steak that did not smell fresh, and that it also tasted old and rancid.

The nature of the complaint was discussed with the person in charge who stated that they were aware of the complaint. Questioned the person in charge about food quality checks, and they stated that if the food has a bad smell or appears to have spoilage, then they discard those food items. No food spoilage/adulteration was observed on this date.

Upon inspection, observed several steaks to be held between 41 F - 135 F. The food items were held for less than 4 hours, and the violation was immediately corrected by placing the food items in a working cooler capable of maintaining potentially hazardous food at or below 41 F.

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 SIG

NAME: Bernadette Helton
TITLE: Person in charge

Total # of Images: 0