



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

**(800) 442-2283**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>RUBIO'S FRESH MEXICAN GRILL</b>				DATE 1/22/2014	SIGNATURE 
LOCATION 10798 FOOTHILL BL 120, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE 2/05/2014	PERMIT EXPIRATION 11/30/2014
MAILING ADDRESS 1902 WRIGHT PL STE 300, CARLSBAD CA 92008				REHS <b>Nick Thalasin</b>	
FA # FA0000781	PR # PR0012039	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 12:00 PM	TIME OUT 2:06 PM	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 92**

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			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: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
In	N/O	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	
<span style="color: green;">○</span> In	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
<span style="color: green;">○</span> In	N/O	N/A		4	2

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		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, 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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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](http://www.sbcounty.gov/dph/dehs)

(800) 442-2283

FACILITY NAME <b>RUBIO'S FRESH MEXICAN GRILL</b>	DATE 1/22/2014	SIGNATURE 
LOCATION 10798 FOOTHILL BL 120, RANCHO CUCAMONGA, CA 91730		REHS Nick Thalasinis

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed staff members handle raw seafood, remove their glove, then handle utensils and low prep items without washing her hands; Employees are required to wash their Hands when switching from raw products of animal origin to ready to eat foods or anytime contamination may occur.
	Complied on 1/22/2014	

**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))

**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)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed corn tortillas stored under raw fish in the walk in cooler; Keep all ready to eat foods above raw products of animal origin to prevent contamination.
	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.

**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a seam at the top of the compartment dividers in the 3-Compartment warewashing sink is opening; Repair the open seam.
	Not In Compliance	

**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

**More Information:** [http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed one (1) staff member lacks an Approved food worker card: facility has two (2) weeks to submit an Approved SBC food worker card to EHS or a CHARGED inspection will occur.
	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](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

Since November 2013 facility has started using multi-use plates and has installed an Approved undercounter warewasher that went through Plan check.

Reviewed proper cooling of the salsa in the walk-in cooler this date. Strongly recommend leaving the lids off the plastic salsa containers and stirring the contents to facilitate rapid cooling. Facility should consider using Metal containers.

Reviewed the new State law concerning glove use on ready to eat foods.