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: EL TIO PEPE MEX RESTARAUNT			DATE: 3/17/2014	SIGNATURE: Miguel A Viveros
LOCATION: 12100 AMARGOSA RD, VICTORVILLE, CA 92392				REINSPECTION DATE: 9/17/2014 / PERMIT EXPIRATION: 12/31/2014
MAILING ADDRESS: 12100 AMARGOSA RD, VICTORVILLE, CA 92392			☑FACILITY ☐OWNER ☐ACCOUNT	REHS: Eurich Santiago
FA #: FA0005799	PR #: PR0007276	SR #:	CO #:	PE: 1622
TIME IN: 4:05 PM	TIME OUT: 5:11 PM	CONTACT: Miguel		PROGRAM IDENTIFIER: None 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.

A

SCORE 97

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

						COS	MAJ	OUT
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

						COS	MAJ	OUT
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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LOCATION		REHS
12100 AMARGOSA RD, VICTORVILLE, CA 92392		Eurich Santiago

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

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed brown mildew growth on ice machine deflector. Clean and maintain.

Observed steam table lids in disrepair; handles on lids were missing. Repair/replace.

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

Not In Compliance

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

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)

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

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed food debris on flooring in kitchen and dry storage area. Clean and maintain all flooring.

Observed cracked tiles and grout on flooring in walk in cooler and sporadically throughout kitchen. Repair/replace tiles and grout.

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))

Overall Inspection Comments

"A" Grade card posted.

Copy of AB1252 provided to operator.