385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov
www.SBCounty.gov/dph/dehs

SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
LOS JALAPENOS & FAMILY	11/13/2019	11/27/2019	4/30/2020

LOCATION	INSPECTOR
15397 PALMDALE RD B, VICTORVILLE, CA 92392	Kelly Eredia

MAILING ADDRESS: 15397 PALMDALE RD STE B, VICTORVILLE CA 92392 ☐FACILITY ☐OWNER ☑ACCOUNT

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
11:40 AM	2:16 PM	FA0008391	PR0002995	1620

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

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.

C

SCORE 76

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

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

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	1
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	1
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	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
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	

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov
www.SBCounty.gov/dph/dehs

SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
LOS JALAPENOS & FAMILY	11/13/2019
LOCATION	INSPECTOR
15397 PALMDALE RD B, VICTORVILLE, CA 92392	Kelly Eredia

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed employee not properly wash hands; no soap observed used and duration of handwashing observed to be less than 10 seconds. Ensure to properly wash hands by using soap, and ensure to wash for no less then 15 seconds.

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))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 11/13/2019
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed employee actively manually warewash using 80.1F soapy water and 50 ppm bleach sanitizer. Ensure to wash with a minimum of 100F soapy water, 100F clear rinse water, and 100 ppm bleach sanitizer. During inspection wash water and sanitizer was corrected to be proper temperature and concentration, respectively. Corrected on site.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2

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

Inspector Comments: Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):
·360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
·National Registry of Food Safety Professionals- Food Protection Manager Certification Program
·National Restaurant Association-ServSafe® Food Protection Manager Certification Program
·Prometric Inc.- Food Protection Manager Certification Program

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of $245.

Note: Original certificate must be available at facility in order to be valid.

Provide regular trainings to employees on proper food handling procedures

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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed drain strainer stored in handwash sink, containing food debris. Discontinue using handwash sink for all tasks other than handwashing.

Observed seals between both sides of handwash sink and splash guards in disrepair, leaving slight gap allowing water to leak from sides onto floor. Seal gaps and maintain in good repair.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov
www.SBCounty.gov/dph/dehs

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
LOS JALAPENOS & FAMILY	11/13/2019
LOCATION	INSPECTOR
15397 PALMDALE RD B, VICTORVILLE, CA 92392	Kelly Eredia

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2

Compliance date not specified
Complied on 11/13/2019
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed flan stored in reach-in-cooler at 46F. Flan stored in unit intended for prepackaged, non-potentially hazardous foods only. Flan was relocated to unit approved for proper cold holding of potentially hazardous foods. Corrected on site.

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

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

9. PROPER COOLING METHODS

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: Observed chile rellenos cooling in pan on counter at 107F. Operator stated chile rellenos was prepared an hour prior to inspection. Ensure potentially hazardous foods are cooled rapidly from 135ºF to 70ºF within two hours and then cooled from 70ºF to 41ºF or below for a total of six hours using approved cooling methods.

Approved cooling methods include:
1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.
PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114254, 114254.1

Inspector Comments: Observed scented bleach used as sanitizer. Discontinue using scented sanitizer, and utilize unscented at all times.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed two containers of seasoning not labeled. Ensure to label all containers based on its contents.

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))

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov
www.SBCounty.gov/dph/dehs

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
LOS JALAPENOS & FAMILY	11/13/2019
LOCATION	INSPECTOR
15397 PALMDALE RD B, VICTORVILLE, CA 92392	Kelly Eredia

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed debris in gaskets of reach-in-coolers/freezers. Slight dust observed on fan guard of reach-in unit container soda bottles. Clean and maintain nonfood-contact surfaces.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1

Compliance date not specified
Complied on 11/13/2019
Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed flan stored in reach-in unit located in front of facility intended for storage of prepackaged, non-potentially hazardous foods only. Discontinue storing open, potentially hazardous foods in unit intended for prepackaged, non-potentially hazardous foods only. Flan was relocated to approved reach-in unit. Corrected on site.

Observed grocery bags used to store food in stand-up reach-in-freezer. Cardboard observed used as shelf liner in reach-in-unit. Discontinue using unapproved equipment, and obtain food grade containers and nonporous, easy to clean and sanitize shelf liner.

Observed large, metal can used for scoop in bin containing beans and bowl used as scoop in bin containing rice. Obtain approved scoops with handles, and store handles upright out of food.

Gaskets of reach-in-cooler beneath cold holding unit observed in disrepair. Replace gaskets.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed sanitizer bucket of bleach at 10 ppm. Ensure bucket of sanitizer containing bleach is a minimum of 100 ppm. Concentration corrected to be 100 ppm. Corrected on site.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114171, 114189.1

Inspector Comments: Observed air gap missing from draining pipe of prep sink into floor sink. Ensure to provide at least a one inch air gap for all pipes draining into floor sink.

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)

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
LOS JALAPENOS & FAMILY	11/13/2019
LOCATION	INSPECTOR
15397 PALMDALE RD B, VICTORVILLE, CA 92392	Kelly Eredia

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

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed sticky fly trap affixed to ceiling directly above open food. Ensure vermin proofing methods are used in a manner to prevent contamination of food and food contact surfaces.

Observed personal drink stored on shelf above food items. Designate area for employee items away from food intended for customer consumption.

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
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed holes in ceiling in rear of facility where pipes enter. Seal all holes and gaps.

Stainless steel wall behind cooking equipment observed in disrepair at seam; not completely secured to wall. Secure stainless steel wall and maintain in good repair.

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

"A" grade placard removed; "C" grade placard posted. Do not remove or relocate grade placard. Doing so will result in billed reinspection to replace grade placard.

PEP talk offered and accepted

Re-score form provided. Re-score form must be submitted within 30 days for reinspection. Ensure to correct all violations.

The following flyers were provided:
Active Managerial Control
Food Facility Risk Based Inspection Frequency
Helpful Resources and Tips

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
LOS JALAPENOS & FAMILY	11/13/2019
LOCATION	INSPECTOR
15397 PALMDALE RD B, VICTORVILLE, CA 92392	Kelly Eredia

Signature(s) of Acknowledgement

NAME: Jaqueline Gomez
TITLE: Person in charge