



**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 RAQUEL'S CATERING					DATE 5/1/2014	SIGNATURE	
LOCATION 3815 WABASH DR, MIRA LOMA, CA 91752					REINSPECTION DATE 5/15/2014	PERMIT EXPIRATION 9/30/2014	
MAILING ADDRESS 3815 WABASH DR, MIRA LOMA CA 91752					REHS Sumedha Singh		
FA # FA0026318	PR # PR0034529	SR #	CO #	PE 1343	PROGRAM IDENTIFIER: 1300431		
TIME IN 10:20 AM	TIME OUT 12:12 PM	CONTACT Marion/Maria			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 81

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				⊗
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	+	⊗		2
In		6. Adequate handwashing facilities supplied & accessib	+			⊗
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A				⊗
In	N/O	N/A			4	2
In	N/O	N/A			4	2
In	N/O	N/A			4	
In	N/O	N/A			4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A				2
In		13. Food in good condition, safe and unadulterated			4	2
In	N/O	N/A			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	
In	N/O	N/A				2
In	N/O	N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A				2
CONSUMER ADVISORY						
In	N/O	N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A			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	⊗
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	⊗
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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	⊗
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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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

POINTS
4

Compliance date not specified
 Complied on 5/1/2014

Inspector Comments: Observed employee picking up various items on the floor and tables of the truck rinse her hands in the 3 compartment sink, dawn gloves, and began preparing food without washing her hands. Ensure all employee wash their hands properly (in the hand sink with warm water minimum of 100F and soap for 15 - 20 seconds, and dry hands with paper towels before dawning gloves). Also ensure employees are washing their hands between tasks.

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 unclear 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))

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

POINTS
4

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed several potentially hazardous food items in the steam table and hot holding unit at temperatures of 112F - 131F. Ensure all hot holding food items are maintained at 135F or more. Reinspection shall be conducted prior to the truck being to operate. All food items were cooked at approximately 3 am. Truck left the yard with cooked food at 5am.

Steam table food items:
 pork - (stored on top of insert trays) - 112F - 113F
 chicken breast - 121F - 125F
 beans- 112F - 117F
 rice - 118F - 123F
 chopped chicken - 119F - 121F
 hamburger - 128F - 131F

Hot holding unit food items:
 egg,ham,bacon sandwich - 128F - 131F
 sausage and potato - 126F - 128F
 chorizo and potato - 125F - 130F

Items left out near 3 compartment sink:
 cooked whole potatoes - 99F - 107F

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a)) Potentially hazardous foods being transported in the mobile support unit are not maintained at required temperature in equipment capable of maintaining that temperature. [δ114327 (b)(3)]

1. DEMONSTRATION OF KNOWLEDGE; FOOD MANAGER CERTIFICA

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no managers certificate on the truck during the inspection. Provide and maintain at least one original managers certificate at all times.

Cook was unaware of proper cooking temperatures of eggs, chicken, beef and pork. All these food food items are available on the truck. Ensure all employees are aware of proper cooking temperatures (ie, chicken 165F, beef 155F/145F, pork 145, and eggs 145F).

Cook was also unaware of proper holding temperatures for cold and hot food items. Ensure cold items are maintained at 41F or less and hot items are 135F or more.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSI

POINTS 2	Compliance date not specified	Inspector Comments: Observed bottles, bucket and scrub brush inside the hand sink. Ensure hand sink is clear and accessible for all times and used only for hand washing. Observed no paper towels at the hand sink. Provide and maintain proper supplies at all times.
	Complied on 5/1/2014	

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1) The provided handwashing sink is not at least 9 inches by 9 inches and 5 inches deep and easily accessible to employees. [δ114311(a)] Handwashing sinks for unenclosed mobile food facilities shall be an integral part of the primary unit or on an approved auxiliary conveyance that is used in conjunction with a MFF. (δ114314)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed raw bacon stored over and around cold cut meats and hash browns. Store all raw meat items separate from ready to eat items.
	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. Employee entrance doors for occupiable mobile food facilities are not self-closing or not kept closed. [δ114303(a)] The mobile food facility and all equipment and utensils are not protected from potential contamination, and not kept clean, not in good repair and not free of vermin. [δ114303(b)] Food, food contact surfaces, and utensils are not protected from contamination. [δ114303(c)] . Food, utensils, and supplies being transported in the mobile support unit are not protected from contamination. [δ114327 (b)(4)] Food, utensils, and supplies being transported in the mobile support unit are not protected from contamination. [δ114327 (b) (4)]

31. CONSUMER SELF SERVICE

POINTS 1	Compliance date not specified	Inspector Comments: Observed hot box openable by customers with open food inside. Provide permanent closure of hot box doors or store only prepackaged items with the unit immediately.
	Not In Compliance	

Violation Description: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed no test strips on site for chlorine sanitizer in use. Provide and maintain use of proper test strips.
	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. The mobile food facility cooks, blends or otherwise prepares nonprepackaged food and there is no 3-compartment warewashing sink with two integral drain boards available. [δ114313(a)] Where no warewashing sink is required, equipment and utensils are not washed and sanitized daily at the approved commissary or food facility, or an adequate supply of spare clean utensils is not provided. [δ114313(b)] The compartments of the sink are not at least 12 inches wide, 12 inches long and 10 inches deep or large enough to accommodate the cleaning of the largest utensil. [δ114313(a)(1)] The drain boards are not at least the size of one of the sink compartments, are not installed with at least a 1/8 inch per foot slope toward the sink compartment, or are not constructed with a minimum one-half inch lip or rim to prevent spillage. [δ114313(a)(2)] Warewashing sinks for unenclosed MFF shall be equipped with overhead protection made of wood, canvas, or other materials that protect the sinks from bird and insect droppings, dust, precipitation, and other contaminants.[δ114314](b) Warewashing is being conducted on the mobile support unit. [δ114327(c)]



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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; G

POINTS 1	Compliance date not specified	Inspector Comments: Observed debris inside utensil drawer. Clean and maintain on a routine basis.
	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) Mobile food facility is not cleaned and serviced daily. [δ114297(a)] Mobile support unit does not report to commissary daily for cleaning, servicing and storage. [δ114297(d)]

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: Observed broken or inaccurate probe thermometer inside reach in cooler. Provide a standing thermometer inside the reach in cooler and maintain the probe thermometer to verify temperatures.
	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)

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 1 missing food handlers card. Worksheet to be provided via email to fax into office within 14 days. All food worker cards must be received by Food Worker Program by 5/15/14 or a fee of \$122.50 shall be assessed during re-inspection on or after 5/16/14.
	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.

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: Discarded the following food items in the trash: 4 lbs pork, 3 lbs chicken breast, 4 lbs beans, 2 lbs rice, .5 lb chopped chicken, 1 lb hamburger patties, 2 eggs sandwiches, 2 lbs potato/sausage, 1 lb chorizo/potato, and 2 lbs of whole cooked potatoes.
	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

Drive left inspection site. "B" letter grade will be posted during the reinspection of the steam table. Operator has returned to the commissary/catering house for repairs.

Food worker worksheet and re-score inspection will be emailed.