



**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 OSCAR'S MEXICAN RESTAURANT					DATE 3/14/2013	SIGNATURE <i>Eurich Santiago</i>	
LOCATION 19 N 5TH ST, REDLANDS, CA 92373					REINSPECTION DATE 3/28/2013	PERMIT EXPIRATION 6/30/2013	
MAILING ADDRESS 19 N 5TH ST, REDLANDS, CA 92373					<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT		
					REHS Eurich Santiago		
FA # FA0009295	PR # PR0005776	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None		
TIME IN 9:16 AM	TIME OUT 11:05 AM	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
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: 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	+	⊗		2
○ In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A			4	⊗
○ 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	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				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	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	⊗
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	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	⊗
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	⊗
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 properly

POINTS
4
Compliance date not specified
Complied on 3/14/2013

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 employee handling dirty dishes proceeded to remove and handle clean dishes from the dishwasher without washing hands first. Wash hands thoroughly with soap and warm water for 20 seconds and dry with with disposable towel between change of tasks.

Employee was notified to wash hands. Corrected on site.

More Information:

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

Non-critical Violations

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))

Inspector Comments: Observed container of guacamole in food prep refrigerator at 53F. Per employee, guacamole was made an hour before inspection. Ensure all potentially hazardous foods are kept at or below 41F for cold holding.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

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: Observed excessive dust and grease build up on fan guard inside reach in refrigerator at cook's line. Clean and maintain.

Utensil was stored on nailhead in pathway of walkway and walk in cooler door. Observed utensil fall each time walk in cooler door hit it upon opening door. Provide adequate storage for utensils to prevent potential contamination.

42: Garbage and refuse properly disposed; facilities maintained

POINTS
1
Compliance date not specified
Not In Compliance

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Inspector Comments: Observed 4 dumpsters with lids kept open. Ensure all dumpster lids are kept closed at all times to prevent vermin harborage and/or attraction.

48: Food Worker Certification

POINTS
2
Compliance date not specified
Not In Compliance

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.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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Non-critical Violations

Inspector Comments: Observed 2 missing food worker cards.

Obtain food handler cards through San Bernardino County website at www.sbcountyfoodworker.com and click on " Food Worker Training" link. Only food handler card obtained from San Bernardino County website is accepted.

NOTE:

-Food handler cards must be faxed to Division of Environmental Health Services within 14 days.
 Non-compliance will result in a charged inspection.

Overall Inspection Comments

"A" grade posted.

Please note:

-provided food worker card verification form

-Observed flour container open during duration of inspection. Ensure all containers are kept closed at all times to prevent potential contamination.

-Observed food debris inside floor drain. Clean and maintain.