



**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 12/11/2014	SIGNATURE	
LOCATION 3815 WABASH DR, MIRA LOMA, CA 91752				REINSPECTION DATE 12/25/2014	PERMIT EXPIRATION 5/31/2015	
MAILING ADDRESS 3815 WABASH DR, MIRA LOMA CA 91752				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Sumedha Singh		
FA # FA0026318	PR # PR0036727	SR #	CO #	PE 1343	PROGRAM IDENTIFIER: 07483RI	
TIME IN 10:09 AM	TIME OUT 11:27 AM	CONTACT Walter/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 90

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			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		4	⊗
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		4	2
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	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	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	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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	1
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	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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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. Provide and maintain at least one original managers certificate on the truck at all times.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed reach in cooler holding various food items at temperatures of 46F - 48F. Items included ham at 48.4F, turkey at 46.4F, cheese at 48.6F, and beef at 47.7F. Operator was going to return to the commissary to repair the unit. Ensure all cold holding food items are maintained at or below 41F.

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. [§114327 (b)(3)]

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USE

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed chlorine sanitizer bucket at a level of 0 ppm. Corrected during the inspection. Maintain chlorine sanitizer between 100 - 200 ppm at all times.

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. [§114313(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. [§114313(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. [§114313(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. [§114313(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.[§114314](b) Warewashing is being conducted on the mobile support unit. [§114327(c)]

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

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed pump soap dispenser broken at the hand sink. Bottle of soap was located near the hand sink. Repair and maintain the pump soap dispenser.

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. [§114297(a)] Mobile support unit does not report to commissary daily for cleaning, servicing and storage. [§114297(d)]



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed disposable cups used as scoops in red and green salsas. Discontinue this practice immediately. Maintain the use of scoops with handles to prevent cross contamination.
	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) For mobile food facilities that operate in more than one location during the day, food equipment and utensils are not equipped or stored so as to prevent movement, spillage, or breakage in the event of a sudden stop, collision or overturn. [§114323(b)]

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed ice waste water leaking from the bottom of the truck. Repair immediately and maintain as needed.
	Not In Compliance	

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) Tanks are not of sufficient capacity. (§114217) Potable water tank is not enclosed. (§114219) Tank lacks an access port for inspection and cleaning or an approved written procedure for cleaning and sanitizing. (§114221) Outlets are not equipped with proper inlet and outlet connections (§114223, 114225) Air compressor lacks adequate filter. (§114227) When not in use, inlet and outlet fittings do not have protective covers. (§114229) Water tank inlet is more than 6". (§114231) Water tank, pump and hoses are not flushed after construction, repair, modification or periods of nonuse. (§114233) Back flow during use is not prevented. (§114235) Hoses identified for potable water are also used for other purposes. (§114238) Hoses are not clearly identified as to use and are not of different colors for different uses. [§114215(a)(6), 114215(b)]

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 1 missing food handlers card. Worksheet provided to fax into office within 14 days. All food worker cards must be received by Food Worker Program by 12/29/14 or a fee of \$122.50 shall be assessed during re-inspection on or after 12/29/14.
	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.

49. PERMITS AVAILABLE

POINTS 0	Compliance date not specified	Inspector Comments: Health permit was not available on the truck. Maintain health permit on the truck at all times.
	Not In Compliance	

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

"A" grade posted.

Truck does not have Land Use approval from the City of Fontana. Vehicle must obtain Land Use approval to operate within the city limits.

Ensure route sheet is updated at least every 30 days. Please submit a new route sheet to DEHS immediately.