



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA NORIA MARKET & RESTAURANT			REINSPECTION DATE Not Specified	INSPECTOR Emmily Phan	DATE 1/3/2019
LOCATION 1655 N MT VERNON AV, SAN BERNARDINO, CA 92411			PERMIT EXPIRATION 11/30/2019	IDENTIFIER: Kitchen	
TIME IN 1:17 PM	TIME OUT 3:30 PM	FACILITY ID FA0025231	RELATED ID PR0033137	PE 1621	SERVICE: 999 - VOIDED ENTRY - AMENDED VERSION AVA RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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.

16K053 Impoundment



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114393

Inspector Comments:

Violation Description: An enforcement officer may impound food, equipment, or utensils that are found to be adulterated, unsanitary, or in disrepair.

You are hereby notified that the following equipment or material has been embargoed/impounded by this Division on this date under the provisions of the California Health and Safety Code Division 104 Part 7, Sections 113812 and 114393 and Division 104 Part 5, Section 111860.

WARNING: This material must not be moved from the premises where stored without written permission from the Director of Environmental Health Services. Violation of this order is a misdemeanor, and upon conviction shall be punished by a fine of not more than one thousand dollars (\$1,000) or imprisonment in the County jail for a term not exceeding six months, or both such fine and imprisonment.

16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments:

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)

16K001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

Inspector Comments: A Managers certificate was not observed this date.

Provide a food manager's certificate on site. At least one food handler with this business must obtain an approved food safety managers certificate within sixty (60) days of commencing operations.

There are currently four ANSI-approved organizations from which to obtain a food manager's certificate:

- 360training.com, Inc.: Learn2Serve Food Protection Manager Certification Program (<<http://www.learn2serve.com/food-manager-certification>>)
- National Registry of Food Safety Professionals: Food Protection Manager Certification Program OR International Certified Food Safety Manager (<<http://www.nrfsp.com/>>)
- National Restaurant Association: ServSafe Food Protection Manager Certification Program (<<http://www.servsafe.com>>)
- Prometric Inc.: Food Protection Manager Certification Program (<<http://www.prometric.com>>)

A follow-up inspection will be conducted within sixty (60) days to verify compliance has been met with the Food Manager Certification. Ensure compliance has been met to avoid a billable reinspection. A billable reinspection will be charged at an hourly rate of \$245 with a minimum of 30 minutes.

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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16K002 Communicable disease; reporting, restrictions & exclusions

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113949.2,
113949.5, 11395

Violation Description: Employees with a communicable disease shall be excluded from the food facility / preparation of food (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950,113950.5, 113973(a)).

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

16K003 No discharge from eyes, nose, and mouth

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113974

Violation Description: Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)

16K004 Proper eating, tasting, drinking or tobacco use

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference -

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)

16K005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference -

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>

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Inspector Comments: Observed a roll cart containing dry food product placed in front of the back hand wash sink inside the kitchen.

Not In Compliance

Violation Reference -

Maintain the hand wash sink fully accessible and free of obstruction at all times.

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)



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16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Complied on 1/3/2019
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: A.) Observed the following in the front hot holding steam table in the customer service area:

- Container of carnitas holding at temperature ranges of 115-117F
- Container of pork skin holding at temperature ranges of 97-98F

All other food containers, such as chicken and shredded beef, were observed holding at 135F and above and contained smaller portions of food being contained. The layer of carnitas was approximately 5-6 inches taller than the top of the food container and the layer of pork skin was approximately 3-4 inches taller than the top of the food container. The containers of carnitas and pork skin were observed to be overly stacked and not hot holding properly due to the larger amounts of food. At this time, the operator reheated the carnitas and pork skin up to 165+F and the level of carnitas and pork was lowered down to the tip of the food container. The carnitas and pork skin inside the containers in the steam table were observed holding at 135+F.

Maintain the temperature of all potentially hazardous foods at or below 41 F for cold holding and at or above 135 F for hot holding at all times.

B.) In the front 2 door reach-in refrigerator adjacent to the front cook's line, the following was observed:

- Small bag of ham holding at temperature ranges of 55-56F
- Small bag of chorizo holding at temperature ranges of 55-56F

The operator voluntarily discarded the bags of meat. See VC&D.

The reach-in refrigerator was observed to be nonfunctional and not holding at 41F and below. The reach-in refrigerator was measured at an ambient temperature of approximately 50-51F. Per operator, the reach-in refrigerator will undergo repairs to fix the temperature. Other items observed inside the reach-in refrigerator were non potentially hazardous items. No thermometer was observed inside the refrigeration unit at this time. The operator disconnect the unit, replaced, and cleaned out the electric panel. After which, the refrigeration unit was observed to be holding at 41F and below.

Maintain the temperature of all potentially hazardous foods at or below 41 F for cold holding and at or above 135 F for hot holding at all times.

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

16K008 Time as a public health control; procedures & records

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments:

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

16K009 Proper cooling methods

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments:

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



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16K010 Proper cooking time & temperatures

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114004, 114008, 114010

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20 Food Safety Final 11 29 11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food%20Safety%20Final%2011%2029%2011.pdf)

16K011 Proper reheating procedures for hot holding

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114014, 114016

Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

16K012 Returned and reservice of food

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114079

Violation Description: No unpackaged food that has been served shall be re-served or used for human consumption. (114079)

16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113967, 113976,

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>

16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

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>

16K015 Food obtained from approved source

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113980, 113982, 114021-11

Violation Description: All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).



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16K016 Compliance with shell stock tags, condition, display

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114039 - 114039.5

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

16K017 Compliance with Gulf Oyster Regulations

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113707

Violation Description: Comply with Gulf Oyster warning seasonal requirements (Title 17 CA Code of Regulations 13675, Cal Code Section 113707).

16K018 Compliance with variance, specialized process, & HACCP Plan

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114057

Violation Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

16K019 Consumer advisory provided for raw or undercooked

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114012, 114093

Violation Description: Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

16K020 Licensed health care facilities/public & private schools; prohibited foods not offered

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114091

Violation Description: Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)

16K021 Hot and cold water available

Compliance Date: Not Specified

Inspector Comments: At beginning of inspection, observed a maximum of 95F at the hand wash sinks inside the women's and men's customer restrooms. Observed a maximum of 94-95F maximum at the back hand wash sink adjacent to the 3 comp sink inside the kitchen and 95-95F maximum at the back food prep sink. The water level was adjusted at the water heater. At the end of the inspection, observed 100+F at all hand wash sinks and 120+F at the back food prep sink.

Complied on 1/3/2019

Violation Reference - HSC - 113953(c), 114099.2(b)

Maintain the hot water within the facility at the following temperatures:

- 100+F at the facility in general
- 120+F at prep sink and mop sink
- 100+F at hand wash and ware washing sink
- 100+F while hand washing
- 100+F during active ware washing

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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16K022 Sewage and wastewater properly disposed

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114197

Inspector Comments:

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments:

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)

16K024 Person in charge present and performs duties

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113945-113945.1,
113984.1

Inspector Comments:

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodbornellness.pdf>

16K025 Personal cleanliness and hair restraints

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113969, 113971

Inspector Comments:

Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

16K026 Approved thawing methods used, frozen food

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114018, 114020,
114020.1

Inspector Comments:

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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

16K027 Food separated and protected

Compliance Date: Not Specified
Complied on 1/3/2019
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: Observed an open container of carrot juice being stored next to multiple lidded containers of sauce in the front display case. Per operator, the container of carrot juice is for a customer and not employee. A lid has been placed on the open container at this time.

Maintain all containers of food items lidded to prevent from cross contamination.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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16K028 Washing fruits and vegetables

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113992

Inspector Comments:

Violation Description: Raw, whole produce shall be washed prior to preparation. (113992)

16K029 Toxic substances properly identified, stored, used

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114254, 114254.1

Inspector Comments:

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.

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified
Complied on 1/3/2019
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed multiple containers of sauce being stored directly on the ground inside the walk-in cooler. The operator placed the sauce containers on a storage rack.

Maintain all food items at least 6 inches off the ground at all times.

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))

16K031 Consumer self service

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114063, 114065

Inspector Comments:

Violation Description: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

16K032 Food properly labeled & honestly presented

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114087, 114089

Inspector Comments:

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))
Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed the following:
- Mold and heavy debris accumulation on the fan guards inside the walk-in cooler
- Heavy oil and dried grease accumulation on the floors underneath the front cooking equipment

Clean and sanitize the surfaces.
Maintain in a sanitary manner to prevent cross contamination.

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



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16K034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114067(f,g), 114099

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Inspector Comments: A.) Observed plastic condiment cups being used as scoops inside containers of dry food product stored on the back dry food storage rack.

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Immediately discontinue using plastic condiment cups for scoops. Use only approved scoops with handles. Store handles upright out of food to prevent contamination. Maintain all utensils to be of commercial quality, durable and approved for commercial use.

B.) Observed broken gaskets on the doors of the Everest reach-in refrigerator located parallel to the 3 compartment sink.

Repair/replace broken 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)

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Inspector Comments: Observed tongs in the front hot holding steam table in the customer service station to have heavy food and dried oil residue on the pincers. The food residue was observed splattered on the sides of the steam table where the tongs were stored.

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Store all utensils in an approved manner such as on a clean portion of the food preparation table-and wash, rinse, and sanitize at least once every four (4) hours- or in such a manner such that the scoop is stored below 41 F or above 135 F.

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)

16K038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114149, 114149.1

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA NORIA MARKET & RESTAURANT	DATE 1/3/2019
LOCATION 1655 N MT VERNON AV, SAN BERNARDINO, CA 92411	INSPECTOR Emmily Phan

16K039 Thermometers provided and accurate

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114157, 114159

Inspector Comments: Observed no thermometer inside the back Everest reach-in refrigerator (located parallel to the 3 compartment sink) and the front reach-in refrigerator (located parallel to the cook's line).

Maintain a display thermometer at all reach-in cooler units to be displayed at the warmest part of the refrigeration unit.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified
Complied on 1/3/2019
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: A.) Wiping cloths were observed stored on a cutting board in the front customer service area and on the sides of the 3 compartment sinks in the kitchen.

Store all wiping cloths completely submerged in between uses inside a sanitizer bucket containing 100 ppm chlorine or 200 ppm quaternary ammonium.

B.) A sanitizer bucket in the kitchen was measured containing 50 ppm chlorine. Wiping cloths inside the sanitizer bucket were not observed in use at this time.

Maintain all sanitizer buckets at a minimum of 100 ppm chlorine or 200 ppm quaternary ammonium when wiping towels are in use.

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)

16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114171, 114189.1

Inspector Comments:

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)

16K042 Garbage and refuse properly disposed; facilities maintained

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114244, 114245

Inspector Comments: A.) Observed one trash dumpster to be missing a lid. According to the operator, no dumpster lid has been provided to the facility since the call has been made to provide the missing lid for the dumpster. Another attempt will be made.

Observed multiple containers of grease and oil stored throughout the ground in the back lot.

Maintain dumpster lids closed and maintain lids on the containers of grease and oil to prevent vermin attraction.

B.) Observed stacks of dirty dishes placed on the side drainboard next to an open reach-in cooler containing an ice bath of soda beverages for consumer consumption. Pieces of food were observed mingled with the ice inside the ice bath.

Maintain dirty dishes and food waste away from areas of food storage available for consumer consumption.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)



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16K043 Toilet facilities: properly constructed, supplied, cleaned

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114250, 114276

Inspector Comments: Observed toilet paper outside of the dispenser inside both mens and women's restrooms for customers.

Maintain toilet paper on a dispenser inside the restrooms at all times.

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)

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed multiple employee items, such as a phone, keys, and ballpoint sharpie pen, being stored directly next to and hanging over food items for consumer consumption in the back dry food storage rack.

Store all employee personal belongings away from food prep and storage areas.
Provide a designated space for employee's personal items separate from customer food and food contact surfaces.

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)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments:

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))

16K046 No unapproved private homes / living or sleeping quarters

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114285, 114286

Inspector Comments:

Violation Description: No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

16K047 Signs posted; last inspection report available

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113725.1, 113953.5

Inspector Comments:

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406



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16K048 Food Handler Certification

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - SBCC - 33.0409

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com)

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

16K050 Restrooms Required

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114250, 114276

Description: A food facility shall provide toilet facilities for use by employees. Toilet facilities shall be provided for patrons when there is onsite consumption of food. A food facility with more than 20,000 square feet shall provide at least one separate toilet facility for men and one separate toilet facility for women. (114250, 114276)

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The following has been discarded by the operator:

- Approximately 1 oz of ham
- Approximately 1.5 oz of chorizo

Reference - HSC - 113980

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."

16K049 Permits Available

Comply by: 1/4/2019

Inspector Comments: Observed expired permit posted at facility.

Not In Compliance

Violation Reference - HSC - 114067(b, c), 114381(a)

All food facilities open for business must have a valid health permit posted. Ensure that health permit is up to date and available at facility at all times.

Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381(a), 114381.2, 114387)

16K051 Plan Review

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - HSC - 114380

Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments



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A "B" grade placard has been placed.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245. Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

The following has been provided to the operator:

- Request for Rescore form
- Top 5 CDC Risk Factors
- PEP talk video

Signature(s) of Acknowledgement

NAME: juan ricardo diaz
TITLE: Owner

Total # of Images: 0