



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SYCAMORE INN</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Rose Ann Dooley</b>	DATE <b>8/11/2020</b>
LOCATION <b>8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>9:00 AM</b>	TIME OUT <b>10:00 AM</b>	FACILITY ID <b>FA0007455</b>	RELATED ID <b>CO0071873</b>	PE <b>1622</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 (100-Up 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

Reference - HSC

**Inspector Comments:** PURPOSE:

A foodborne illness (FBI) complaint inspection was conducted on 08/10/2020 in response to complaint number CO0071873 wherein two (2) individual reported illness after consuming a meal. A routine inspection was conducted at the same time as this complaint inspection and should be referenced to for violations not related to the complaint.

NATURE OF THE COMPLAINT:

The complainant alleged that after consuming the following food item(s):cheese platter, burger, short rib & creme brûlée from facility, complainant experienced symptoms such as: diarrhea, vomiting and nausea.

NOTE: DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: Report stated, " ate dinner last night 07/04/2020 not sure if he/she meant 08/04/2020. Report was received by the Department on 08/06/2020.

OBSERVATION:

When questioned the operator was not aware of this complaint.

Preparation Details of Suspect Food(s):

Food source is from:

Produce & Dairy- Delivered by Ingardria Brothers Produce INC 700 S. Hathaway St. Santa Ana CA 92705

Meats- Sysco Newport Meat Co./West Coast Prime Meats

Seafoods- Santa Monica Seafood Company Distribution

Cheese plater-Pre package cheese comes from Ingardia Brothers Produce. Cheese(s) are kept in walk-in refrigeration unit for cold holding, cut and sliced into smaller portion, and directly served.

Burger- Packaged burger patties come from West Coast Prime Meats distribution. Food item(s) are delivered frozen and thawed inside the walk-in refrigeration unit. Once thawed, burgers are cooked on the grilled and cooked at 155F or higher. Burgers were not observed cooked during time of inspection.

California Vine Ripe Tomatoes West Coast Tomato Grower Oceanside CA

IceBerg Lettuce Ingardia Bros Produce INC. Santa Ana CA

Sysco Imperial Crumbled Blue Cheese

Short ribs- Short ribs are kept inside the walk-in refrigerator, pan seared onions, celery carrots and seasoning.

Ribs cooked to about 165F, food item is cooled down and packaged in house via reduce oxygen packaging.

Note: short ribs are only kept in package no more than 48hrs, then re-heated. Observed no short ribs cooking during time of inspection.

Creme brûlée- Ingredients: heavy whip, liquid egg yolks, sugar, vanilla. Items is cooked in oven and chilled in walk-in unit.

Dairy Pure Alta Dena pasteurized heavy cream

Abbotsford Farms cage free liquid egg yoks

Operator states, all food supplies are ordered three times/weekly. Once food item(s) are delivered, employees store walk-refrigerations. Observed all food item(s) with labels and all walk-in refrigeration units were observed below 41F.

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

Inside the back walk-in commercial refrigerator adjacent to the delivery door measured at 41F

Inside back kitchen adjacent to prep area walk-in refrigerator measured at 41F

Produce walk-in refrigerator measured below 41F

No cut vegetables were observed.

All other ingredients listed for suspect food was observed in dry food storage at room temperature.

The display thermometer on the outside of the walk-in refrigerator was observed holding at 37F.

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

\*Employee(s) ill recently: None- According to the manager

\*Employees ill this date: N/A

\*If yes, employee(s) removed from food preparation activities:

\*New employees recently hired within the last month: None

\*Employees with sores/boils/cuts or abrasions: Not Observed

\*Signs of employee's eating/drink: Observed employee beverage inside produce walk-in refrigeration unit

\*Tobacco usage: Not Observed

\*Dirty outer garments: Not Observed

\*Use of Disposable Gloves: Observed

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).



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Hand washing:  
 \*Hand washing sinks/supplies:  
 Hand soap and hand towels observed at all hand wash sinks- Water temperature: 100 F+  
 \*Restroom hand washing sinks/supplies:  
 Hand soap and hand towels observed- Water temperature: 100 F+  
 \*Adequate hand washing practice observed: Yes

Hot water supplied:  
 \*120+F at mop sink and food prep sinks  
 \*100+F at all hand wash sinks

Sanitizing Procedures & Chemical Storage:  
 \*Dish machine sanitizer level: Yes, observed 50ppm of chlorine for mechanical machine  
 Note: if mechanical machine is not working, operator stated that batch warewashing takes place

\*Wiping towels sanitizer level: Yes  
 \*Chemicals stored separate from food and/or food contact surfaces: Yes  
 \*Test strips: chlorine

Food storage & Utensils/Equipment:  
 \*Food stored properly: No, some food item(s) such as: Large pot of soup, box of produce and frozen box of chicken stored on the ground  
 \*Approved equipment/utensils used: yes.  
 All other equipment/utensils were observed to be approved.  
 \*Per operator, Floors are cleaned nightly.

OUTCOME:  
 No further action is required at this time.

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

**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](#).

**Total # of Images:** 0