



**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 LA CASITA MEXICAN CAFE				DATE 12/20/2012	SIGNATURE	
LOCATION 17289 MAIN ST, HESPERIA, CA 92345				REINSPECTION DATE 6/20/2013	PERMIT EXPIRATION 2/28/2013	
MAILING ADDRESS 17289 MAIN ST, HESPERIA CA 92345				REHS Evelyn Downer		
FA # FA0007775	PR # PR0000129	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None	
TIME IN 3:28 PM	TIME OUT 5:05 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine	
				RESULT: 03 - Corrective Action / No Follow up Required		
				ACTION: 01 - No Further Action 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
91

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				2
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	2
○ In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+ COS	4	⊗ OUT
In	N/O	○ N/A	8. Time as a public health control; procedures & record		4	2
In	○ N/O	N/A	9. Proper cooling methods		4	2
○ In	N/O	N/A	10. Proper cooking time & temperatures		4	
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
○ In			13. Food in good condition, safe and unadulterated		4	2
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
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	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						
○ 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	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	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗ OUT
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	⊗ OUT
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	⊗ OUT
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	⊗ OUT
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

7: Proper hot and cold holding temperatures

POINTS 4	Compliance date not specified Complied on 12/20/2012	<p><i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))</p> <p><i>Inspector Comments:</i> Provide all PHF = potentially hazardous foods to be COLD held at 41 F or below. Observed the foods in the walk-in refrigerator at 45 F to 49 F. Ice down foods and keep icing down foods until the walk-in refrigerator has been repaired (repair ASAP) and can keep PHF at 41 F or below and keep as many of the walk-in PHF foods in other walk-in refrigerators and freezers.</p>
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35: Equipment/Utensils - approved; installed; clean; g

POINTS 1	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> The walk-in door does not latch. Therefore, the walk-in door does not remain closed. ASAP repair, replace the door mechanism for the walk-in door so that the door can be closed and will remain closed.</p>
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40: Wiping cloths: properly used and stored

POINTS 1	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> Provide a minimum of 100 ppm CHLORINE sanitizer for all kitchen, prep, waitress area chlorine sanitizer bucket solutions. Observed cooks chlorine sanitizer bucket solution between 50 and 75 ppm chlorine concentration. Corrected on site with new chlorine sanitizer solution at 150 ppm chlorine concentration. Provide the bar sink QUAT sanitizer in the 3 compartment bar sink sanitize compartment to be at a minimum of 200 ppm quat concentration. Observed the quat sanitizer from the dispenser coming out at 100 ppm quat concentration. Bartender manually adding quat concentration to provide a minimum of 200 ppm quat until the dispenser has been adjusted and is dispensing the approved ppm as required by the State of California food code.</p>
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46: No unapproved private homes / living or sleeping q

POINTS 1	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> Repair, renovate the floor and base cove in the dish washing room etc. Observed floor tiles missing poor cement floor patch job.</p>
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48: Food Worker Certification

POINTS 2	Compliance date not specified Not In Compliance	<p><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.</p> <p>This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.</p> <p><i>Inspector Comments:</i> Provide all food workers to have valid San Bernardino County food worker/food handler cards. Observed 16 food workers/food handlers with expired cards.</p>
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Overall Inspection Comments

No summary comments have been made for this inspection.