



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MARISCOS LAS BRISAS RESTAURANT</b>		DATE 6/16/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 1/31/2070
LOCATION 2951 S VINEYARD AV, ONTARIO, CA 91761			INSPECTOR Sujin Lee	
MAILING ADDRESS 2951 S VINEYARD AV, ONTARIO, CA 91761			IDENTIFIER: Food	
TIME IN 2:51 PM	TIME OUT 4:11 PM	FACILITY ID FA0009889	RELATED ID PR0005441	PE 1621
			SERVICE: 033 - Re-score Grade Inspection RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action 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.



**SCORE 83**

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			⊗
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	⊗
○ 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 reserve of food			2
○ In	13. Food in good condition, safe and unadulterated	+	⊗	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	⊗

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			⊗
○ 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	⊗
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	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
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	⊗

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	



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**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 6/16/2021 Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> Observed three flies landing on bradded shrimp stored on a tray on a preparation table. Note: Observed 5-6 flies inside the kitchen.</p> <p>Discard the bradded shrimp that has been contaminated by flies immediately. Food shall be stored so that it is protected from contamination.</p> <p>Corrected on site. The manager was instructed to discard the bradded shrimp.</p>
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**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p><b>Inspector Comments:</b> 1. Observed an open cup of soda to be stored on shelf above a preparation table. Observed an open tray of bradded shrimp stored on the preparation table.</p> <p>2. Observed Starbucks cup with closed lid and straw to be stored next to a closed container of salad in glass door-True refrigerator.</p> <p>Move drinks from the shelf where active food preparation is taking place. Move the drinks away from food intended for customers. Provide a designated area to store employees' drinks away from food intended for customers to prevent possible contamination.</p>
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**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed potentially hazardous foods (PHFs) to be stored at improper temperatures inside cold holding compartment. Internal temperatures of PHFs were measured as follows:</p> <ol style="list-style-type: none"> <li>Shrimp at 47 F.</li> <li>Shredded white cheese at 51.3 F.</li> </ol> <p>Per operator, these PHFs were stored in this unit 3-4 hours prior to the inspection. Note: PHFs stored inside double-door reach-in unit below the compartments were measured between 42 F and 43 F.</p> <p>Maintain temperatures of PHFs at or below 41 F in this unit.</p> <p>Corrected on site. The operator moved all PHFs inside the cold holding compartments to Traulsen refrigerator. The operator was instructed to set the temperature dial to lower setting.</p>
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**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Observed brown mold-like growth on interior part of deflector inside the ice machine.</p> <p>Maintain deflector inside the ice machine cleaned and sanitized free from mold-like growth.</p>
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**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>



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**16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114039 – 114039.5	Inspector Comments: Observed a container of raw oyster to be stored without shell stock tag inside triple-door Traulsen refrigerator. Note: An original oyster box with shell stock tag attached was observed to be stored inside double-door Traulsen freezer.
		Ensure shell stock tags are attached to the container until the oysters are empty. Ensure the shell stock tags are kept in the facility for 90 calendar days from the date the lot is emptied.

Violation Description: Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1. Observed a bulk container of tortilla chips to be stored directly on floor next to Traulsen freezer.  2. Observed five boxes of lard to be stored on top of another on floor in dry storage area.
		Store all food containers/boxes at least 6 inches off the floor to prevent vermin, splash, dust or other forms of contamination or adulteration.

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**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1. Observed a vegetable peeler to be accumulated with food debris. The vegetable peeler was observed to be stored with other clean food equipment. The vegetable peeler was not observed to be in use.
		All clean food equipment shall be stored so that it is protected from contamination.  2. Observed two bowls without handle to be stored inside bulk containers of beans and rice.  Provide scoops that have handle and store scoops in a manner so that the handle does not come in contact with food.

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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed broken light shield above a preparation table.  Repair/replace the broken light shield.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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#### 40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Measured yellow bucket of chlorine sanitizer at 50 ppm. Towels were observed to be stored inside the bucket. The towels were not observed to be in use.  Maintain chlorine sanitizer in the bucket at a minimum of 100 ppm when in use.  Corrected on site. An operator added more chlorine and it was later measured at 100 ppm.
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**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)

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1. Observed several holes throughout the facility including dry storage area, back kitchen, preparation area and cook's line.  Seal all holes to prevent vermin harboring.  2. Observed personal handbags to be stored on a box of lard, next to bottles of Modelo and on a box of Coca cola.  Store personal bags away from food boxes and bottles intended for customers. Provide a designated area to store employee's handbags.
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**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)

#### 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.

#### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments



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A billable rescore grade inspection was conducted on this date. The rescore grade inspection shall be billed at an hourly rate of \$245 with 30-minute minimum.

A "B" grade card was posted.

Following handouts were provided.

1. Top 5 CDC risk factors
2. Risk based inspection
3. Request for rescore grade 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**

No Sig

NAME: Gina Baxter  
TITLE: Manager