



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

**(800) 442-2283**

FACILITY NAME <b>LA ESPERANZA MEAT MARKET</b>					DATE <b>10/9/2012</b>	SIGNATURE	
LOCATION <b>25963 9TH ST, HIGHLAND, CA 92346</b>					REINSPECTION DATE <b>10/23/2012</b>	PERMIT EXPIRATION <b>5/31/2013</b>	
MAILING ADDRESS <b>25963 E 9TH ST, SAN BERNARDINO CA 92410</b>					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Chaz Harrison</b>		
FA # <b>FA0001693</b>	PR # <b>PR0000390</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: <b>Grill</b>		
TIME IN <b>11:01 AM</b>	TIME OUT <b>11:28 AM</b>	CONTACT <b>Not Captured</b>			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. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

<b>SCORE</b>
<b>90</b>

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 Food Safety Cert Name: <span style="color: green;">Jose Orozco</span>				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			4	2
	In	6. Adequate handwashing facilities supplied & accessib				<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
	In	N/O	N/A	8. Time as a public health control; procedures & record		2
	In	N/O	N/A	9. Proper cooling methods		2
	In	N/O	N/A	10. Proper cooking time & temperatures		
	In	N/O	N/A	11. Proper reheating procedures for hot holding		4
PROTECTION FROM CONTAMINATION						
	In	N/O	N/A	12. Returned and reserve of food		2
	<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		2
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>						

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

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	<span style="color: red;">⊗</span>
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	<span style="color: red;">⊗</span>
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

[EHS would appreciate your feedback on this inspection. Click here to take our survey or browse to surveymonkey.com/s/RFFSURVEY](#)



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**Critical Violations**

**23: No rodents, insects, birds, or animals**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 10/9/2012	<i>Violation Description:</i> 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)  <i>Inspector Comments:</i> Observed three flies on top of food prep table. Ensue to keep air curtain on at all times.
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**Non-critical Violations**

**6: Adequate handwashing facilities supplied & accessi**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> 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)  <i>Inspector Comments:</i> Observed employee washing towels in handwashing sink. A handwashing facility shall not be used for purposes other than handwashing.
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**25: Personal cleanliness and hair restraints**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> 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)  <i>Inspector Comments:</i> Observed employee handling food with out hair properly restrained. Ensure hair is properly restrained or wear a hat or hair net to prevent hair from entering food.
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**34: Warewashing facilities: installed, maintained, use**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> 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.  <i>Inspector Comments:</i> Observed excessive sanitizer in sanitizer bucket. Excessive sanitizer can become a contaminate. Ensure sanitizer is maintained between 200-400ppm when using quat ammonia.
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**48: Food Worker Certification**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.  <i>Inspector Comments:</i> Observed workers with missing food handler certificates. Ensure workers obtain food handler certificate within 2 weeks.
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**Overall Inspection Comments**

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"A" placard posted.

Contact Chaz Harrison at 1800-442-2283 with any questions.

Our food worker Training Certification is now available online! Get your County approved food worker card at <http://www.sbcfoodworker.com>

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245

Food handler card information left. Fax Cards within 14 days to DEHS

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