



**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>GUADALAJARA MEAT MARKET</b>				DATE <b>7/7/2014</b>	SIGNATURE <i>Manvika</i>
LOCATION <b>15547 7TH ST, VICTORVILLE, CA 92392</b>				REINSPECTION DATE <b>7/22/2014</b>	PERMIT EXPIRATION <b>4/30/2015</b>
MAILING ADDRESS <b>15547 7TH ST, VICTORVILLE CA 92395-3201</b>				REHS <b>Veronica Vazquez</b>	
FA # <b>FA0009156</b>	PR # <b>PR0005080</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: <b>Deli</b>
TIME IN <b>1:50 PM</b>	TIME OUT <b>3:50 PM</b>	CONTACT <b>Not Captured</b>		SERVICE: <b>001 - Inspection - Routine</b>	
				RESULT: <b>05 - Corrective Action / Follow up Required</b>	
				ACTION: <b>13 - Permit Suspended / Facility Closed</b>	

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			<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>
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
In	<span style="color: blue;">○</span> N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS						
In	<span style="color: blue;">○</span> N/O		5. Hands clean and properly washed; gloves used prop		4	2
In			6. Adequate handwashing facilities supplied & accessib			<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures			<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>
In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record		4	2
In	<span style="color: blue;">○</span> N/O	N/A	9. Proper cooling methods		4	2
In	<span style="color: blue;">○</span> N/O	N/A	10. Proper cooking time & temperatures		4	
In	<span style="color: blue;">○</span> N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	<span style="color: blue;">○</span> N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated		4	2
In	<span style="color: blue;">○</span> N/O	N/A	14. Food contact surfaces: clean and sanitized		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	16. Compliance with shell stock tags, condition, display			2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> 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			<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>

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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">1</span>
35. Equipment/Utensils approved; installed; clean; good repa	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">1</span>
36. Equipment, utensils and linens: storage and use	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">1</span>
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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">1</span>
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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">1</span>
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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">1</span>



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LOCATION 15547 7TH ST, VICTORVILLE, CA 92392	REHS Veronica Vazquez	

**54. PERMIT SUSPENSION**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Health permit is hereby suspended due to lack of hot water.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

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

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Maintain potentially hazardous food at 41F or below for cold holding. Observed the following in preparation table refrigerator:

- Sour cream with internal temperature of 58F and second container at 52F.
- Observed raw eggs at 52F, cheese at 52F.
- Observed prep fridge thermometer at 52F.
- Operator removed food items to back refrigerator at 41F.
- Operator removed hot foods from hot steam table.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**21. HOT AND COLD WATER AVAILABLE**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed facility with water temperature of 85F in the kitchen hand wash sink, preparation and 3-compartment sink. Operator states water heater is turning off by itself and needs to be constantly turned on to obtain hot water.

- Immediately repair/replace hot water heater to provide hot water at minimum of 100F and a maximum of 120F in one sink of facility.
- Kitchen deli is hereby closed.
- Posted closure sign in kitchen front window.
- Operator states new water heater will be installed by today.

**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)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Ensure employees are aware of assigned duties. Observed employee not aware of cooking temperature for chicken and pork.

Chicken must be cooked to a minimum internal temperature of 165F for 15 seconds and single cuts of meat must be cooked to a minimum internal temperature of 145F.

**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)

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



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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Provide paper towels in a dispenser for employee restroom. Observed roll of paper towels over counter and no dispenser available.

**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Maintain facility free of vermin.

Observed one live cockroach inside hole on wall by hand wash sink.

Observed two large cockroaches in the back storage area of kitchen.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

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

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Obtain quaternary ammonium test strips to verify sanitizer is between 200-400 ppm.

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

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

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Repair/replace preparation table refrigerator to hold potentially hazardous food items at 41F or below.

Observed preparation refrigerator thermometer at 52F.

Will reinspect.

**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)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Discontinue storing cooking utensils over hand wash sink. Observed two cooking spoons hanging from hand wash sink.

**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)



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**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Repair/replace hand wash sink leak and ensure water is fully draining.
	Not In Compliance	Observed water sink not fully draining and leaking water.

**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Clean floors of grease debris build up.
	Not In Compliance	

**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**

Left "B" card. Do not remove, relocate, or obstruct grade card or a \$245.00 hr fee will be assessed.

Left rescore form and will refer to program-Food Safety HELP.

The health permit is hereby suspended and the facility closed due to lack of Hot water throughout facility.

A closure sign was posted. Do not remove, relocate, or obstruct closure sign or a re posting \$245.00 hourly fee will be assessed.

The operator is required to notify DEHS when the facility has corrected all the major violations and is ready to re-open.

This facility needs written approval from DEHS before the facility can re-open.

This facility has right to request a hearing within 15 days of this inspection.

Any questions call Veronica Vazquez or Supervisor Rob Miller at number provided on business card. 1(800) 442-2283.

To open after 5pm Friday contact Communication-Center at (909) 356-3805 or 1800-472-2376.

The facility will need to make the following corrections in order to receive approval from DEHS to re-open:

1. Repair/Replace water heater. Have hot water throughout facility of minimum of 120F without water heater shutting off during business hours.