



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THE HABIT BURGER GRILL				REINSPECTION DATE Not Specified	INSPECTOR Samuel Baca	DATE 12/4/2024
LOCATION 4210 E 4TH ST, ONTARIO, CA 91764				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:14 PM	TIME OUT 5:34 PM	FACILITY ID FA0037956	RELATED ID CO0093783	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.



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LOCATION 4210 E 4TH ST, ONTARIO, CA 91764	INSPECTOR Samuel Baca

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: The purpose of this visit is to conduct a foodborne illness investigation.

1. TYPE OF FOOD EATEN AT THE FACILITY: Santa Barbara Char with jalapenos and side of french fries.
2. DAY, DATE, AND TIME COMPLAINANT ATE AT THE FACILITY: 12/01/2024 at 4:09pm.
3. DAY, DATE, AND TIME SYMPTOMS BEGAN: Monday 12/02/2024 at 2:15am.
4. SYMPTOMS COMPLAINANT EXPERIENCED: Diarrhea and vomiting
5. STILL EXPERIENCING SYMPTOMS? Yes
6. MEDICAL ATTENTION SOUGHT? Not stated
- IF YES, WHEN AND WHERE WAS MEDICAL ATTENTION SOUGHT?
7. OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, COWORKERS, ETC.) SICK/HAVE SIMILAR SYMPTOMS AFTER EATING AT THE SAME FACILITY?

FINDINGS:

The food facility manager was interviewed and the following information was provided and/or observed.

- *Facility manager aware of this complaint: No
- *Other foodborne illness complaints received by this facility: No
- *Changes in food supplier/distributor: No
- *Recent hot water loss, plumbing issues, or electrical outages: No
- *Any equipment failure: No
- *Recent refrigeration issues: No
- *Any sewage/wastewater overflow in the food preparation or storage areas: No

Preparation details of suspected foods

- *Name of food and ingredients: Santa Barbara Char with jalapenos and side of french fries.
- Santa Barbara char: Mayo, Pickles, lettuce, tomato, yellow cheese, onion and patty.
- Jalapenos: No ingredients
- French fries: Salt

*Holding temperatures of suspected foods:

- Santa Barbara char: Sliced tomatoes (46F), yellow cheese (44.6F), grilled onion (138F) and raw patties (37F).
- Jalapenos: 70F in ambient temperature. Observed tongs stored in a sanitary manner at self service area.

*Has the facility recently changed or modified the ingredients or food processing procedures of the suspect food? No

Health habits of the employee(s) preparing suspect foods: All employees use gloves during food preparation.

- *Employee(s) ill recently: No
- *Employee(s) ill this date: No
- *New employees hired within the last month: No
- *Employees with sores, boils, cuts, or abrasions: No
- *Signs of employees drinking: No
- *Tobacco usage: Not observed.
- *Dirty outer garments: Not observed.

NOTE: The person-in-charge (PIC) shall notify this Agency when he or she is aware that two (2) or more employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Food Retail Code, Section 113949.5)

*Handwashing sinks/supplies: Fully supplied with paper towel and soap.

*Employee restroom handwashing sinks/supplies: The restroom hand sinks water temperatures measured above 100F. Both were stocked with hand soap and paper towels in the dispensers.

*Hot water supplied:

- Hand wash sink: 100F +
- Ware wash sink: 100F +
- Janitorial sink: 120F +
- Food preparation sink: 120F +

Sanitizing procedures and chemical storage:

- *Dish machine sanitizer level: N/A
- *Three-compartment sink sanitizer level: Not active
- *Wiping towels sanitizer level: 200ppm

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



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LOCATION 4210 E 4TH ST, ONTARIO, CA 91764	INSPECTOR Samuel Baca

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113996, 113998,
114037

Inspector Comments: Observed the following:
- Sliced tomatoes measured at 46F located on the top portion inside the cold holding unit at the cooks line.
Upon questioning, employee stated it was stored inside cold holding for ten (10) minutes.
- Yellow cheese measured at 44.6F located inside the pullout cold holding drawer located beneath griddle.

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

Corrected on site: Employee disposed the yellow cheese and sliced tomatoes. See VC& D.

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

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of approximately 0.5 pounds of yellow cheese and sliced tomatoes. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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](#).

Signature(s) of Acknowledgement

NAME: Carlos Juan
TITLE: Manager

Total # of Images: 0