



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 EI GRAN BURRITO				DATE 10/23/2012	SIGNATURE 	
LOCATION 4880 E MOTOR LN D, ONTARIO, CA 91761				REINSPECTION DATE 11/06/2012	PERMIT EXPIRATION 4/30/2013	
MAILING ADDRESS 9031 LARAMIE DR, RANCHO CUCAMONGA CA 91737				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Nicole Walker		
FA # FA0014551	PR # PR0019218	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None	
TIME IN 10:42 AM	TIME OUT 1:30 PM	CONTACT Not Captured			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.

SCORE
76

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 Food Safety Cert Name: Data not collected			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & excl		4	
In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop		4	⊗
In		6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	⊗
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	⊗
27. Food separated and protected	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	⊗

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



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Non-critical Violations

1: Demonstration of knowledge; food manager certifica

POINTS
2

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Ensure at least one employee or manager obtains a Food Manager Certificate. Observed two expired food manager cards at time of inspection. El Gran Burrito has 30 days to obtain a valid Food Manager Certificate. Failure to comply will subject establishment to legal action/ administrative action/billable fee of \$245 per visit. (Repeat Violation)

Ensure employees can demonstrate knowledge in which test strips to use with Quat sanitizer.

5: Hands clean and properly washed; gloves used prope

POINTS
4

Compliance date not specified
Not In Compliance

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))

Inspector Comments: Ensure employees wash hands after returning from cleaning duties to food preparation activities. Observed employee sweeping floor at cook line. Observed same employee continue with food prep duties/utensils contact duties without washing hands. (Hand washing hand out provided)

6: Adequate handwashing facilities supplied & access

POINTS
2

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Observed no soap at hand sink at cook line hand sink at time of inspection. Corrected on site.

Observed no paper towels in paper towel dispenser unit at cook line hand sink. Observed paper towel stored on top of food cart. Not approved.

Ensure all hand sinks are fully stocked with soap, paper towels, hot and cold running water. Ensure paper towels are stored in/on dispenser unit. Protect paper towels from all forms of potential contamination.

Observed paper towels resting directly on top paper towel dispensers in both the men and women restrooms. Store paper towels properly in dispensers.

14: Food contact surfaces: clean and sanitized

POINTS
4

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Ensure proper cleaning and sanitizing of all food contact surfaces. Observed employee wiping down food contact surface/area with wiping towel from the front counter sanitizer bucket. Observed 0ppm Quat sanitizer level at sanitizer bucket.

NOTE: Employee added Quat Sanitizer to sanitizer bucket. Corrected by staff.

26: Approved thawing methods used, frozen food

POINTS
1

Compliance date not specified
Not In Compliance

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)



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Non-critical Violations

Inspector Comments: Observed a deep container of frozen shrimp defrosting in standing water at cook line prep sink. Ensure are proper defrosting.

27: Food separated and protected

POINTS	Compliance date not specified
1	Not In Compliance

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.

Inspector Comments: Observed brown jacket resting directly on top of unprotected toilet paper at storage rack. Ensure employees store personal items in a designated location. Protect all paper goods from all forms of potential contamination.

Observed bulk eggs store above food items in walk in cooler. Store eggs below.

Observed personal drinks stored over bulk food items at dry storage. Store personal drinks in a designated location away from food, food storage, utensils, and food prep areas.

Observed cooling fan filthy at fan guard. Maintain clean.

33: Nonfood-contact surfaces clean

POINTS	Compliance date not specified
1	Not In Compliance

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

Inspector Comments: Observed fan guards at walk in cooler in need of deep cleaning. Observed severe accumulation of dust/mold/grime at walk in cooler fan guard.

34: Warewashing facilities: installed, maintained, use

POINTS	Compliance date not specified
1	Not In Compliance

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.

Inspector Comments: Provide a complete Quat test strip set kit. Observed Quat concentration color chart missing not available at time of inspection. Ensure proper monitoring of sanitizer levels.

Observed Quat level at cook line sanitizer bucket resting at over 400ppm.

35: Equipment/Utensils - approved; installed; clean; g

POINTS	Compliance date not specified
1	Not In Compliance

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)

Inspector Comments: Store CO2 tanks properly. Observed CO2 tanks not properly secured at time of inspection. Prevent hazards.

Observed cook line freezer box in need of cleaning. Observed food debris build up along unit.

Maintain all storage areas clean. Observed old food debris collecting in utensils storage drawer.

38: Adequate ventilation and lighting; designated area

POINTS	Compliance date not specified
1	Not In Compliance

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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Non-critical Violations

Inspector Comments: Ensure adequate ventilation at restrooms. Observed none.

Observed filters missing at cook line hood. Repair or replace.

Maintain hood filters clean.

40: Wiping cloths: properly used and stored

POINTS
1
Compliance date not specified
Not In Compliance

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)

Inspector Comments: Store wiping towels in sanitizer bucket when not in use. Observed resting out at time of inspection.

41: Plumbing; proper backflow devices

POINTS
1
Compliance date not specified
Not In Compliance

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)

Inspector Comments: Observed faucet at 3 compartment sink in disrepair. Repair or replace.

43: Toilet facilities: properly constructed, supplied.

POINTS
1
Compliance date not specified
Not In Compliance

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair. 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. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

Inspector Comments: Observed establishment offering on-site liquor consumption. Observed no urinal at time of inspection. Ensure urinal is available prior to next inspection. Failure to comply will subject establishment to legal/administrative/billable action. Ensure urinal is available for use by Feb 1, 2013.

Ensure installation of urinal meets all plumbing codes/county codes/city codes.

44: Premises; personal/cleaning items; vermin-proofing

POINTS
1
Compliance date not specified
Not In Compliance

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)

Inspector Comments: Observed dumpster area in need of regular cleaning. Observed litter collecting under dumpster. Maintain dumpster lids closed.

48: Food Worker Certification

POINTS
2
Compliance date not specified
Not In Compliance



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Non-critical Violations

Violation Description: 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.

Inspector Comments: Ensure all employees obtain valid San Bernardino County Food Handler cards ONLY. Observed one food handler card from Riverside County; not valid.

Missing food handler card fax sheet provided

ONLINE food handler card information sheet provided

Overall Inspection Comments

Letter C posted - Do not hide, tamper with, or relocate letter placard. Failure to comply will subject establishment to administrative action/ legal action/billable fee of \$245 per visit.

Business card provided

FIRST (Fax sheet and Online food handler information)

Spanish & English sanitizer hand out

Hand washing hand out

Written report provided

Observed establishment offering on-site liquor consumption. Observed no urinal at time of inspection. Ensure urinal is available prior to next inspection. Failure to comply will subject establishment to legal/administrative/billable action. Ensure urinal is available for use by Feb 1, 2013. Ensure installation of urinal meets all plumbing codes/County codes/City codes.