



## Public Health

### Environmental Health Services

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### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|  |  |                   |   |                   |
|--|--|-------------------|---|-------------------|
| FACILITY NAME<br>HOMETOWN BUFFET 745                       |  | DATE<br>4/22/2015 | REINSPECTION DATE<br>Not Specified              | PERMIT EXPIRATION |
| LOCATION<br>24990 REDLANDS BL, LOMA LINDA, CA 92354        |  |                   | INSPECTOR<br>Veronica Vazquez                   |                   |
| MAILING ADDRESS<br>24990 REDLANDS BL, LOMA LINDA, CA 92354 |  |                   | IDENTIFIER: None                                |                   |
| TIME IN<br>3:58 PM   |  |                   | SERVICE: 004 - COMPLAINT - INITIAL              |                   |
| TIME OUT<br>5:38 PM  |  |                   | RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU |                   |
| FACILITY ID<br>FA0001924                                   |  |                   | ACTION: 03 - REINSPECTION REQUIRED              |                   |
| RELATED ID<br>CO0050616                                    |  |                   | PE<br>1622                                      |                   |

### 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:** COMPLAINANT STATED ATE 4/21/15 AT 3 PM SALAD BAR - CEASAR AND CHICKEN WITH GRAVY , POLISH SAUSAGE WITH BBQ SAUCE .

Two people were sick within a half an hour with sweating, diarrhea that lasted throughout night. Complained to manager about bad restaurant quality.

Observed caesar salad is made from pre-packaged shredded lettuce, packaged caesar dressing, and parmesan cheese stored in walk in cooler at 41F until mixed and put out in salad bar.

Maintain potentially hazardous food at 135F and above.

Observed grilled polish with internal temperature of 124F and ham at 120F in th hot steam table and set away from heat lamp. Operator re-heated food items above 165F. Discontinue storing meat out of heat lamp area and adjust hot steam table temperature.

Repair /replace hot steam table in kitchen to hold food items at 135F and above.

Observed shredded taco chicken and gravy with internal temperature of 126F in hot steam table in kitchen. Operator discarded food items.

Observed chicken and cream of broccoli with internal temperature of 125F in kitchen hot steam table. Operator states the soup was made less than four hours ago. Operator reheated food items to 165F and will keep in hot grill. Operator states work order has been put in to repair hot steam table in kitchen. Will reinspect.

Observed hot steam table in buffet line holding meat loaf and shredded chicken at 135F.

Immediately repair/replace high temperature dishwasher. Observed facility using dishwasher with final rinse cycle below 160F on thermolabel. Operator maintained records of prior thermo label that read at 160F for 4/18-4/22. Will reinspect.

Facility set up 3-compartment sink to wash all food utensils and containers.

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

#### Overall Inspection Comments

Will reinspect hot steam table and dishwasher is repaired.

Call Veronica Vazquez at (800) 442-2283 with questions.

#### Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0