



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>RED TOMATOES</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Amanda Tieu</b>	DATE <b>9/16/2020</b>
LOCATION <b>9950 E FOOTHILL BL V, RANCHO CUCAMONGA, CA 91730</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>1:07 PM</b>	TIME OUT <b>2:04 PM</b>	FACILITY ID <b>FA0021348</b>	RELATED ID <b>CO0072648</b>	PE <b>1620</b>	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.**



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**16K997 Foodborne Illness Complaint Inspection**



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Compliance Date: Not Specified

**Inspector Comments:** On this day a food borne illness complaint inspection was conducted in response to a complaint #CO0072648

Reference - HSC

Complainant stated that they ate chicken kabob plate from this facility and developed the following symptoms; nausea, diarrhea, stomach pain.

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

- Facility aware of this complaint: Manager was aware of any complaint.
- Other food borne illness complaints received by this facility: Manager not aware of any other complaints.

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

- Employee(s) ill recently: No-According to the manager
- Employees ill this date: None-According to the manager
- \* If yes, employee(s) removed from food preparation activities: Not applicable
- Employees with sores/boils/cuts or abrasions: Not observed this date
- Signs of employee's eating/drinking: Not observed this date
- Tobacco usage: Not observed this date
- Dirty outer garments: Not observed on this date

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: YES.
- Adequate hand washing practices observed: NO. See violation #16C005.
- Handwash sink: NO. See violation #16C021

Sanitizing Procedures & Chemical Storage:

- Ware wash sanitizer level: Not applicable.
- Wiping towels sanitizer level: 50 ppm chlorine observed, see violation #16C040
- Chemicals stored separate from food and/or food contact surfaces: YES.

Food Storage & Utensils/Equipment:

- Food stored properly: NO. See Official Inspection Report conducted 9/16/2020.
- Approved equipment/utensils used: NO. See Official Inspection Report conducted 9/16/2020.

Preparation Details of Suspect Food(s):

- Name of food(s) and ingredients / Preparation details: chicken kabob plate, which includes chicken, rice, hummus, pickles mediterranean salad, and pita bread.
- According to the manager, the chicken is prepared on a metal rod beforehand, held in a cold holding unit, and then cooked upon order. The chicken are cooked approximately at 180 degrees F or above upon the grill located near the register.
- According to the manager all left over chicken are discarded at the end of the day.
- Observed improper cold holding of vegetable products, see violation 16C007.

Holding temperature(s) of suspect food(s):

- Multiple containers of raw chicken measured approximately 32 F to 41 F within the walk-in refrigerator
- Raw chicken skewers held at 40 degrees F within the reach-in refrigerator left of the vertical broiler
- Hummus within the cold holding unit right of the dough preparation table measured 41 degrees F
- Sliced tomatoes, salad measured approximately 39 F to 41 F degrees F within the cold holding unit left of the vertical broiler
- Plate of chicken kebab made upon order: cooked chicken kebab measured 168 F

MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:

- Manager Stated that no employees have recently reported sick and to his knowledge no employees were sick the day of this complaint.
- Manager stated that to his knowledge no employees have recently had a case of Diarrhea or any other symptoms of gastrointestinal illness.



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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.
- Manager stated that he was not aware of any refrigeration repair issues within the last month.
- Manager stated that he was not aware of back-up of waste water in any kitchen floor drains.
- Manager stated that it is the policy of this Restaurant that any employee that is sick is not allowed to work at this facility while they are sick and are immediately sent home if they show outward signs of Gastrointestinal illness.

**NOTE:**

According to the CALIFORNIA RETAIL FOOD CODE

The food facility has a responsibility as defined in state law. This retail food code states as follows- 113949.2. The owner who has a food safety certificate issued pursuant to Section 113947.1 or the employee who has this food safety certificate shall instruct all food employees regarding the relationship between personal hygiene and food safety, including the association of hand contact, personal habits and behaviors, and food employee health to foodborne illness. The owner or food safety certified employee shall require food employees to report the following to the person in charge:

(a) If an employee is diagnosed with an illness due to one of the following:

- (1) Salmonella typhi.
- (2) Salmonella spp.
- (3) Shigella spp.
- (4) Entamoeba histolytica.
- (5) Enterohemorrhagic or shiga toxin producing Escherichia coli.
- (6) Hepatitis A virus.
- (7) Norovirus.

(b) If a food employee has a wound that is one of the following:

- (1) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the wound and a single-use glove is worn over the impermeable cover.
- (2) On exposed portions of the arms, unless the wound is protected by an impermeable cover.
- (3) On other parts of the body, unless the wound is covered by a dry, durable, tight-fitting bandage. 113949.4. A food employee shall do both of the following:

(a) Report to the person in charge the information specified under Section 113949.2.

(b) Comply with the exclusions or restrictions, or both, that are specified under Section 113950. 113949.5.

(a) The person in charge shall notify the local enforcement agency when notified that the food employee has been diagnosed with an infectious agent specified under subdivision (b) of Section 113949.1.

(b) A person in charge shall notify the local enforcement agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness

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

### 16C005 Hands clean and properly washed; gloves used properly

**Compliance Date:** Not Specified

**Not In Compliance**

**Violation Reference -**

**Inspector Comments:** Observed an employee donning gloves without washing his/her hands prior donning gloves.

Employees are required to change gloves when changing tasks and when gloves become worn, damaged or soiled. Each time new gloves are donned, employees are required to wash and dry hands prior to donning gloves.

Corrected on site: Directed employee to wash hands and change gloves immediately.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))



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### 16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified  
Not In Compliance

Violation Reference - HSC - 113996, 113998,  
114037

**Inspector Comments:** Observed container of tomato salad mixture measured 49 degree F within the cold holding unit right of the dough preparation table.

Ensure that all potentially hazardous foods are maintained at or below 41F for cold holding.

Corrected on site: Employee was instructed to relocate tomato salad into an ice bath to facilitate rapid cooling.

\*NOTE: For other hot/cold holding violations, see official inspection report conducted 9/16/2020 for more details.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

### 16C021 Hot and cold water available

Compliance Date: Not Specified  
Not In Compliance

Violation Reference - HSC - 113953(c),  
114099.2(b)

**Inspector Comments:** At the beginning of the inspection (1:13 PM), observed maximum hot water temperature measured 85 degrees F at the only employee's handsink within the facility.

Immediately discontinue this practice. Ensure to provide and maintain hot and cold water at all times. Ensure hot water is at minimum of 100 degrees F for all handwash sinks.

Corrected on site: Observed cook turn on the hot water heater at the time of inspection. Observed maximum hot water temperature of the handsink at 102 F.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

### 16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified  
Not In Compliance

Violation Reference - HSC - 114135, 114185.1

**Inspector Comments:** 1) Observed chlorine sanitizer bucket located on the preparation table near the meat slicer measured 50 ppm at the time of inspection. The towels were observed not in use at the time of the measurement.

Maintain the chlorine sanitizer at a minimum of 100 ppm when using wiping cloths.

Corrected on site: Employee was instructed to replace sanitizer at the time of inspection. Observed chlorine concentration measured 200 ppm at the end of the inspection.

2) Observed wet cloth towels stored throughout the cook line and food preparation areas out of the sanitizer bucket.

Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution.

Corrected on site: Owner was instructed to relocate wet wiping cloths into the sanitizer buckets.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

### 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: Signature Not Available  
TITLE:



**Public Health**  
Environmental Health Services

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Total # of Images: 0