



**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>RAQUEL'S CATERING</b>				DATE <b>9/5/2014</b>	SIGNATURE <i>Alida Faria</i>
LOCATION <b>3815 WABASH DR, MIRA LOMA, CA 91752</b>				REINSPECTION DATE <b>9/19/2014</b>	PERMIT EXPIRATION <b>5/31/2015</b>
MAILING ADDRESS <b>3815 WABASH DR, MIRA LOMA CA 91752</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Jose Rodriguez</b>	
FA # <b>FA0026318</b>	PR # <b>PR0036726</b>	SR #	CO #	PE <b>1343</b>	PROGRAM IDENTIFIER: <b>45593UI</b>
TIME IN <b>8:40 AM</b>	TIME OUT <b>9:51 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>001 - Inspection - Routine</b>
					RESULT: <b>05 - Corrective Action / Follow up Required</b>
					ACTION: <b>03 - Reinspection Required</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 83**

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>		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span>	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	<span style="color: blue;">+</span>	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">MAJ</span>	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					
<span style="color: green;">○</span>	N/O	N/A		4	2
<span style="color: green;">○</span>	N/O	N/A		4	2
<span style="color: green;">○</span>	N/O	N/A		4	2
<span style="color: green;">○</span>	N/O	N/A		4	
<span style="color: green;">○</span>	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span>	N/O	N/A			2
<span style="color: green;">○</span>		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">MAJ</span>	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span>		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span>		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</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="border: 1px solid red; border-radius: 50%; padding: 2px;">2</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	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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>
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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>

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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">2</span>
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 9/5/2014

**Inspector Comments:** Observed employee cracking raw eggs and then handling the tortillas, cheese and tomatoes. Ensure that the employee washes hands properly after handling raw food and before touching any ready to eat food products to prevent potential cross contamination.

Same employee was observed handling raw beef and touching ready to eat food products without first washing hands. Later the employee wiped sweat from face with the apron.

It is important that employees are aware of the potential cross contamination that is involved when handling food products and they are not washing hands. Handwashing is important to prevent foodborne illnesses.

**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 unclean 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))

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 9/5/2014

**Inspector Comments:** Observed no chlorine in the truck. Ensure that chlorine is obtained from the other food truck in order to prepare the sanitizer bucket and wash utensils properly.

Observed employee wiping a knife with the dirty apron (that had previously been used to wipe the sweat from the face) and storing that knife into a separate drawer as if it were clean. Ensure that all utensils/equipment are washed, rinsed and sanitized to prevent potential cross contamination.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD MANAGER CERTIFICA**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Employee was unaware of proper internal cooking temperatures and warewashing procedures. Ensure that employee has knowledge of food safety practices. Educated employee and left stickers for guidance.

**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)

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

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed handwash sink blocked with an umbrella and a pot. Ensure that handwash sink is adequately accessible to allow employees to wash hands properly AND frequently.

**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. [6114311(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. (6114314)



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**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed raw beef and raw chicken stored in separate bags but in the same container. Prevent cross contamination from the juices accumulated on the bottom of the container.
	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)]

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no probe thermometer in the facility. Provide probe thermometer to accurately measure the temperature of the potentially hazardous food products served/stored on site.
	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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed flies inside the truck. Maintain door closed and pass through windows closed when there are no customers to prevent fly intrusion. Adequately mitigate fly intrusion into the truck.
	Not In Compliance	

**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) if the exterior of a mobile food facility or the area around the mobile food facility are not maintained in a sanitary condition. (δ114317) No separate storage is provided for all poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials. [δ 114327 (b)(5)]

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed unapproved food handler card for the cook. Provide approved San Bernardino County food handler card and fax to our office within 14 days. Failure to do so will result in further re-inspections charged at \$122.50 per 30 minutes.
	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.



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**49. PERMITS AVAILABLE**

**POINTS**  
**0**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Facility shall obtain a Land Use Permit to operate at this site. Contact the Land Use Department and obtain a valid permit within 30 days.  
 Fax this information to our office in order to be in compliance.  
 Failure to obtain approved permit will result in further re-inspections charged at \$122.50 per 30 minutes.

**Violation Description:** A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

**Overall Inspection Comments**

"B" grade posted.

--Re-score form left.

-Food handler card information left. Fax approved San Bernardino County food handler card within 14 days to office in San Bernardino. Failure to do so will result in further re-inspections charged at \$122.50 per 30 minutes.

-Stickers provided: Internal cooking temperature, handwashing, warewashing, holding temperatures (hot and cold).

License plate: A5593N1