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Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
ISLAMORADA FISH COMPANY	4/14/2015	Not Specified	

LOCATION	INSPECTOR
7777 VICTORIA GARDENS LN, RANCHO CUCAMONGA, CA 91730	Tin Nguyen

MAILING ADDRESS ☐FACILITY ☐OWNER ☐ACCOUNT
7777 VICTORIA GARDENS LN, RANCHO CUCAMONGA, CA 91730

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
11:14 AM	3:40 PM	FA0015588	CO0050518	1622

IDENTIFIER: None
SERVICE: 004 - COMPLAINT - INITIAL
RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE
ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating Pl (100-Up Seats)

16K997 Foodborne Illness Complaint Inspection

SAN BERNARDINO COUNTY

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FACILITY NAME	DATE
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Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments:

-Complainant reported that complainant ate at facility on 04-08-15 in a party of seven at 6:30pm, and on the same day at approximately 9:15pm, complainant and two other members within group became ill.

-The following foods were consumed by three individuals at suspected facility:

First individual had the following foods:
-Fried shrimp, red potatoes, coleslaw, key lime pie, margarita, and iced tea

Second individual had the following foods:
-Fried shrimp and alligator

Third individual had the following food:
-Grilled salmon

Upon investigation, observed the following according to person in charge:

1. Facility has received a call in regards to a group of people that had eaten at facility on 04-08-15, with one similar food causing diarrhea and vomiting, fried fish.

2. There has been no one within facility, mainly food handlers that had called in sick nor exhibited symptoms of a food borne illness.

3.
-There was one cold-holding unit that was not working properly (operator unsure of date when occurred) and holding foods at 41°F. Cold-holding unit was located at front server area that was holding all dressing and sauces for foods. All dressings and sauces for foods were held on ice, measured between 33°F - 40°F. Operator stated that ice is temporarily used to keep foods cold until unit is fixed.

-At time of inspection, all hand wash sinks within facility failed to provide hot water at 100°F:
a. Hand wash sink on both sides of cook's line 96°F - 97°F, one of the two hand wash sinks at cook's line had hot water at 101°F, but immediately went down to 96°F.
b. Hand wash sink located at dish wash area measured at 94°F.
c. Hand wash sink located at both ends of prep area measured at 94°F to 108°F, but gradually went down below 100°F.
d. Hand wash sink located at bar station was measured at 100°F.

Corrective action at time of inspection:
-Operator requested maintenance and hot water temperature at all hand wash sinks were repaired to 100°F.

Other sinks, such as mop sink, prep sink, and three compartment sink provided hot water to 100°F, but was not hot enough to 120°F; however, maintenance was able to correct issue, and measured new temperature of hot water at all sinks at 120°F.

-Employees such as cook's, servers/hostesses were observed washing hands between tasks, even though hot water was not observed at 100°F at all hand wash sinks. Two chefs observed at cook's line were wearing gloves, and removed and washed hands after every task at hand wash sinks.

-Observed a large liquid blender held inside hand wash sink, next to prep station with open and ready to eat foods. Ensure hand wash sink is clear and accessible at all times for proper hand wash. Corrected on site.

-Observed an open personal drink held on prep table, next to ready to eat foods. Ensure personal foods are held in a designated area, away from foods or ready to eat foods to prevent possible contamination of food products. Corrected on site.

-Observed employee eating with bowl of food rested on prep table at server station, where utensils were held. Ensure all personal activity, such as eating is held in a designated away from foods or food contact surfaces to prevent possible contamination of food products. Corrected on site.

4. Operator stated that facility has not changed supplier to any seafood items; however, all changes, if made are done so through corporate and not at store. Also, there has been no modifications or food processing procedures in the implicated foods.

5. Operator stated that there was one server that was hired recently within past several days, and server has yet to obtain food worker card.

A. COLD-HOLDING OF ALL POTENTIALLY HAZARDOUS FOODS:

1.

-Cold-holding temperatures of all potentially hazardous foods on cold-holding units, refrigerators, and walk-in coolers and walk-in freezer were observed between 38°F - 41°F, except beer batter and egg whites were measured between 44°F - 49°F, and 50°F -51°F holding on ice, respectively. Operator stated that beer batter and egg whites used for battering of fish were made between 9:00am - 9:30am, today. Operator was advised to use time as public health control for all batters to avoid temperature abuse of potentially hazardous foods.

-Observed a tub full of flour batter used for cat fish and alligator, measured at room temperature at 64°F. There were also bits of cat fish that was in flour batter measuring at 64°F. Cook stated that flour batter is usually discarded every four to five hours and a new batch is made after shift change. Ensure any ingredients that comes in contact with a potentially hazardous foods is to be held at 41°F or below for proper cold-holding, otherwise, time as a public health control is to be used.

2. Cold-holding temperatures of all fish, shrimps, potato salad, and coleslaw inside pull-out drawers and cold-holding units at cook's line:
-Grouper measured at 39°F
-Halibut measured at 37°F
-Trout measured 37°F
-Tune measured at 34°F
-Salmon measured between 33°F - 37°F
-Skewered shrimps measured at 34°F
-Potato salad measured at 34°F
-Coleslaw 36°F

B. HOT-HOLDING OF ALL POTENTIALLY HAZARDOUS FOODS:

-Hot-holding temperatures of all potentially hazardous foods on steam tables, such as mashed potatoes, soups, and sauces were observed above 135°F at cook's line.
-All foods are reheated on stove to 165°F, then transferred to hot-holding unit to hot-hold.

C. TEMPERATURE OF COOKED IMPLICATED OBSERVED AT COOK'S LINE:

-Fried alligator cooked and measured at 165°F and above
-Fried fish cooked and measured at 185°F
-Grill fish cooked and measured at 175°F

Observed cooks unable to demonstrate proper knowledge of internal cooking temperatures of all seafoods; however, cook was able to locate internal cooking temperature handout that was hidden and posted on an equipment at cook's line and will now use if unable to remember.

Observed probe thermometer that according to operator is used to check internal food temperatures twice a day, 10:00am and 4:00pm.

D. RECEIVING PROCEDURES OF ALL FISH, SHRIMPS, VEGETABLES:
-Operator stated that internal temperatures of all potentially hazardous foods are measured, upon receiving and recorded on invoice. Any frozen products are directly transferred into walk-in cooler, until ready for use and defrosted in walk-in cooler OR under cold running water.
-All vegetables are prepared on designated prep station only for vegetables.
-Operator stated that frozen foods when received are usually in a frozen state.

E. PREPARATION OF BATTER FOR FISH, SHRIMPS, AND ALLIGATOR:
-Operator stated that batters are prepared on day of service and discarded, thereafter.

F. SANITIZER LEVELS
-Observed all sanitizer buckets of quaternary ammonia with sanitizer level at 300 ppm.
-Observed high temperature dishwasher below required washing temperature, at 146°F (required to be at 150°F). Corrected on site.
-Observed several dirty wiping towels rested on counters and prep tables, next to sealed ready to eat foods at cook's line. Ensure wiping towels are returned to sanitizer bucket after every use.

G. VERMIN
-Observed one fly at cook's line and one fly near back prep area. Do not leave foods unattended or uncovered to prevent possible contamination of food products. Operator stated that pest control operator services facility once a week.

H. CLEANLINESS OF FOOD CONTACT SURFACES AND NON-FOOD CONTACT SURFACES
-Operator stated that all heavy equipments, such as slicers and blenders are washed after every use; and cook stated that knives are sanitized after every use.
-Observed excessive dust debris on green shelves at cook's line, next to oven. Clean and maintain.
-Observed heavily deteriorated metal shelves (rusting of metal) inside reach-in coolers at cook's line. Repair or

replace shelves to prevent possible overhead contamination of food products.
-Observed moderate to excessive amounts of dust on ceiling panels, above prep station and baking area. Clean and maintain ceiling.
-Observed torn plasters on ceiling at dish wash area. Replace ceiling panels.

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

NAME: Mike Pellechia
TITLE: Assistant General Manager

Total # of Images: 0