



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>LA MORENITA</b>				DATE 4/3/2013	SIGNATURE <i>Rodrigo Valverde</i>	
LOCATION 2100 N RANCHO AV C, COLTON, CA 92324				REINSPECTION DATE 10/03/2013	PERMIT EXPIRATION 5/31/2013	
MAILING ADDRESS 1610 N 8TH ST, COLTON CA 92324				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Grace Cat</b>		
FA # FA0010785	PR # PR0003670	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None	
TIME IN 11:13 AM	TIME OUT 1:00 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**  
**81**

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: <i>Josepha Ramirez 3-8-13</i>				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl			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						
In	N/O	5. Hands clean and properly washed; gloves used prop	<span style="color: green;">+</span>	<span style="color: red;">⊗</span>		2
In		6. Adequate handwashing facilities supplied & accessib				<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	<span style="color: green;">+</span>	<span style="color: red;">⊗</span>		2
In	N/O	<span style="color: blue;">○</span> N/A			4	2
In	<span style="color: blue;">○</span> N/O	N/A			4	2
<span style="color: green;">○</span> In	N/O	N/A			4	
In	<span style="color: blue;">○</span> N/O	N/A			4	
PROTECTION FROM CONTAMINATION						
In	<span style="color: blue;">○</span> N/O	N/A				2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated			4	2
In	N/O	N/A	<span style="color: green;">+</span>	<span style="color: red;">⊗</span>		2

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration

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				2
In	N/O	<span style="color: blue;">○</span> N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A				2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> N/A			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	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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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 4/3/2013

*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 cook employee touching bare hands with various things in the kitchen from rack, tray, sanitizer towels inside the bucket and went directly to prepare foods. Ensure to always properly washing hands when going from one task to another or in between tasks.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf)

**7: Proper hot and cold holding temperatures**

POINTS  
**4**

Compliance date not specified  
 Complied on 4/3/2013

*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 a tray of egg sitting at room temperature in the cook line. Measured internal temperature of one egg ranging from 69F - 71F. Operator voluntarily discarded of eggs. See VC & D.

Discontinue holding potential hazardous food at unapproved temperature.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf)

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

POINTS  
**4**

Compliance date not specified  
 Complied on 4/3/2013

*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:* Observed employee washing cooking utensil and quickly dipped utensil into quaternary sanitizer solution. Properly wash, rinse and sanitize all equipments for at least 60 seconds.

Measured sanitizer level inside the 3-compartment sink ranging from 100 ppm - 200 ppm. Ensure to always use test strips to monitor for appropriate sanitizer level at all times.

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)

**Non-critical Violations**

**6: Adequate handwashing facilities supplied & accessible**

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:* Upon arrival, observed soap dispenser in disrepair at the handwashing sink. Dispenser has soap inside but didn't dispensed. Repair/ replace immediately.

**30: Food storage: food storage containers identified**

POINTS  
**1**

Compliance date not specified  
 Not In Compliance

*Violation Description:* Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

*Inspector Comments:* Observed bowls of food stacked on top of containers inside the cold holding units in the cook line and in the smoothie area.

**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)



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**Non-critical Violations**

*Inspector Comments:* Observed soiled and clean equipments being stored on the same rack with each other. Properly separate and identify clean from soiled equipments.

**36: Equipment, utensils and linens: storage and use**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Observed metal and plastic cups being used as scooping method inside salt and sugar containers. Provide approved scooping method for all bulk containers (scoop with handle). Ensure to store all scoop handles away and outside of all food contact surfaces.

**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 several wet wiping towels on table near the cook line and in the food preparation area. All wet wiping towels must be stored inside an approved sanitizer bucket at all times.

**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:* Observed chipped/damaged floor with food residues in between grouts in the kitchen: below the handwashing sink, between the stoves and near the smoothie sink. Repair/replace.

**52: VC & D**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance

*Violation Description:* Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

*Inspector Comments:* Operator voluntarily discarded of 13 eggs.

**Overall Inspection Comments**

Grade "B" posted.

Do not remove/hide/replace letter grade posted by the inspector. Failure to do so will result in billable re-inspection and/or fees assessed.