



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MADRE TIERRA RESTAURANT BAR</b>		DATE 11/12/2019	REINSPECTION DATE 11/13/2019	PERMIT EXPIRATION 10/31/2019
LOCATION 220 N CENTRAL AV, UPLAND, CA 91786			INSPECTOR Jin Lee	
MAILING ADDRESS 8699 54TH ST, RIVERSIDE CA 92509			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:54 PM	TIME OUT 4:41 PM	FACILITY ID FA0007540	RELATED ID PR0003558	PE 1622

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 81**

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

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

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	<span style="color: red;">⊗</span> OUT
27. Food separated and protected	<span style="color: red;">⊗</span> OUT
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	<span style="color: red;">⊗</span> OUT
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span> OUT
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span> OUT
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span> OUT
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span> OUT
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	<span style="color: red;">⊗</span> OUT
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span> OUT
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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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**

**POINTS**  
**2**

Compliance date not specified  
Complied on 11/12/2019  
Violation Reference -

**Inspector Comments:** Observed one (1) employee's hands were not change gloves and not wash hands after went to dishwasher to put spatula prior to wear gloves to grill a burrito in the kitchen.

Discontinue this practice. Each time new gloves are donned, employees are required to wash and dry hands prior to wear gloves. Ensure that proper hand washing methods are utilized Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.

Corrected on site. The employee immediately discarded gloves, thoroughly washed hands, wore a new pair of gloves, and then proceeded with food cooking and handling.

**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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** 1. Observed no paper towels in the paper dispenser at the following area:  
1) The kitchen handwashing sink next to the dishwasher.  
2) The both men's and women's restroom handwashing sink.  
Observed stacks of paper towels stored directly top of the paper towel dispenser at the time of this inspection.  
2. Observed no soap in the soap dispenser at the north women's restroom handwashing sink. Observed sauce squeeze bottle was used as a soap dispenser at the kitchen handwashing sinks.

Provide and maintain the hand soaps and the paper towels to the all handwashng sink 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)

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

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 113984(e), 114097, 114099

**Inspector Comments:** Observed black mold-like growth and pink slime-like growth on the back deflector board inside of the ice making machine. Growth was not actively touching the ice.

Empty, clean, and sanitize this machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.

**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>

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114197

**Inspector Comments:** Observed a floor sink under small reach-in refrigeration unit across the kitchen stove clogged with standing water but sewage not backing up at the time of this inspection. Observed no other sinks were not clogged.

All liquid waste must drain to an approved fully functioning sewage disposal system.

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



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

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** Observed rodent droppings on floors at the following areas:  
1. Along the wall in the dry storage room where can foods stored.  
2. East corner next to the laundry area.  
3. North along the wall at the bar.  
Observed no droppings on racks and on food items, and only observed on floors at the time of this inspection. After thorough inspection of this food facility, observed no other droppings except the above areas. The manager provided the recent (10/10/2019) professional exterminator service report (Exterminator). Observed no past or current evidence of live infestation on the report.

Eliminate all rodent droppings from this facility and maintain this facility free from vermin including but not limited to rodents.  
Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner.

A reinspection will be conducted on Wednesday, 11/13/2019 to determine compliance. Non-compliance will result in the health permit suspension and the facility closure.

**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)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

**POINTS**  
**1**  
Compliance date not specified  
Complied on 11/12/2019  
Violation Reference - HSC -  
114018, 114020, 114020.1

**Inspector Comments:** Observed frozen vegan bacon to be defrosting in the standing water at the table next to dishwasher.  
Discontinue this practice.  
Defrost using one of the following approved methods:  
1) Under refrigeration that maintains the food temperature at 41 degree F or below.  
2) In a microwave oven if immediately followed by immediate preparation.  
3) As part of the cooking process.  
4) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70 degree F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

Corrected on site. The frozen bacon submerged under portable running cold water with sufficient water velocity to flush off loose particles into the sink drain by the manager.

**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>

**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**  
Compliance date not specified  
Complied on 11/12/2019  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** Observed uncovered nacho chips, cauliflowers, batter, enchilada sauces, and nacho cheeses at the cook's line.

Discontinue this practice. Store all food so as to be protected from any potential cross contamination.

Corrected on site. All foods were covered with lids by the manager.

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed a leaky sprayer at the dishwasher.
	Violation Reference - HSC - 114130, 114130.1, 114130	All utensils and equipment shall be fully operative and in good repair.

**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 11/12/2019	<b>Inspector Comments:</b> 1. Observed two (2) tongs and three (3) spatula stored in the standing water (87.2 degree F) at the cook's line.
	Violation Reference - HSC - 114074, 114081, 114119	2. Observed food debris on two (2) knives at the knife magnet on the wall above the cold holding table across the kitchen stove.

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

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed grease build ups and gaps between filters at the mechanical ventilation hood system in the kitchen.
	Violation Reference - HSC - 114149, 114149.1	Clean the filters and seal the gaps so that all smoke and vapors are adequately removed during cooking.

**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 11/12/2019	<b>Inspector Comments:</b> 1. Observed three (3) wet wiping cloths stored on preparation table across the handwashing sink and one (1) wet wiping cloth on the cold holding table at the cook's line.
	Violation Reference - HSC - 114135, 114185.1	Discontinue this practice. Store all wiping cloths in a clean and sanitary manner and in a cloth sanitizer bucket between uses.

2. Observed no sanitizer at the final rinse of the dishwasher machine. Measured 0 ppm chlorine even after multiple runs of the dishwasher.

Repair the dishwasher to provide at least 50 ppm chlorine at the final rinse.

The manager stopped using dishwasher. The manager directed to employee to do manual dishwashing.

**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)



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**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<b>Inspector Comments:</b> Observed no air gap between the drain line from beverage dispensing machine in the kitchen and the floor sink.  Maintain at least a one (1) inch air gap, or a gap of twice the diameter of the pipe, whichever value is greatest, between the drain line and the floor sink so as to prevent possible back-flow contamination.
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**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> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<b>Inspector Comments:</b> Observed no toilet paper in the toilet paper dispenser in the men's and women's restroom.  Provide and maintain toilet papers in the toilet paper dispenser at all time.
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**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> Observed grease build ups and food debris on floor at the following areas: 1. Under the cooking equipment in the kitchen. 2. Under the preparation table in the kitchen. 3. Under the 3-compartment sink. 4. Under the dry storage racks.  Maintain all floors in a clean and sanitary manner at all times.
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**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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A letter grade "B" was posted on the front window.  
Do not remove, relocate, or obscure from public view.  
Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

Note:  
Temperature of hot water at all sinks (two handwashing sinks, one preparation sink, one 3-compartment, one dishwasher sprayer, and one mop sink) was measured above 120 degree F.  
Temperature of hot water at the non-adjustable restroom handwashing sinks was measured at 106.8 degree F.  
The concentration of the chlorine sanitizer bucket at the kitchen and the bar was measured at 100 ppm.  
  
Temperature of the foods (cooked meats, chickens, and rices) at the hot holding table was measured between 148 degree F and 157 degree F.  
Temperature of the foods (vegetables, meats, chickens, and sauces) in the walk-in refrigerator was measured between 37 degree F and 41 degree F.

**Signature(s) of Acknowledgement**

NAME: Mizael Garcia  
TITLE: Supervisor