



Public Health

Environmental Health Services

www.SBCounty.gov

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|---|----------------------|--------------------------|------------------------------------|-------------------|
| FACILITY NAME CARL'S JR 653 | | DATE 6/18/2015 | REINSPECTION DATE Not Specified | PERMIT EXPIRATION |
| LOCATION 4424 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407 | | | INSPECTOR Sierra Clayborn | |
| MAILING ADDRESS 4424 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407 | | | IDENTIFIER: None | |
| <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT | | | SERVICE: 004 - COMPLAINT - INITIAL | |
| TIME IN 9:59 AM | TIME OUT 11:35 AM | FACILITY ID FA0001971 | RELATED ID CO0051210 | PE 1621 |
| RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE | | | | |
| ACTION: 01 - NO FURTHER ACTION REQUIRED | | | | |

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Foodborne illness complaint received by EHS stated that complainant had eaten at facility the morning of June 15, 2015, and after eating hash browns from the breakfast order, began to immediately vomit on the side of the road.

After contacting the complainant, the onset of symptoms was nearly immediate after eating 2 hash browns and drinking iced tea, within approximately 15 minutes of ingestion. Additional vomiting occurred 30 minutes after that. Continued gastrointestinal discomfort over the next 2 days, though no vomiting or diarrhea. Complainant did seek medical attention at local hospital, though no particular illness was diagnosed. Complainant ordered a breakfast special which included scrambled eggs, hash browns, sausage, bacon and a biscuit. Complainant stated that the hash browns tasted like soap and chemicals. The chemical taste persisted for the rest of that day.

Person in charge on site, a shift leader, stated that she had received the complaint the same day, June 15, from that customer at 7:40am. At that time the complainant stated that the hash browns had made him ill because they tasted like soap and chemicals and that he'd vomited on the side of the road and planned on seeking medical attention.

Shift leader stated that the facility had not had issues with refrigeration or electricity within the last week, nor issues with hot water. Measured hot water at 120 F and cold holding temperatures below 40 F in walk-in cooler. Shift leader stated that there had been no sick employees though there were a few new employees, which started work after the incident.

The menu at the facility had not changed, though the restaurant had switched from using citric acid eggs in the carton to using raw shell eggs as of Tuesday, June 16.

Complainant did not state that he had ingested the other items in the breakfast plate, which included the eggs, bacon, sausage and biscuit.

During breakfast service, the pooled eggs are held in an ice bath near grill along with sliced ham, and chopped sausage burrito mix. All items were holding at 52 F at 10am in melted ice bath. Maintain appropriate temperatures in ice bath of 41 F or below or use time as a control and discard any leftover product every 4 hours.

Hash browns in breakfast combo are deep fried. Shift leader stated that oil is changed every 2-3 days dependent on use and had been changed on Wednesday, June 17.

Observed appropriate holding temperatures for frozen hash browns. Hash browns are usually fried to order because they are only served during breakfast time, which ends at 10:30am.

Ice tea is brewed throughout the day. Shift leader stated that the container that tea is brewed every 8 hours and is cleaned between batches and that the nozzles is cleaned nightly.

Observed quat sanitizer being dispensed at 3 compartment sink measuring at approximately 100-200ppm. Maintain quat sanitizer at a minimum of 200ppm. Ensure that nozzles are thoroughly rinsed to remove any excess soap and that after sanitizing the items for at least 1 minute they are fully air dried to prevent any contamination of food by sanitizer.

Observed ice machine clean. Manager stated that the inside of the machine is wiped with a damp sanitizer towel on a weekly basis. Ensure that no sanitizer is dripping into ice during that cleaning process. Recommend using hot water in lieu of sanitizer on a biweekly basis.

Observed cleaning products stored inside of office and near mop sink. Observed only sanitizer buckets available at food prep stations.

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



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NAME: Yesenia
TITLE: Manager

Total # of Images: 0