



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
 CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME MARISCOS DEL PACIFICO				DATE 10/1/2013	SIGNATURE <i>[Signature]</i>
LOCATION 14755 FOOTHILL BL A, FONTANA, CA 92335				REINSPECTION DATE 10/03/2013	PERMIT EXPIRATION 3/31/2013
MAILING ADDRESS 13564 SEVILLE AV, FONTANA CA 92335				REHS Sierra Clayborn	
FA # FA0014770	PR # PR0019506	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN 2:24 PM	TIME OUT 3:59 PM	CONTACT Adrian Vazquez			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
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="radio"/> In	N/O	1. Demonstration of knowledge; food safety certification				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 checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used prop		4		2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures		4	<input checked="" type="checkbox"/> OUT
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures & record		4	2
<input type="radio"/> In	N/O	N/A	9. Proper cooling methods			<input checked="" type="checkbox"/> OUT
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and reserve of food			2
<input type="radio"/> In			13. Food in good condition, safe and unadulterated		4	<input checked="" type="checkbox"/> OUT
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

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="radio"/> N/A	16. Compliance with shell stock tags, condition, display			2
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input type="radio"/> In		<input checked="" type="radio"/> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available		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	<input checked="" type="checkbox"/> OUT
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	<input checked="" type="checkbox"/> OUT
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	<input checked="" type="checkbox"/> OUT
50. Restrooms Required	
51. Plan Review	
52. VC&D	<input checked="" type="checkbox"/> OUT
53. Impoundment	
54. Permit Suspension	



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9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
Not In Compliance

Inspector Comments: Observed large metal containers of beans in walk-in cooler. The container of beans that had been cooked the night previously measured at 56 F.
Observed large metal container of cooked rice stored in walk-in cooler at 98-112 F. Cook stated that it had been cooked approximately 1 hour before.

Ensure to use a proper cooling method.
Cooked food must be rapidly cooled from 135 F to 70 F within the first 2 hours.
Food must be further cooled from 70 F to 41 F over the next 4 hours.

Corrected on site:
Approximately 3/4 gallon of beans were discarded. See VC&D.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.
PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed cooked carnitas at 98-112 F and carne asada at 122 F in hot holding unit. Manager stated that food had been placed into unit approximately 1.5 hours previously.

Ensure that all potentially hazardous food is kept at 135 F or higher for hot holding.

Corrected on site:
Carnitas and carne asada was reheated in excess of 165 F.

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

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed meal moth infestation in bin of flour in dry storage area. Owner stated that flour had not been used since starting the business 2 months ago.

Eliminate all vermin presence from facility.
Inspect all grain product within the affected area.
Discard any food with signs of infestation.
Clean and sanitize affected area thoroughly.

Corrected on site:
Approximately 8lbs of flour was discarded. See VC&D.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/TransFatFlyer22012.pdf>



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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: Observed walk-in cooler thermometer reading at 50 F. Majority of food within walk-in cooler measuring at 47-49 F. Investigate disrepair of walk-in cooler. Ensure unit is able to maintain food's internal temperature at 41 F or below. Adjust or repair IMMEDIATELY. Inspector will return to reinspect in 48 hours. If refrigeration is not repaired in that time, business will be temporarily closed due to an imminent health hazard of improper holding temperatures. Observed cardboard on every shelf in walk-in cooler under food. REMOVE CARDBOARD. Cardboard interferes with cooling process, prohibiting heat from escaping from bottom of food storage containers.
	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)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS 1	Compliance date not specified	Inspector Comments: Observed dumpster lid open. Observed a few flies inside facility. Ensure to employ neighbors in shared responsibility of keeping dumpster lid closed and the dumpster area clean.
	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)

49. PERMITS AVAILABLE

POINTS 0	Comply by 10/2/2013	Inspector Comments: Observed a transfer of ownership as of 7/28/13. New business name, "Carnitas El Pareja". Business owner has been notified of 72 hour deadline to apply for a valid health permit otherwise business will be subject to closure due to operating without a valid health permit.
	Not In Compliance	

Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: The following was voluntarily discarded: Approximately 3/4 gallon of beans Approximately 8lbs of flour
	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."

Overall Inspection Comments



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Placed "A" grade placard at facility.

NOTE:

Investigate disrepair of walk-in cooler.

Ensure unit is able to maintain food's internal temperature at 41 F or below.

Adjust or repair IMMEDIATELY.

Inspector will return to reinspect in 48 hours. If refrigeration is not repaired in that time, business will be temporarily closed due to an imminent health hazard of improper holding temperatures.

Observed cardboard on every shelf in walk-in cooler under food.

REMOVE CARDBOARD.

Cardboard interferes with cooling process, prohibiting heat from escaping from bottom of food storage containers.

Inspector will reinspect within 48 hours for compliance.

Business owner has been notified of 72 hour deadline to apply for a valid health permit otherwise business will be subject to closure due to operating without a valid health permit.

Referred to HELP.