



**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 CEMITAS POBLANAS JUQUILITA				DATE 1/25/2013	SIGNATURE <i>Patricia Hernandez</i>
LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376				REINSPECTION DATE 7/25/2013	PERMIT EXPIRATION 12/31/2012
MAILING ADDRESS 1032 S TOWNSEND AV, LOS ANGELES CA 90023				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Chris Nwadike	
FA # FA0009572	PR # PR0003340	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: PEP
TIME IN 12:51 PM	TIME OUT 2:10 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
90

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
<input checked="" type="radio"/> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="radio"/> In	N/O	3. No discharge from eyes, nose, and mouth			2
<input type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT
PREVENTING CONTAMINATION BY HANDS					
<input type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used prop	<input checked="" type="checkbox"/> COS	<input checked="" type="checkbox"/> MAJ	2
<input type="radio"/> In		6. Adequate handwashing facilities supplied & accessib			<input checked="" type="checkbox"/> OUT
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input type="radio"/> In	N/O	<input checked="" type="checkbox"/> N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	
<input checked="" type="radio"/> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<input type="radio"/> In	<input checked="" type="checkbox"/> N/O	N/A			2
<input checked="" type="radio"/> In		13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved source		4	
<input type="radio"/> In	N/O	<input checked="" type="checkbox"/> N/A			2
<input type="radio"/> In	N/O	<input checked="" type="checkbox"/> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input type="radio"/> In		<input checked="" type="checkbox"/> N/A			2
CONSUMER ADVISORY					
<input type="radio"/> In	N/O	<input checked="" type="checkbox"/> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<input type="radio"/> In		<input checked="" type="checkbox"/> N/A		4	
WATER/HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> 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	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	<input checked="" type="checkbox"/> OUT
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<input checked="" type="checkbox"/> OUT
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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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Critical Violations

5: Hands clean and properly washed; gloves used prope

POINTS
4

Compliance date not specified
 Complied on 1/25/2013

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: Observed employees handling foods, cleaning counter surfaces and then back to cooking foods without washing hands. Ensure that employees after change of duties wash hands before touching foods. Instantly corrected during inspection.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

Non-critical Violations

4: Proper eating, tasting, drinking or tobacco use

POINTS
2

Compliance date not specified
 Not In Compliance

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

Inspector Comments: Employees drinks were observed on prep tables. Provide a designated space for employee items.

6: Adequate handwashing facilities supplied & accessi

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: No handwashing sink observed in kitchen area. Provide a designated handwashing sink.

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: Observed wet wiping cloths placed on various counter tops. Place wiping cloths in sanitizing solution prior to and after each use.

Test strip to check sanitizer level was not available. Provide sanitizer test strips to check strength of sanitizer.

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 no prep sink in the facility. Provide a designated food prep sink.

Overall Inspection Comments

No summary comments have been made for this inspection.