



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MCDONALD'S #14975		REINSPECTION DATE Not Specified		INSPECTOR Danica Leon	DATE 11/15/2018
LOCATION 1796 E LUGONIA AV, REDLANDS, CA 92374				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 3:00 PM	TIME OUT 3:37 PM	FACILITY ID FA0001652	RELATED ID CO0063985	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED 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, 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.

#### 16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

#### Inspector Comments:

On this date a complaint investigation was conducted in regards to a possible food borne illness case received by this department, the San Bernardino County Division of Environmental Health Services.

As per complainant after consuming a quarter pounder meal from this facility, individual became ill experiencing symptoms of vomiting and diarrhea.

At the time of inspection manager was made aware of the nature of this visit and stated no knowledge of such complaint.

Upon interview the following was discussed with manager:

- Facility receives shipment three times a week from Martin Brower. Manifest reviewed on this date. As per manager, upon arrival of delivery inventory is accounted for and monitored by both delivery personnel and store manager. It is then the managers responsibility to verify adequate holding temperatures for cold held items such as fresh meats and produce. Delivery personnel will then stock and sort inventory accordingly. Common practice to process deliveries is as follows fresh meats, refrigerated items, dry storage goods and lastly frozen items.
- As per manager there has been no recent reports of a sick employees.
- No recent equipment malfunction reported, no sewage back ups or plumbing issues and no recent power outages experienced at the facility.

The following temperatures were observed:

- Sliced cheese monitored by quality control stickers
- Slices tomatoes placed in containers monitored by adequate means of Time as a public health control
- Raw beef patty 41 degrees F stored in the cold holding unit
- Cooked patty straight off the grill at 176 degrees F
- Cooked patty 156 degrees stored in hot holding unit

The process for preparing a quarter pounder are as follows. Buns are dropped from bread dispensing unit located at the beginning of the food preparation line. While wearing gloves employees further place such items in corresponding box where the burger is later dressed with toppings according to order. A typical quarter pounder contains the following ingredients: hamburger patty, ketchup, mustard, mayonnaise, pickles and cheese. If needed orders will be placed in hot holding unit referred to as the "landing box" until order is completed.

A thorough interview regarding safe food handling practices was conducted at this time.  
Refer to routine inspection for further details regarding violations observed.

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

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement



Public Health  
Environmental Health Services

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FACILITY NAME MCDONALD'S #14975	DATE 11/15/2018
LOCATION 1796 E LUGONIA AV, REDLANDS, CA 92374	INSPECTOR Danica Leon

NAME: Lorina Sanchez  
TITLE: Assistant Manager

Total # of Images: 0