



**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>EL MARINERO RESTAURANT</b>					DATE <b>9/4/2014</b>	SIGNATURE <i>Aracela Jimenez-Ramirez</i>	
LOCATION <b>17264 FOOTHILL BL M, FONTANA, CA 92335</b>					REINSPECTION DATE <b>9/18/2014</b>	PERMIT EXPIRATION <b>11/30/2014</b>	
MAILING ADDRESS <b>17264 FOOTHILL BL UNIT M, FONTANA CA 92335</b>					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Chris Nwadike</b>		
FA # <b>FA0010786</b>	PR # <b>PR0003666</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None		
TIME IN <b>3:06 PM</b>	TIME OUT <b>4:22 PM</b>	CONTACT <b>Not Captured</b>			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;">In</span>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop		4		2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">In</span>	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
<span style="color: green;">In</span>	N/O	N/A	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">In</span>	N/O	N/A	9. Proper cooling methods		4	2
<span style="color: green;">In</span>	N/O	N/A	10. Proper cooking time & temperatures		4	
<span style="color: green;">In</span>	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">In</span>	N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">In</span>			13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">In</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;">In</span>		15. Food obtained from approved source			4	
<span style="color: green;">In</span>	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">In</span>	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">In</span>		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: green;">In</span>	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">In</span>		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<span style="color: green;">In</span>			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">In</span>			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	<span style="color: red;">○</span>
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	<span style="color: red;">○</span>
40. Wiping cloths: properly used and stored	<span style="color: red;">○</span>
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	<span style="color: red;">○</span>
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	



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FACILITY NAME <b>EL MARINERO RESTAURANT</b>	DATE <b>9/4/2014</b>	SIGNATURE <i>Savicka Jimenez Romo</i>
LOCATION <b>17264 FOOTHILL BL M, FONTANA, CA 92335</b>	REHS <b>Chris Nwadike</b>	

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed several open foods in the walk-in refrigerator. Ensure that all stored foods are properly covered at all times.
	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 the quaternary ammonia sanitizing solutions in 3 compartment sink at less than 200ppm. Ensure that quaternary ammonia sanitizing solutions are maintained at 200ppm. Corrected during inspection.
	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/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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed dust build-up on the fan guards in the walk-in refrigerator. Provide cleaning to the fan guards.
	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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no thermometers in the reach-in refrigerators. Ensure that all food refrigerators have functioning thermometers.
	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>

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed wet wiping cloths on counter tops. Place wiping cloths in sanitizing solution prior to and after each use, or store in other approved storage immediately after each use.
	Not In Compliance	

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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LOCATION <b>17264 FOOTHILL BL M, FONTANA, CA 92335</b>	REHS <b>Chris Nwadike</b>	

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> The last inspection report was not observed on site at time of inspection. Maintain a copy of the current inspection report on site at all times.
	Not In Compliance	

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 1 expired and 1 non SB County Food Handlers cards. Ensure that all employees obtain and maintain current San Bernardino County Food Handlers cards. The current 'Food Handlers Cards' for the employees (card numbers preferred) must be faxed to EHS at 909-387-4272 within 2 weeks from today. There will be re-inspection fee of \$245.00 per hour if the current cards or card numbers were not received by EHS on or before 09/18/2014.
	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/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

No summary comments have been made for this inspection.