



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PUPUSAS EXPRESS		DATE 9/18/2020	REINSPECTION DATE 10/02/2020	PERMIT EXPIRATION 12/31/2019
LOCATION 2252 S EUCLID AV G, ONTARIO, CA 91762			INSPECTOR Virginia McDonald	
MAILING ADDRESS 12195 WATERBROOK DR, RANCHO CUCAMONGA CA 91739			IDENTIFIER: Food	
TIME IN 9:30 AM	TIME OUT 5:00 PM	FACILITY ID FA0018738	RELATED ID PR0025211	PE 1621
			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.



SCORE 80

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

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

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

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

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

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	⊘
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊘
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	⊘
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊘
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	⊘
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊘
42. Garbage and refuse properly disposed; facilities m	⊘
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	



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

POINTS
4

Compliance date not specified
Complied on 9/18/2020
Violation Reference -

Inspector Comments: Observed a food worker working with food, touch her apron, then prepared to continue working with food; however, the inspector intervened to prevent her from touching the food until she washed her hands.

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.

Corrected on site: Food worker directed to stop and wash her hands before handling food.

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>



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

POINTS	Compliance date not specified
4	Complied on 9/18/2020
	Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: The following foods were observed out of temperature:

In the walk-in cooler:

- tamales at 46 F, 40 lbs
- carne asada 45 F, 2 quarts
- Salsa 58 F, 5 gallons
- salsa 45, 1 quart
- pollo pan 48 F, 5 lbs
- chicharron 46 F, 10 lbs
- black beans 45, 40 lbs
- cheese, 47 F, 20 lbs
- salsa 46-50 F,
- cheese 47 F, 8 lbs
- Atole 46 F, about 1 gallon
- beef eye of round 46 F, 18 lbs
- cooked chicken 48 F, 5 lbs
- shell eggs 47 F, 20 dozen
- beef hanging tender 46 F, 40 lbs
- rolled cheese 47 F, 10 lbs
- cheese 64 F, about 10 lbs
- pork chicharrones, 50 F, 40 lbs
- cooked beans 51 F, about 2 gallons
- cheese 48 F, about 5 lbs
- pork chorizo 48 F, 1 lb
- bean and meat mixture 50 F, 2 lbs

In cardboard boxes stacked in the kitchen:

Mozzarella cheese, 58 F, about 300 lbs. Manager stated the cheese had been delivered at 7 AM this morning and had not been put into the walk-in.

On the cold-holding table:

- carne asada at 50 F, about 1 quart, which came from the walk-in cooler

Note: Upon questioning, manager stated the power to the facility went out during the night for an unknown period of time.

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



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments: 1. A Food Manager Certificate was not observed at the facility. Provide a valid Food Manager Certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI): <ul style="list-style-type: none"> • 360training.com, Inc. - Learn2Serve® Food Protection Manager Certification Program • AboveTraining/StateFoodSafety.com - Certified Food Protection Manager (CFPM) Exam • 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 • The Always Food Safe Company, LLC - Food Protection Manager Certification <p>Provide a valid Food Manager Certificate within 60 days to avoid a billable re-inspection with a minimum charge of \$122.50. Original certificate must be provided.</p> <p>2. Upon interview, food worker unable to state the following:</p> <ul style="list-style-type: none"> - manager unable to describe proper ware washing procedure in a 3-compartment sink. -- reheating temperature and time for potentially hazardous foods (165 F/15 sec) <p>The person in charge and all food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.</p>
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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>

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Complied on 9/18/2020 Violation Reference - HSC - 114000	Inspector Comments: 1. Observed about 20 lbs of mozzarella cheese rounds in plastic bags on the wire shelving in the kitchen. Cheese measured 75 F. Manager stated the cheese had been removed from temperature control about 1.5 hours previous. No sticker or written procedure was observed. The facility was using time as a public health control. 2. Observed cheese 64F (5 lbs), chicharron 64 F (5 lbs), black beans 70 F (5 lbs), a mixture of pork, beans and cheese at 65 F (3 lbs). Manager stated the foods had been removed from temperature control about 1 hour previous. The facility was using time as a public health control. When questioned, food worker was aware that the time limit for food to be out of temperature is four hours. No time stickers or written procedure noted for the above. Discontinue this practice. When time only, rather than time in conjunction with temperature, is used as the public health control, the following conditions must be met: (1)The food shall be marked or otherwise identified to indicate the time that is four hours past the point in timewhen the food is removed from temperature control. (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control. (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded. (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request. Corrected on site: The above food items were voluntarily condemned and discarded. See violation #52.
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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)



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27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed multiple food items in the walk-in freezer without lids. Ensure food is stored, prepared, displayed or held so that it is protected from cross contamination (i.e. sneeze guards, lids, display cases, dispensers, labeled containers)
	Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	

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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified	Inspector Comments: Observed spray bottles under the 3-compartment sink without labels. Provide a label to all containers used to store chemicals that have been removed from its original container.
	Not In Compliance Violation Reference - HSC - 114254, 114254.1	

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	Inspector Comments: Observed bulk storage bins with faded labels. Observed two bottles near the grill filled with a liquid without labels. Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.
	Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	

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

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed the storage shelving in the kitchen to have build-up of grease and grime. Clean the shelving in the kitchen and maintain clean.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

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



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p>Inspector Comments: 1. Observed water build-up on the bottom of the M3 cold-holding table across from the stove.</p> <p>Repair the leak in the cold-holding table. Maintain equipment in good repair.</p> <p>2. Observed the automatic dishwasher, not in use, measuring 0 ppm chlorine sanitizer when run several times.</p> <p>Repair the automatic dishwasher to provide 50 ppm chlorine sanitizer.</p> <p>3. Handle was missing from the two-door True refrigerator.</p> <p>Replace the door handle.</p> <p>4. Observed the following noncommercial equipment in the kitchen: Two microwave ovens and a coffee maker.</p> <p>Remove the noncommercial equipment. Ensure only ANSI approved commercial equipment is used in the kitchen.</p> <p>5. The walk-in cooler was observed to be out of temperature. The external thermometer read 60 F, an internal probe thermometer 50 F, ambient temperature was approximately 48-50 F. Multiple food items observed out of temperature. See violation #7.</p> <p>Repair the walk--in cooler temperature control.</p> <p>Corrected on site: A service person arrived during this inspection and repaired the walk-in cooler cooling system. At the end of the inspection the external thermometer read 38 F, ambient temperature 40 F, internal probe thermometer read 41 F</p>
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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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<p>Inspector Comments: 1. Observed one light out under the ventilation hood.</p> <p>Repair or replace the light under the hood.</p> <p>2. Observed a two-burner stockpot burner extending about 3 inches past the canopy ventilation hood.</p> <p>Canopy-type hoods shall extend 6" beyond all cooking equipment. Move the two-burner stockpot burner back under the hood.</p> <p>3. Observed ventilation panels with a build-up of grease.</p> <p>Clean the ventilation panels.</p>
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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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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed no drain line from the ice machine, causing water to drain directly on to the floor. Repair or replace the drain line to drain into the floor sink, with an air gap that is twice the diameter of the pipe and a minimum of one (1) inch.
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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)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114244, 114245	Inspector Comments: Observed two garbage dumpsters, one with no lid and the other with the lid open. Ensure the garbage dumpsters have lids and the lids are closed at all times.
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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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52. VC & D

POINTS 0	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113980

Inspector Comments: The following food items were voluntarily condemned and discarded:

In the walk-in cooler:

- tamales at 46 F, 40 lbs
- carne asada 45 F, 2 quarts
- Salsa 58 F, 5 gallons
- salsa 45, 1 quart
- pollo pan 48 F, 5 lbs
- chicharron 46 F, 10 lbs
- black beans 45, 40 lbs
- cheese, 47 F, 20 lbs
- salsa 46-50 F,
- cheese 47 F, 8 lbs
- Atole 46 F, about 1 gallon
- beef eye of round 46 F, 18 lbs
- cooked chicken 48 F, 5 lbs
- shell eggs 47 F, 20 dozen
- beef hanging tender 46 F, 40 lbs
- rolled cheese 47 F, 10 lbs
- cheese 64 F, about 10 lbs
- pork chicharrones, 50 F, 40 lbs
- cooked beans 51 F, about 2 gallons
- cheese 48 F, about 5 lbs
- pork chorizo 48 F, 1 lb
- bean and meat mixture 50 F, 2 lbs

In cardboard boxes stacked in the kitchen:

Mozzarella cheese, 58 F, about 300 lbs. Manager stated the cheese had been delivered at 7 AM this morning and had not been put into the walk-in.

On the cold-holding table:

- carne asada at 50 F, about 1 quart, which came from the walk-in cooler

On the hot-holding table:

- 11 chicken tamales from the walk-in cooler
- 7 beef tamales from the walk-in cooler

On the prep table across from the grill:

- cheese 64F (5 lbs), chicharron 64 F (5 lbs), black beans 70 F (5 lbs), a mixture of pork, beans and cheese at 65 F (3 lbs).

On the wire shelving in the kitchen:

- about 20 lbs of mozzarella cheese rounds in plastic bags.

Violation 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."



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CV. COVID-19 OBSERVATIONS

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: Per the Statewide Industry Guidance to Reduce Risk, before reopening, all facilities must:

1. Perform a detailed risk assessment and implement a site-specific protection plan
2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
3. Implement individual control measures and screenings
4. Implement disinfecting protocols
5. Implement physical distancing guidelines

The manager was questioned regarding compliance with the above COVID-19 Guidelines and was noted to be out of compliance with the following:

Out of Compliance:

1. Risk Assessment and Site-Specific Protection Plan
- The facility does not have a written work-site specific COVID-19 plan.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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

"B" grade posted.

Do not obscure, relocate, or remove grade card. Failure to comply may result in a billable grade card reposting follow-up at a rate of \$245.00 per hour, with a minimum of 30 minutes.

The following forms were left with the management:

- Rescore form
- Cooling hot food safely flyer
- Top 5 CDC Risk Factors
- Guidance for Operating During COVID-19 Recovery, Food Facilities Readiness Survey

PEP talk given

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](#).



Public Health
Environmental Health Services

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

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Signature(s) of Acknowledgement

NAME: Norma Maciel
TITLE: Manager