



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOMA LINDA MARKET		REINSPECTION DATE Not Specified	INSPECTOR Maria Gomez-Casilla	DATE 1/11/2019
LOCATION 11161 ANDERSON ST, LOMA LINDA, CA 92350		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:48 PM	TIME OUT 3:20 PM	FACILITY ID FA0009385	RELATED ID CO0064518	PE 1620
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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: Nature of complaint: The complainant stated that 38 people got sick from a baby shower that took place on 1/6/19 around 3:50 PM with food arriving at 2:45 PM. The complainant stated that the food consumed at the event came from several caterers. One of the caterers included Loma Linda Market. The complainant stated that the people that got sick experienced the following symptoms: Shaking, vomiting, diarrhea, headaches, dizziness, fever, chills, nausea, bloating, gas, fatigue, and abdominal cramping. Per complainant, the foods consumed from this facility were the following: 3 Tier cake (White cake has fresh strawberries, blueberries and whipped cream frosting with the middle of the cake was consisting of chocolate prune) and 1 Vegan Tier cake (with whipped cream frosting). The complainant stated that symptoms began 1/6/19 at 8:30 PM with several becoming ill around 4 AM on 1/7/19. Complainant also stated that one child (1yr old) had seizures.

Complaint inspection observations:

On this date, spoke to the General Manager and the person in charge of the bakery at time of inspection. The person in charge of the bakery stated the following:

- No employees had recently reported sick.

The person in charge was stated the following:

- The newest employee was hired back in November of 2018.
- The food distribution company for the bakery has not changed at this facility.
- The suppliers for the bakery are as follow: Sysco, Dawn and Bake Mark.
- No knowledge of any recent power outages or any recent loss of hot water in this facility.
- That it is the policy of this bakery that any employee that is sick is not allowed to work at this facility while they are sick.

3 Tier cake:

The person in charge stated that the cake contained strawberries and blueberries that were taken from the produce section of the market. The person in charge stated that the strawberries and blueberries are washed prior to putting in the cake. The cake consisted of the following ingredients: butter milk, prunes, eggs, chocolate, oil, and cake mix.

The following temperatures were taken from the refrigerator:

- Buttermilk: 38 F in the walk in refrigerator.

Vegan Cake:

The person in charge stated the vegan cake consisted of the following ingredients: Almond milk, coco powder, sugar, and flour.

The following temperatures were taken:

Almond milk: 35 F in the reach-in refrigerator

Observations:

1. Wet towel on the preparation table. See violation 16k999.
2. Hot water: 122 F measured from the 3- compartment sink.
3. Sanitizer: Quaternary Ammonium measured 300 ppm in the 3- compartment sink.

No further action is required at this time. The complaint will now be closed.

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



Public Health
Environmental Health Services

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FACILITY NAME LOMA LINDA MARKET	DATE 1/11/2019
LOCATION 11161 ANDERSON ST, LOMA LINDA, CA 92350	INSPECTOR Maria Gomez-Casillas

16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Inspector Comments: Observed wet towel on the cake preparation table.

Not In Compliance

Store all wet cloths in a sanitizer bucket when not in use or away with soiled linen.

Violation Reference - HSC - 114135, 114185.1

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.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Elizabeth Morales".

NAME: Elizabeth Morales

TITLE:

Total # of Images: 0