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: MI RANCHITO RESTAURANT				DATE: 11/27/2013	SIGNATURE
LOCATION: 152 W FOOTHILL BL, UPLAND, CA 91786					REINSPECTION DATE: 5/27/2014 / PERMIT EXPIRATION: 6/30/2014
MAILING ADDRESS: 152 W FOOTHILL BL, UPLAND, CA 91786			☑FACILITY ☐OWNER ☐ACCOUNT		REHS: Shannon Johnson
FA #: FA0005643	PR #: PR0007335	SR #	CO #	PE: 1622	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN: 2:38 PM	TIME OUT: 4:21 PM	CONTACT: Not Captured			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.

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SCORE 94

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																			
In	N/O		**1.** Demonstration of knowledge; food safety certification				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			4	2												
In			**6.** Adequate handwashing facilities supplied & accessib				2												
TIME AND TEMPERATURE RELATIONSHIPS																			
In	N/O	N/A	**7.** Proper hot and cold holding temperatures	✚		4	2												
In	N/O	N/A	**8.** Time as a public health control; procedures & record			4	2												
In	N/O	N/A	**9.** Proper cooling methods			4	2												
In	N/O	N/A	**10.** Proper cooking time & temperatures			4													
In	N/O	N/A	**11.** Proper reheating procedures for hot holding			4													
PROTECTION FROM CONTAMINATION																			
In	N/O	N/A	**12.** Returned and reservice of food				2												
In			**13.** Food in good condition, safe and unadulterated			4	2												
In	N/O	N/A	**14.** Food contact surfaces: clean and sanitized			4	2												

FOOD FROM APPROVED SOURCES																			
In			**15.** Food obtained from approved source			4													
In	N/O	N/A	**16.** Compliance with shell stock tags, condition, display				2												
In	N/O	N/A	**17.** Compliance with Gulf Oyster Regulations				2												
CONFORMANCE WITH APPROVED PROCEDURES																			
In		N/A	**18.** Compliance with variance, specialized process, and HACCP Plan				2												
CONSUMER ADVISORY																			
In	N/O	N/A	**19.** Consumer advisory provided for raw or undercooked foods				2												
HIGHLY SUSCEPTIBLE POPULATIONS																			
In		N/A	**20.** Licensed health care facilities/public and private schools; prohibited foods not offered			4													
WATER/HOT WATER																			
In			**21.** Hot and cold water available			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	1
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	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	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	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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152 W FOOTHILL BL, UPLAND, CA 91786		Shannon Johnson

7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS 4

Compliance date not specified

Complied on 11/27/2013

Inspector Comments: Observed cut, raw, tomatoes and a dozen raw shell eggs with an internal temperature between 60-65 degrees F. Maintain all potentially hazardous food items at or below 41 degrees F at all times. These items were discarded by this operator immediately. Refer to #52 for further explanation.

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

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

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed the refrigeration unit to not be functioning on the top right portion during this inspection. This was the location of the items that were discarded due to time/temperature abuse. Repair and ensure all of this refrigeration unit is working properly at all times.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed multiple ceiling tiles that aren't smooth in nature and easily cleanable, especially above the ware wash area. Replace all unapproved ceiling tiles with ceiling tiles that are smooth and easily cleanable.

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))

52. VC & D

POINTS 0

Compliance date not specified

Not In Compliance

Inspector Comments: One dozen raw shell eggs and 1/2 lbs of raw, cut tomatoes were discarded into the garbage do to time and temperature abuse.

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 Offical Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

A re-inspection will be conducted on 12-2-13 to ensure the refrigeration unit with the food items that were observed out of temperature is working properly. All food items must be held at 41 degrees or below at all times.