



**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>CARDENAS MARKETS 9</b>				DATE <b>2/20/2013</b>	SIGNATURE <i>Available on Bakery Report</i>
LOCATION <b>250 W FOOTHILL BL, RIALTO, CA 92376</b>				REINSPECTION DATE <b>8/20/2013</b>	PERMIT EXPIRATION <b>10/31/2013</b>
MAILING ADDRESS <b>250 W FOOTHILL BL, RIALTO, CA 92376</b>				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT	
FA # <b>FA0009229</b>	PR # <b>PR0001723</b>	SR #	CO #	PE <b>1619</b>	REHS <b>Cecilia Jones</b>
TIME IN <b>1:56 PM</b>	TIME OUT <b>2:57 PM</b>	CONTACT <b>Not Captured</b>			PROGRAM IDENTIFIER: <b>Market/Meat</b> SERVICE: <b>001 - Inspection - Routine</b> RESULT: <b>03 - Corrective Action / No Follow up Required</b> ACTION: <b>01 - No Further Action Required</b>

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>92</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: <b>Data not collected</b>			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & exclusions		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 properly		4	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessible			2
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 <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & records		4	2
In	N/O <span style="color: blue;">○</span> N/A 9. Proper cooling methods		4	2
In	N/O <span style="color: blue;">○</span> N/A 10. Proper cooking time & temperatures		4	
In	N/O <span style="color: blue;">○</span> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> 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
In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	<span style="color: red;">⊘</span> 2

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">○</span> 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				
<span style="color: green;">○</span> 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	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/Utensils approved; installed; clean; good repair, capacity	<span style="color: red;">⊘</span>
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	<span style="color: red;">⊘</span>
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**

**14: Food contact surfaces: clean and sanitized**

**POINTS**  
**2**  
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:* Clean and maintain the following in a clean and sanitary condition:  
 1) The prep sink. Observed soiled and build up in the corners of the sink.  
 2) Three compartment sink. Observed loose food debris in all 3 compartment. Manager states that sink is used to wash the plastic green (plant looking) dividers. Ensure to properly sanitize these prior to re-use in order to prevent cross contamination.

*More Information:*  
[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/Documents/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/Documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**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:* In order to prevent cross contamination, provide proper partition between meat species and between cooked and uncooked meat stored in the meat display case. Observed several partitions missing.

**33: Nonfood-contact surfaces clean**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

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

*Inspector Comments:*

**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 ice machine. Observed slight mildew growth.

**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:* Repair and maintain condensate lines inside of the meat display case. Observed dripping onto packaged cheese and meat tray. No dripping was observed directly onto open food during this inspection.

**45: Floors, walls and ceilings: built, maintained, and clean**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

*Inspector Comments:* Clean and maintain walls in walk in refrigerators. Observed mildew growth on walls and ceiling. Clean and maintain floors underneath storage shelving ins storage area. Observed sticky spill.



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**Non-critical Violations**

**47: Signs posted; last inspection report available**

<b>POINTS</b>
<b>1</b>

Compliance date not specified  
 Not In Compliance

*Violation Description:* Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

*Inspector Comments:* Observed last inspection report is not available for review. Ensure that latest report is available for review upon request.

**Overall Inspection Comments**

Letter grade "A" posted.

Manager signature available on Bakery report.