



Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOG CABIN RESTAURANT		DATE 7/15/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 39976 BIG BEAR BL, BIG BEAR LAKE, CA 92315			INSPECTOR Sierra Clayborn	
MAILING ADDRESS 39976 BIG BEAR BL, BIG BEAR LAKE, CA 92315			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 10:34 AM	TIME OUT 11:30 AM	FACILITY ID FA0009512	RELATED ID CO0051552	PE 1622
RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE				
ACTION: 01 - NO FURTHER ACTION REQUIRED				

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

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complaint received by EHS stated that complainant had eaten at facility at 11am on Monday, July 13 and had ordered a cesar salad with meatloaf on top and a glass of water. Per complaint, complainant experienced diarrhea approximately 3.5 hours after ingestion of the meal, symptoms lasted for 20 hours, seceding at 11:30am the following morning on July 14. 72 hour food history not provided by complainant.

During foodborne illness complaint inspection, business owner answered foodborne illness questions as follows:

Has the facility recently received similar foodborne illness complaints about the suspect food? No complaints about the suspect food or other foods had been received by the food facility management recently.

? Have any of the food handlers recently called in sick or exhibited the symptoms of a foodborne illness? No food workers had been ill within the last weeks.

? Has the facility recently experienced any food processing failure, such as: refrigeration problems, water or power outage, hot water heater failure, and wastewater overflow in the food preparation or storage areas or any other "unusual events"? No issues with any of the items listed above except that the walk-in cooler had to be defrosted 2 weeks ago due to ice build up on the condenser.

? Has the facility recently changed its food supplier or added a new supplier? No change in food supplier or brand.

? Has the facility recently changed or modified the ingredients or food processing procedures of the suspect food? No changes to the recipe to the suspect food or any other menu item.

? Has the facility recently recruited a new food service worker? Only one cook was new; the day that the complainant mentioned for the complaint was that particular cook's first day working by himself.

During the complaint inspection, the following was discussed about the menu items mentioned in the complaint: The cesar salad is made with fresh romaine lettuce, commercial cesar dressing, and parmesan cheese.

The complainant had requested meatloaf instead of chicken on the cesar salad.

The meatloaf is made on site at the restaurant and follows the following procedure:

The ground beef is received frozen by Sysco, thawed in refrigerator for a few days, then seasoned with salt, pepper, sage, onion, garlic, milk, sour cream, Worcestershire sauce, ketchup, egg white, bacon to keep moist and is baked at 300 F in oven for 1.5 hours. It is then cooled on counter for about 2 hours and then placed in walk-in cooler to solidify.

Once solid it is cut/portioned and then frozen.

Complainant had requested that his meatloaf be cold on top of the salad.

Cook who prepared the food in question was not on site during foodborne illness investigation; it is speculated that the cook probably defrosted the portion for the customer in the microwave because all of the meatloaf is kept frozen until needed.

Informed cook and staff to begin using a different/modified cooling method for meatloaf and other large pieces of meat:

Once the food is cooked, take the temperature.

If greatly above 135 F, let rest on counter until temperature reaches 135 F-- constant temperature monitoring is required.

When food reaches 135 F, place the food either thinly on a pan in an additional pan of ice below. Gently place saran wrap on top of food, then place ziploc bags filled with ice on top of saran wrapped food. Check temperature on cooling food every 30 minutes for 2 hours. FOOD MUST REACH 70 F WITHIN 2 HOURS OF THE STARTING TEMPERATURE OF 135 F.

When food has reached 70 F, placed the food in walk-in cooler to further cool to 41 F over the next 4 hours.

Immediately begin using this procedure or another approved cooling procedure for all solid cooked foods.

Cooling handout provided and HELP program referred.

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



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FACILITY NAME LOG CABIN RESTAURANT	DATE 7/15/2015
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16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
 Not In Compliance
 Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed walk-in cooler holding food between 46-48 F. Owner stated that approximately 2 weeks ago the walk-in cooler had to be defrosted due to excessive ice build up on condenser coils and fan. Same iced condenser was observed during inspection.

The internal temperature of food must be maintained at 41 F or below for cold holding.
 Repair immediately. Fax in receipt of repair for walk-in cooler to inspector within 72 hours.

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

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified
 Not In Compliance
 Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed some cooking/stirring spoons at cook's line with some food debris on the spoons and inside the container that was storing them.

Ensure that all food contact surfaces are actually clean before storing them away.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

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 "Dan Hoxie".

NAME: Dan Hoxie
 TITLE: Owner

Total # of Images: 0