



**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

FACILITY NAME ASADEROS MEXICAN RESTAURANT				DATE 4/8/2014	SIGNATURE
LOCATION 17079 VALLEY BL A, FONTANA, CA 92335				REINSPECTION DATE 9/08/2014	PERMIT EXPIRATION 6/30/2014
MAILING ADDRESS 17079 VALLEY BL A, FONTANA, CA 92335				REHS Amanda Gaspard	
FA # FA0006140	PR # PR0007017	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None SERVICE: 033 - Re-score Grade Inspection RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required
TIME IN 1:46 PM	TIME OUT 3:45 PM	CONTACT Not Captured			

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 85

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
○ 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	+	⊗	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	+		⊗
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 reserve 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				COS	MAJ	OUT
○ 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	⊗
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	⊗
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	⊗
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	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	⊗

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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 4/8/2014

Inspector Comments: Observed the following cold holding violations:

- 1) Shredded yellow cheese holding between 47F and 48F in the upper portion of the reach-in prep refrigerator (adjacent to the steam table).
- 2) Chicharron holding between 52F and 58F in the lower portion of the reach-in prep refrigerator (across from the steam table).
- 3) Beef tacos holding between 56F and 58F in the lower portion of the reach-in prep refrigerator (across from the steam table).
- 4) Shredded white cheese holding at 57F in the lower portion of the reach-in prep refrigerator (across from the steam table).
- 5) Chile rellenos holding between 56F and 57F in the lower portion of the reach-in prep refrigerator (across from the steam table).
- 6) Cooked potatoes holding between 53F and 54F in the lower portion of the reach-in prep refrigerator (across from the steam table).
- 7) Beef taquitos holding between 57F and 58F in the lower portion of the reach-in prep refrigerator (across from the steam table).

Maintain food in cold holding at 41F or below. Operator voluntarily discarded potentially hazardous food items that were holding above 50F. See VC&D.

Observed thermometers in lower portion of the reach-in prep refrigerator (across from the steam table) were reading between 52F and 53F. Observed ambient air temperature at 60F in the refrigerator. Near the end of the inspection, observed that the thermometers were reading 60F.

Take the necessary steps to repair/replace refrigerator, and to ensure that potentially hazardous food can be held at 41F or below.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
 Complied on 4/8/2014

Inspector Comments: Observed chicharron cooling in a deep metal pan in the kitchen / prep area. Measured temperature of chicharron between 109F and 117F (took multiple temperatures, measuring 109F, 111F, 113F, 115F, 116F, and 117F). Employee stated that chicharron had been cooling for approximately one hour.

Ensure to use an approved method when cooling food.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans. [Metal pans are heat-conductive; plastic containers are not heat-conductive.]
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.
8. In accordance with an approved HACCP plan.

Ensure that potentially hazardous food is cooled rapidly from 135F to 70F within two (2) hours, and then cooled rapidly from 70F to 41F or below within four (4) hours [a total of six (6) hours].

Corrected on site.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf



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21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed that the hottest water at facility was 117F at the warewashing sink (water was 115F at the handwashing sink in the kitchen; 116F at the mop sink; 115F at the handwashing sink in the women's restroom; and 115F at the handwashing sink in the men's restroom). Ensure that at least one sink in the facility can provide water at 120F or higher.
	Not In Compliance	

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed multiple containers of open, uncovered foods in the upright refrigerator (across from the stove). Ensure to maintain all containers of food covered 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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Observed box of oil stored on the floor in the kitchen. This is a repeat violation. Observed container of peppers stored on the floor in the walk-in refrigerator. Ensure to store all food items at least 6 inches off the floor, to protect from splash, dust, vermin, or other forms of contamination or adulteration.
	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))

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed a bowl lying in a bin of rice. Ensure to store utensils out of food OR if using scoops, store with handle upright out of food to prevent contamination with hands.
	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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: Observed that the integral/permanently-affixed temperature measuring device for the walk-in refrigerator was not functioning. This is a repeat violation. Repair/replace integral/permanently-affixed temperature measuring device OR provide thermometer inside of walk-in refrigerator. Observed that both thermometers in the lower portion of the reach-in prep refrigerator (adjacent to the steam table) were not functional. Observed no readily visible thermometer in the upright refrigerator (across from the stove). Provide thermometers. Ensure that the thermometer is readily visible and placed in the warmest part of the refrigeration unit.
	Not In Compliance	

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed insufficient air gaps between draining pipes and floor sinks in the following areas:

- 1) Under the 3-compartment sink.
- 2) Under the refrigerator across from the stove in the kitchen.

This is a repeat violation.

Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipes had a diameter of greater than a half inch, and therefore must have an air gap of at least twice the diameter of the pipe.

Note: air gap is measured from the level of the actual floor (not bottom of the floor sink) to the bottom of the draining pipe.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed that the door for the women's restroom was not self-closing (device at top of door was missing). This is a repeat violation.

Ensure that all restroom doors are self-closing.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed front door propped open (no air curtain was in use).

In order to prevent cockroaches, flies and other vermin from entering the facility, cease from propping the door open.

Observed open, uncovered container of soup belonging to employee comingled with retail food items in the walk-in refrigerator (stored adjacent to and above retail food items).

Ensure to store employee drinks/food items in a separate, designated area apart from retail food items.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance

Inspector Comments: The operator voluntarily discarded the following items:

- 1) Approximately 3 (three) pounds of chicharron.
- 2) Approximately 2 (two) pounds of beef tacos.
- 3) Approximately 2 (two) pounds of shredded white cheese.
- 4) Two (2) chile rellenos.
- 5) Approximately 3 (three) pounds of cooked potatoes.
- 6) Approximately one (1) pound of beef taquitos.

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

"B" grade card posted.

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.