



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL BURRITO #3			REINSPECTION DATE Not Specified	INSPECTOR Virginia McDonald	DATE 7/31/2020
LOCATION 1095 W COLTON AV, REDLANDS, CA 92373			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:45 PM	TIME OUT 1:15 PM	FACILITY ID FA0009333	RELATED ID CO0071716	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.



Public Health
Environmental Health Services

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: FOOD BORNE ILLNESS INVESTIGATION

Reference - HSC

ALLEGATIONS

The purpose of this visit is to conduct a Food Borne Illness Investigation. This summary epidemiological investigation is being conducted as a result of an alleged food borne illness, complaint #CO0071716, wherein two (2) individuals reported illness after consuming a meal. This complaint was received by the Division of Environmental Health on 7/30/20.

- 1) TYPE OF FOOD(S) EATEN AT FACILITY: Chicken taco and special burrito
- 2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: 7/28/20, 7:15 PM
- 3) SYMPTOMS COMPLAINANT EXPERIENCED: Cramping, nausea
- 4) DAY, DATE AND TIME SYMPTOMS BEGAN: 7/28/20, 7:30 PM
- 5) STILL EXPERIENCING SYMPTOMS? Husband is still sick
- 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?
IF YES, NUMBER OF PEOPLE SICK AND WHAT THEY ATE: Husband, ate the same thing.

FINDINGS

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

- * Facility manager aware of this complaint: No
- * Other food borne illness complaints received by this facility: No
- *Changes in food No
- *Recent hot water loss, plumbing issues, or electrical outages: No
- *Any equipment failure: No
- *Recent refrigeration issues: No
- *Any sewage/wastewater overflow in the food prep or storage areas: No

Preparation Details of Suspect Food(s):

*Name of food(s) and ingredients: Special burrito: Flour tortilla, cooked beans, guacamole, onion. Chicken taco: Corn tortilla, mashed potatoes, celery, shredded chicken, guacamole.

*Holding temperature(s) of suspect food(s): No shredded cooked chicken was holding. Guacamole 42 F, cooked beans 140 F. Cold-holding foods were noted to be out of temperature at the cold-holding table. See routine inspection conducted on this date.

*Preparation of suspect food(s): Special burrito are made to order, with cooked hot-holding beans and cold guacamole and a warmed tortilla. Chicken tacos are made and stored beforehand with a warmed corn tortilla, mashed potatoes, shredded chicken and cold guacamole.

*Has the facility recently changed or modified the ingredients or food processing procedures of the suspect food? No

Health/Habits of Employee(s) Preparing Suspect Food:

- * Employee(s) ill recently: No
- * Employees ill this date: No
- * If yes, employee(s) removed from food preparation activities: NA
- *New employees recently hired within the last month: Yes, one new employee



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- * Employees with sores/boils/cuts or abrasions: Not observed.
- * Signs of employee's eating/drinking: Open personal drink on prep table. See routine inspection.
- * Tobacco usage: Not Observed
- * Dirty outer garments: Not Observed

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- * Hand washing sinks/supplies: Hand soap and hand towels observed at the kitchen hand sinks-Water temperature: 100 F+
- * Employee Restroom hand washing sinks/supplies: Hand soap and hand towels observed-Water temperature: 100F+. Observed women's hand sink with standing water. See routine inspection.
- * Adequate hand washing practices observed: Yes.

Hot water supplied:

- *120+F at mop sink and food prep sinks
- *100+F at all hand wash sinks

Sanitizing Procedures & Chemical Storage:

- * 3-compartment sink sanitizer level: Not in use.
- * Wiping towels sanitizer level: 100 ppm Chlorine disinfectant
- * Chemicals stored separate from food and/or food contact surfaces: Yes.

Food Storage & Utensils/Equipment:

- * Food stored properly: Yes.
- * Approved equipment/utensils used: Yes

RESULTS

The following evidence was found supporting the claims of the complainant:

Two food items were found out of temperature at the cold-holding table refrigeration unit at the front. The ambient temperature in the cold-holding refrigeration unit was 60 F.
Refried beans were found to not be cooled improperly in the True stand-up refrigerator on the left.
See the routine inspection for further details.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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

SNA

NAME: Maria Romo
TITLE:

Total # of Images: 0