



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL PATRON FAMILY RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Jeanette Guido	DATE 2/26/2019
LOCATION 3724 PHELAN RD A, PHELAN, CA 92372				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:41 PM	TIME OUT 4:43 PM	FACILITY ID FA0000288	RELATED ID CO0064815	PE 1620	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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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: The purpose of this visit is to conduct a foodborne illness investigation

Reference - HSC

FBI investigation:

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness, complaint #CO0064815 wherein 1 individual reported illness after consuming a meal.

As per complainant:

Suspect food: fish soup

Number of sick persons: 1

- 1) Type of food(s) eaten at facility: fish soup
- 2) Day, date and time complainant ate at facility: Friday, 02/15/19, at 12:30 pm
- 3) Symptoms complainant experienced: Severe stomach cramping and vomiting
- 4) Day, date and time symptoms began: Friday, 02/15/19, at approximately 4:30 pm
- 5) still experiencing symptoms? No
- 6) Medical attention sought? No
- 7) Other people associated with complainant (family, friends, co-workers, etc.) sick / have similar symptoms after eating at same facility? No

The food facility manager was interviewed and the following information was provided and /or observed:

- * Facility aware of this complaint: No-according to the manager
- * Other food borne illness complaints received by this facility: No-according to the manager
- health/habits of employee(s) preparing suspect food:
- * Employee(s) ill recently: None-according to the manager
- * Employees ill this date: No
- * Employees with sores/boils/cuts or abrasions: Not observed
- * Signs of employee's eating/drinking: Not observed
- * Tobacco usage: Not observed
- * Dirty outer garments: Not observed

Hand washing:

- * Hand washing sinks/supplies: hand soap and hand towels observed at the kitchen hand sinks-water temperature: 100F+
- * Employee restroom hand washing sinks/supplies: hand soap and hand towels observed-water temperature: 100F+
- * Adequate hand washing practices observed: Yes

Sanitizing procedures & chemical storage:

- * 3-compartment sink sanitizer level: 100-200 ppm chlorine
- * wiping towels sanitizer level: 100-200 ppm chlorine
- * chemicals stored separate from food and/or food contact surfaces: yes

Food storage & utensils/equipment:

- * Food stored properly:
 - 1) observed numerous containers of uncovered and unprotected food stored inside reach-in refrigerator across from stove. items included chopped raw onions, cilantro, raw meat, and salsa. ensure all food is stored covered, protected from contamination.
 - 2) observed raw meat stored next to ready to eat foods inside reach in refrigerator located across from stove. store all raw meat beneath all ready to eat foods or in a separate area to avoid possible cross contamination.
- * Approved equipment/utensils used: yes
- * Holding temperature(s) of suspect food(s):
 - Fish was observed to be frozen
 - Observed onions, carrots, bell pepper, and celery to be in good condition

Food preparation details:

According to manager, soup is cooked with onions, carrots, bell pepper, and celery to 170F+ prior to hot-holding. Then, frozen fish and broth is added into a separate pot and cooked till fish reaches 145F+ when customer orders dish.

Findings:

The manager was interviewed and stated that following:
- manager stated that no new employees have recently been hired in the last couple weeks.



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- manager stated that the main food distribution company for this facility has not recently changed at this facility.
 - manager stated that he was not aware of any recent power outages or any recent loss of hot water in this facility.
 the following observations were made during this investigation:
 -fish was observed to be frozen, sealed, and protected from any possible contamination
 -produce was observed to be in good and safe condition
 -Fish soup was observed at 183F

A graded inspection was conducted at this facility on this date.

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

16C027 Food separated and protected

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: 1) Observed numerous containers of uncovered and unprotected food stored inside reach-in refrigerator across from stove. Items included chopped raw onions, cilantro, raw meat, and salsa.

Ensure all food is stored covered, protected from contamination.

2) Observed raw meat stored next to ready to eat foods inside reach in refrigerator located across from stove.

Store all raw meat beneath all ready to eat foods or in a separate area to avoid possible cross contamination.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Salvador Dias Magana

TITLE:

Total # of Images: 0