



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PHILS		REINSPECTION DATE Not Specified		INSPECTOR Mechelle Rouse	DATE 9/3/2020
LOCATION 835 E 3RD ST, SAN BERNARDINO, CA 92410		PERMIT EXPIRATION		IDENTIFIER: None	
TIME IN 11:46 AM	TIME OUT 12:30 PM	FACILITY ID FA0007746	RELATED ID CO0072396	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

### RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this inspection is to conduct a complaint investigation.

Reference - HSC

A complaint was received in the Department of Environmental Health on 09-1-2020.

The complainant stated -Today I observed a male reach inside a bag of hamburger buns pull out a bun and toss it into the grill but before that he had a bun out on the counter and a patty on the grill which he used his fingers to slide and adjust the patty onto the bun and wrap the burger in paper then stick the tips of his fingers in a water solution on the side of the grill. I inquired about gloves and if he should be wearing them since he's touching food that people will ingest. I believe if he's touch the food he should have on gloves to reduce the spread of germs or viruses.

Manager indicated they were not aware of this complaint and have not received any in a similar nature.

During the investigation, a major violation on handwashing practices were observed. Cook was educated on this day about proper and frequency of handwashing, cook was also instructed to not dip hands in sanitizer as that is not an approved manner of washing hands.

Gloves are not required per California Health Code unless cook is preparing raw foods, they are a supplement and if used must be used properly.

On this day, a full routine inspection was conducted on the noted facility. Official Inspection reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

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

#### 16C005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: 1.) Observed facility to have one cook, the cook was observed touching other surfaces while returning back to prepare food on the grill. The cook did not wash hands frequently throughout the inspection, all employees must thoroughly wash hands when changing tasks and before resuming food handling activities.

2.) In another occasion during the inspection, the cook went to wash hands and did not use handsoap.

Corrected on site. Cook was instructed to use handsoap while washing hands. Person in charge was informed and reminded to ensure that employees are washing hands frequently throughout the day.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

#### 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](#).



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Total # of Images: 0