



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HOMETOWN BUFFET #745				REINSPECTION DATE Not Specified	INSPECTOR Jonathan Lara	DATE 10/23/2018
LOCATION 24990 REDLANDS BL, LOMA LINDA, CA 92354				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:28 AM	TIME OUT 12:34 PM	FACILITY ID FA0001924	RELATED ID CO0063700	PE 1622	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
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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: Complainant stated that on 10/18/18 they ate the following foods;
- Ham, mashed potatoes, macaroni & cheese, chicken, pizza, soda, and slushies. Complainant stated they had the following symptoms; diarrhea, nausea, and vomiting.

The Manager Art was interviewed and the following information was provided and /or observed:
- Facility aware of this complaint: No, manager stated he was not aware of complaint.
- Other food borne illness complaints received by this facility: No

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: Employee stays home or is sent home.
- 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 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: Hand soap and Hand towels observed at all hand sinks in the kitchen.
- Restroom hand washing sinks/supplies: Women's restroom was fully stocked, men's restroom paper towels were observed stored on top of dispenser.

Water temperatures:
- Handwash sink: 120 degrees F
- Preparation sink: 120 degrees F
Sanitizing Procedures & Chemical Storage:
- Ware wash sanitizer level: not in use at time of investigation.
- Wiping towels sanitizer level: Quaternary ammonia used, measured 200 ppm.
- Chemicals stored separate from food and/or food contact surfaces: Yes

Food Storage & Utensils/Equipment:
- Food stored properly: Yes
- Approved equipment/utensils used: Yes

Preparation Details of Suspect Food(s):
Name of food(s) and ingredients / Preparation details:
- Pizza: Dough, and pepperoni come in frozen, cheese is refrigerated. Pizza is prepared and then placed in oven for cooking. Pizza in customer area was measured at 146 degrees F, pizza in oven measured 161 degrees F.
- Ham: Ham comes in refrigerated and is oven cooked to 165 degrees F. Ham was not observed during inspection, ham is only served on weekends.
- Macaroni & cheese: The noodles are cooked and a nacho cheese is then added, before placing in hot holding unit. Macaroni & cheese measured at 143 degrees F.
- Mashed potatoes: powder mixed is cooked, then placed in hot holding unit. Mashed potatoes measured at 169 degrees F.

Holding temperature(s) of suspect food(s):
- Boiled eggs at salad bar 41 degrees F.
- Shredded American cheese at salad bar 36 degrees F.
- Ranch at salad bar 30 degrees F.
- Broccoli cheddar 152 degrees F.
- Potato salad 39 degrees F.
- Cantaloupe 42 degrees F.
- Sea food pasta 40.6 degrees F.
- Cooked chicken 135 degrees F.
- Cantaloupe in walk in refrigerator 41 degrees F.
- Prepped pizza in walk in refrigerator 40 degrees F.

MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:
- Manager stated that all employees have been with the company for several months.
- 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.
- Manager stated floors are to be re-grouted tonight.
- Manager stated soft serve is cleaned once a week, soft serve inside machine measured at 41 degrees F.
- Manager stated pest control services facility once a month or as needed.

Observations:

- Facility received food shipment upon complaint inspection.
- Utensil bins in customer area need to be cleaned and area under utensil storage needs to be cleaned.
- Observed ice machine to need cleaning and maintenance provided. Mold like build up was observed inside of the ice machine. Machine was dripping water that was in contact with mold like build up and dropping onto ice intended for customer use.
- Pest control device observed during inspection.
- Observed ice buildup in walk in freezer.

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.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Art Ponce
TITLE: General Manager



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Total # of Images: 0