



**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 FIESTA MEXICAN FOOD				DATE 2/13/2013	SIGNATURE <i>Manuel Castro</i>
LOCATION 22144 HWY 18 2, APPLE VALLEY, CA 92307				REINSPECTION DATE 8/13/2013	PERMIT EXPIRATION 10/31/2013
MAILING ADDRESS 22528 OJAI RD, APPLE VALLEY CA 92308				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Dawn LaFlower	
FA # FA0007801	PR # PR0003446	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 1:29 PM	TIME OUT 2:22 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
In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <u>Manuel Castro 10/9/2012</u>			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○		2. Communicable disease; reporting, restrictions & exclusions		4	
○	N/O	3. No discharge from eyes, nose, and mouth			2
○	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○	N/O	5. Hands clean and properly washed; gloves used properly		4	2
○		6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	○	N/A		4	2
○	N/O	N/A		4	2
In	○	N/A		4	
In	○	N/A		4	
PROTECTION FROM CONTAMINATION					
In	○	N/A			2
○		13. Food in good condition, safe and unadulterated		4	2
○	N/O	N/A		4	2

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration (ppm):

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○		15. Food obtained from approved source		4	
In	N/O	○			2
In	N/O	○			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○			2
CONSUMER ADVISORY					
In	N/O	○			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○		4	
WATER/HOT WATER					
○		21. Hot and cold water available _____ Temp		4	2
LIQUID WASTE DISPOSAL					
○		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○		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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	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; test strips	⊗
35. Equipment/Utensils approved; installed; clean; good repair, capacity	⊗
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	⊗
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping quarters	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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Non-critical Violations

1: Demonstration of knowledge; food safety certification

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)

More Information:

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

Inspector Comments: Ensure all employees can demonstrate knowledge pertaining to their assigned job duties.

Observed employee in kitchen prep area unable to demonstrate knowledge pertaining to proper sanitizer levels and cooking temperatures.

Provided operator with hot/cold holding and cooking temperature stickers.

7: Proper hot and cold holding temperatures

POINTS
2
Compliance date not specified
Not In Compliance

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/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

Inspector Comments: Maintain cold holding temperatures of potentially hazardous foods at or below 41 degrees.

Observed temperature of foods measuring 47 degrees in walk in cooler. Operator immediately turned down thermostat.

27: Food separated and protected

POINTS
1
Compliance date not specified
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: Discontinue storing ice scoop in ice of ice machine. Provide an approved container to store when not in use.

Observed ice scoop and handle stored directly in ice.

34: Warewashing facilities: installed, maintained, used; test strips

POINTS
1
Compliance date not specified
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.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

Inspector Comments: Maintain chlorine sanitizer between 100-200 ppm. Use test strips when dispensing to verify appropriate sanitizer levels are achieved.

Observed chlorine excessively over 200 ppm. Corrected.

35: Equipment/Utensils - approved; installed; clean; good repair, capacity

POINTS
1
Compliance date not specified
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: Clean and maintain equipment on a routine basis.

Observed mold on deflector inside ice machine.



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Non-critical Violations

36: Equipment, utensils and linens: storage and use

POINTS 1	Compliance date not specified	<i>Violation Description:</i> All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)
	Not In Compliance	

Inspector Comments: Store cooking utensils in a sanitary manner.

Observed spatulas stored between pipe and wall next to grill. Ensure to clean and sanitize prior to reusing.

38: Adequate ventilation and lighting: designated area

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	

Inspector Comments: Replace light cover in walk in cooler.

Observed burned hold in light cover.

39: Thermometers provided and accurate

POINTS 1	Compliance date not specified	<i>Violation Description:</i> An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)
	Not In Compliance	

More Information:
<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>

Inspector Comments: Provide working thermometers in refrigeration units that store potentially hazardous foods.

Observed thermometers in walk in cooler not functioning.

Overall Inspection Comments

"A" grade card posted

Repair/replace missing or broken floor tiles in dry storage room to provide a smooth, cleanable surface (repeat violation). Observed missing/broken floor tiles.