



Public Health

Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SIZZLER 1480		DATE 3/26/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 110 W REDLANDS BL, REDLANDS, CA 92373			INSPECTOR Yvette Velasco	
MAILING ADDRESS 110 W REDLANDS BL, REDLANDS, CA 92373			IDENTIFIER: None	
			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 11:07 AM	TIME OUT 11:45 AM	FACILITY ID FA0009285	RELATED ID CO0050286	PE 1622
			RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
			ACTION: 01 - NO FURTHER ACTION REQUIRED	

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

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complainant stated that they were not provided with a clean plate to return to the salad bar and their steak was observed with blood inside.

Observed that salad bar plates are provided to the customers upon ordering and switched out with clean plates by servers as they are being used. Observed steak being cooked on grill to proper internal cooking temperatures and cook times. Manager did state that steaks requested raw are cooked to an internal temperature of 135F, medium are cooked to an internal temperature of 140F, and well done steaks are cooked to an internal temperature of 155F. Observed accurate probing thermometer and methods at cook line for verifying cooking temperatures. Manager did ensure that for undercooked products customers were informed verbally that the food would be served undercooked.

No violations were observed and there is no need for additional investigations regarding this complaint.

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: jimmy gardner

TITLE:

Photo Attachments:

No Photo Attachments