



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME VIET HUNG SEAFOOD MARKET				REINSPECTION DATE Not Specified	INSPECTOR Steven Uhlman	DATE 1/8/2019
LOCATION 25374 BASELINE ST B, HIGHLAND, CA 92346				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 5:02 PM	TIME OUT 5:30 PM	FACILITY ID FA0001032	RELATED ID CO0064476	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

#### 16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** Our office received a complaint on January 7, 2019 regarding your facility. In the complaint, the complainant alleged that he/she and his/her spouse became ill shortly after eating octopus, fried shrimp and fried mojaris.

Observations:

- \* Active ware washing or sanitizing of preparation surfaces was not observed at the time of the investigation. However, staff was able to produce test strips and a container of bleach. There were also able to explain proper ware washing and stated they sanitized work surfaces at least hourly.
- \* Hot water temperature was tested at the three compartment sink using a thermocouple probe thermometer and verified to be above 120 F.
- \* Proper thawing of frozen shrimp was observed. The shrimp was being thawed under room temperature running water in the food preparation sink.
- \* Thawed octopus observed in the walk-in refrigerator was tested with a thermocouple probe thermometer and found to be 68 F at the top of the product and 30 F at the core. An employee stated that the thawed octopus had been placed in the walk-in about 30 prior to the investigation.

In closing, a routine inspection was done during the food borne illness investigation. The facility received a score of 85 and will receive a "B" grade card. The facility was also closed due to a discovery of a German cockroach infestation.

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

#### 16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** Two liquid thermometers in the sea food display case indicated that the case was holding at 48 F. However, a bimetallic thermometer located several feet down the interior of the case read 40 F.

A thermocouple probe thermometer reading of several raw products being held in the case indicated the case was holding at 41 F. There was one exception, some recently thawed shrimp were holding at 49 F.

The case was continuously being opened and closed during the investigation. This may explain the swing in temperature. However, the owner has been directed to have the unit serviced within three days and to call the health department for a reinspection when this has been completed.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

#### Overall Inspection Comments



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Facility given a routine inspection at the time of the complaint investigation. It received a score of 85 and was down graded to a "B"

The facility was also closed due to a German cockroach infestation.

The only significant observation observed during the food borne illness investigation was that two liquid thermometers inside the sea food display case registered 48 F. However, another bimetallic thermometer located about 10 feet down the case registered 40 F.

All the raw sea food checked with a thermocouple probe thermometer were holding at 41 F or below with the exception of shrimp that had been recently thawed under running water and placed in the case 15 minutes prior.

The owner was directed to immediately have the refrigeration unit assessed and to call for a reinspection by our office within three days.

#### Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to be "Marry Tranhoffstad".

NAME: marry tranhoffstad  
TITLE: owners daughter

Total # of Images: 0