



**CAL CODE OFFICIAL INSPECTION REPORT**

|   |                      |                          |   |                                |
|---|----------------------|--------------------------|---|--------------------------------|
| FACILITY NAME<br><b>MARISCOS EL DORADO</b>        |                      | DATE<br>11/13/2018       | REINSPECTION DATE<br>11/27/2018                     | PERMIT EXPIRATION<br>4/30/2019 |
| LOCATION<br>1111 N GROVE, ONTARIO, CA 91764       |                      |                          | INSPECTOR<br>Jonathan Lara                          |                                |
| MAILING ADDRESS<br>1111 N GROVE, ONTARIO CA 91764 |                      |                          | IDENTIFIER: None                                    |                                |
|   |                      |                          | SERVICE: 001 - Inspection - Routine                 |                                |
|   |                      |                          | RESULT: 05 - Corrective Action / Follow up Required |                                |
|   |                      |                          | ACTION: 13 - Permit Suspended / Facility Closed     |                                |
| TIME IN<br>10:07 AM                               | TIME OUT<br>12:34 PM | FACILITY ID<br>FA0009814 | RELATED ID<br>PR0012992                             | PE<br>1621                     |

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.



**SCORE 88**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE                               |     | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In   | N/O |     |     | ⊗   |
| 1. Demonstration of knowledge; food safety certification |     |     |     |     |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES                     |     |     |     |     |
| In   |     |     | 4   |     |
| 2. Communicable disease; reporting, restrictions & excl  |     |     |     |     |
| In   | N/O |     |     | 2   |
| 3. No discharge from eyes, nose, and mouth               |     |     |     |     |
| In   | N/O |     |     | 2   |
| 4. Proper eating, tasting, drinking or tobacco use       |     |     |     |     |
| PREVENTING CONTAMINATION BY HANDS                        |     |     |     |     |
| In   | N/O |     | 4   | 2   |
| 5. Hands clean and properly washed; gloves used prop     |     |     |     |     |
| In   |     |     |     | 2   |
| 6. Adequate handwashing facilities supplied & accessib   |     |     |     |     |
| TIME AND TEMPERATURE RELATIONSHIPS                       |     |     |     |     |
| In   | N/O | N/A | 4   | 2   |
| 7. Proper hot and cold holding temperatures              |     |     |     |     |
| In   | N/O | N/A | 4   | 2   |
| 8. Time as a public health control; procedures & record  |     |     |     |     |
| In   | N/O | N/A | 4   | 2   |
| 9. Proper cooling methods                                |     |     |     |     |
| In   | N/O | N/A | 4   |     |
| 10. Proper cooking time & temperatures                   |     |     |     |     |
| In   | N/O | N/A | 4   |     |
| 11. Proper reheating procedures for hot holding          |     |     |     |     |
| PROTECTION FROM CONTAMINATION                            |     |     |     |     |
| In   | N/O | N/A |     | 2   |
| 12. Returned and reserve of food                         |     |     |     |     |
| In   |     |     | 4   | 2   |
| 13. Food in good condition, safe and unadulterated       |     |     |     |     |
| In   | N/O | N/A | 4   |     |
| 14. Food contact surfaces: clean and sanitized           |     |     |     |     |

| FOOD FROM APPROVED SOURCES   |     | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In   |     |     | 4   |     |
| 15. Food obtained from approved source   |     |     |     |     |
| In   | N/O | N/A |     | 2   |
| 16. Compliance with shell stock tags, condition, display                                     |     |     |     |     |
| In   | N/O | N/A |     | 2   |
| 17. Compliance with Gulf Oyster Regulations  |     |     |     |     |
| CONFORMANCE WITH APPROVED PROCEDURES   |     |     |     |     |
| In   |     | N/A |     | 2   |
| 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     |     |     |
| CONSUMER ADVISORY  |     |     |     |     |
| In   | N/O | N/A |     | 2   |
| 19. Consumer advisory provided for raw or undercooked foods                                  |     |     |     |     |
| HIGHLY SUSCEPTIBLE POPULATIONS   |     |     |     |     |
| In   |     | N/A | 4   |     |
| 20. Licensed health care facilities/public and private schools; prohibited foods not offered |     |     |     |     |
| WATER/HOT WATER  |     |     |     |     |
| In   |     |     | 4   | 2   |
| 21. Hot and cold water available   |     |     |     |     |
| LIQUID WASTE DISPOSAL  |     |     |     |     |
| In   |     |     | 4   | 2   |
| 22. Sewage and wastewater properly disposed  |     |     |     |     |
| VERMIN   |     |     |     |     |
| In   |     | +   | ⊗   | 2   |
| 23. No rodents, insects, birds, or animals   |     |     |     |     |

| SUPERVISION   | OUT |
|---|-----|
| 24. Person in charge present and performs duties      | 1   |
| PERSONAL CLEANLINESS                                  |     |
| 25. Personal cleanliness and hair restraints          | 1   |
| GENERAL FOOD SAFETY REQUIREMENTS                      |     |
| 26. Approved thawing methods used, frozen food        | 1   |
| 27. Food separated and protected                      | 1   |
| 28. Washing fruits and vegetables                     | 1   |
| 29. Toxic substances properly identified, stored, use | 1   |
| FOOD STORAGE/DISPLAY/SERVICE                          |     |
| 30. Food storage; food storage containers identified  | ⊗   |
| 31. Consumer self-service                             | 1   |
| 32. Food properly labeled & honestly presented        | 1   |

| EQUIPMENT/UTENSILS/LINENS                                    | OUT |
|--|-----|
| 33. Nonfood contact surfaces clean                           | 1   |
| 34. Warewashing facilities: installed, maintained, used      | 1   |
| 35. Equipment/Utensils approved; installed; clean; good repa | 1   |
| 36. Equipment, utensils and linens: storage and use          | ⊗   |
| 38. Adequate ventilation and lighting; designated area       | 1   |
| 39. Thermometers provided and accurate                       | 1   |
| 40. Wiping cloths: properly used and stored                  | 1   |
| PHYSICAL FACILITIES  |     |
| 41. Plumbing: proper backflow devices                        | ⊗   |
| 42. Garbage and refuse properly disposed; facilities m       | 1   |
| 43. Toilet facilities: properly constructed, supplied, clea  | ⊗   |
| 44. Premises; personal/cleaning items; vermin-proofin        | ⊗   |

| PERMANENT FOOD FACILITIES                                | OUT |
|--|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗   |
| 46. No unapproved private homes/living or sleeping qu    | 1   |
| SIGNS REQUIREMENTS                                       |     |
| 47. Signs posted; last inspection report available       | 1   |
| 48. Food handler cards                                   | 3   |
| COMPLIANCE & ENFORCEMENT                                 |     |
| 49. Permits Available                                    |     |
| 50. Restrooms Required                                   |     |
| 51. Plan Review  |     |
| 52. VC&D   |     |
| 53. Impoundment  |     |
| 54. Permit Suspension                                    | ⊗   |



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**54. PERMIT SUSPENSION**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114409, 114405

**Inspector Comments:** The health permit for this facility was suspended on this day due to a live cockroach infestation that was observed in the kitchen area under the cold holding unit.

This facility was currently operating at the time of routine inspection.  
This facility must remain closed for business until a re-inspection is conducted and the facilities health permit has been reinstated.

Note : Health permit was suspended on this day due to cockroach infestation.

- Closure sign posted at the front door.
- Old letter card removed from front door.
- New letter card was not posted.

Note: Supervisor review has been scheduled for wednesday 11/14/18 at 9:30am at the county of San Bernardino office;  
8575 Haven Ave, Rancho Cucamonga  
Bring all recent professional pest control/ fumigation receipts to the meeting.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 11/13/2018  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** Observed active cockroach infestation under a cold holding unit in drip pan area, in the kitchen. Along with live cockroaches, several dead cockroaches were also observed under the cold holding unit.

Per operator new seats were installed, that may have been the form of transport for cockroaches in the facility.

Eliminate all vermin and evidence of vermin from facility, including but not limited to cockroaches. Ensure facility remains vermin free.

Correction: Health permit was suspended on this day due to cockroach infestation.

- Closure sign posted
- Old letter card removed
- New letter card was not posted

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Operator was unable to correctly describe proper use of the 3 compartment sink. Operator stated that they rinse, wash, sanitize.

Ensure to use the wash, rinse, sanitize, and air dry method for all ware washing performed in the facility.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance    | <b>Inspector Comments:</b> Observed three (3) large bulk storage containers to be missing labels.<br><br>Provide labels for all large bulk storage containers, for easy identification of food items. |
|                           | Violation Reference - HSC -<br>114047, 114049, 114051 |   |

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance    | <b>Inspector Comments:</b> 1. Observed plastic bowl used as scoop in cooked rice container.<br><br>Discontinue use of bowls as scoops, provide scoops with a handle. Ensure handle does not touch food.<br><br>Note: This is a repeat violation.<br><br>2. Observed tongs stored on stove handle.<br><br>Ensure utensils are stored in manner to prevent possible contamination. |
|                           | Violation Reference - HSC -<br>114074, 114081, 114119 |  |

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance | <b>Inspector Comments:</b> Observed three (3) drain lines from steam table and other units to be draining directly into the floor sink.<br><br>Provide at least a 1 inch air gap between drain lines and floor sink. |
|                           | Violation Reference - HSC -<br>114171, 114189.1    |  |

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance | <b>Inspector Comments:</b> Observed hand towels stored on top of dispenser in men's restroom.<br><br>Maintain hand towels in dispenser at all times, ensure restrooms are supplied at all times. |
|                           | Violation Reference - HSC -<br>114250, 114276      |  |

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114067 (j), 114123 | Inspector Comments: 1. Observed employee drink stored in ice machine.<br><br>Provide designated area for employees away from food and food contact surfaces.<br>Correction: drink was discarded.<br><br>2. Observed gap above and under back door. Per operator back door remains open during operating hours.<br><br>Provide adequate vermin proofing to back door or maintain back door closed at all times. |
|--------------------|---|--|

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114143 (d), 114266 | Inspector Comments: Observed floor tiles missing in kitchen area adjacent to floor drain.<br><br>Replace floor tiles with a smooth, non porous and easily cleanable surface. |
|--------------------|---|--|

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

**IMPORTANT: Risk Based Inspection Frequency**

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

**Overall Inspection Comments**



Public Health  
Environmental Health Services

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Letter "B" card not posted due to facility closure. Card will be posted once upon reopening.

Closure sign posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

When ready for re-inspection, contact 800-442-2283

Information given:

- Pep talk
- 5 CDC Risk Factors
- Active Managerial Control
- Rescore form

Note: This facility does not have a mop sink.

**Signature(s) of Acknowledgement**

NAME: marina solano  
TITLE: Manager