



**Public Health**  
**Environmental Health Services**

www.SBCounty.gov

**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME JUAN POLLO 77		DATE 5/26/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 993 W VALLEY BL 101, RIALTO, CA 92376			INSPECTOR Patrick Baccari	
MAILING ADDRESS 993 W VALLEY BL 101, RIALTO, CA 92376			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 1:16 PM	TIME OUT 2:43 PM	FACILITY ID FA0003078	RELATED ID CO0050876	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)**

**16K999 Complaint Inspection**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference** - HSC

**Inspector Comments:** Complainant ordered a chicken thigh on 05/21/15 and it was under-cooked. Customer advised the facility management but was unsatisfied with the response. All cooked chicken and hot holding chicken was within required temperatures. Use probe thermometer to verify cooked chicken met minimum cooking temperature of 165°F. Employees need to do more than just look at product for temperature requirements. As stated by operator sometimes cooked chicken appears pink. A log sheet could be used to validate cooking if done properly. Hot holding is above 135\*.

**Description:** A 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: jose dominguez  
 TITLE:

Total # of Images: 0