



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHIVA COCO		REINSPECTION DATE 7/27/2018	INSPECTOR Karina Corral	DATE 7/13/2018
LOCATION 148 W FOOTHILL BL, RIALTO, CA 92376		PERMIT EXPIRATION 4/30/2019	IDENTIFIER: PEP SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE	
TIME IN 3:06 PM	TIME OUT 4:25 PM	FACILITY ID FA0009214	RELATED ID PR0002983	PE 1621

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments:

The purpose of this visit was to verify cold holding and walk in cooler have been repaired and are holding temperatures at 41F or below before facility will be allowed to operate.

The following was observed on this date:

Cold holding unit was measuring 38F-40F
Walk in cooler was measuring 50.5F-52F.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments:

Walk in cooler is maintaining temperatures at 50.5F-52F.
Operator was instructed to repair or replace walk in cooler and to maintain cold holding temperatures at 41F or below.
Maintain equipment in good repair.

Remainder refrigeration units in facility will not be enough to maintain facility's cold holding demands.

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)

16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

Inspector Comments:

Operator voluntarily condemned and discarded the following items:
15 lbs of shredded monterrey jack and cheddar cheese
5 lbs of mozzarella cheese

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."



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHIVA COCO	DATE 7/13/2018
LOCATION 148 W FOOTHILL BL, RIALTO, CA 92376	INSPECTOR Karina Corral

16H107 Hot and Cold Holding Temperatures

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments:

Entire walk in cooler was measuring 50.5F-52F.
Operator was instructed to discard potentially hazardous foods being stored in walk in.
Operator voluntarily condemned and discarded the following items:
15 lbs of shredded monterrey jack and cheddar cheese
5 lbs of mozzarella cheese

Ensure that all potentially hazardous foods in cold holding are maintained at 41F or below.

Description: The following topic was discussed with the person in charge:

HOT AND COLD HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

- 1) Potentially hazardous food shall be maintained at or above 135 degrees F, or at or below 41 degrees F with exceptions noted below (#3).
- 2) Roasts cooked to a minimum temperature of 145 degrees F for 3 minutes must be held at 130 degrees F or above.
- 3) The following foods may be held at or below 45 degrees F:
 - Raw shell eggs.
 - Unshucked live Molluscan shellfish.
 - Pasteurized milk and pasteurized milk products in original sealed containers.
 - Potentially hazardous foods held during transportation.
- 4) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41 degrees F, but not above 45 degrees F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

Overall Inspection Comments

Health permit continues to be suspended at this time due to insufficient refrigeration.

New cold holding unit and Victory freezer were found to be ANSI approved.
Owner was instructed to insure Victory freezer is able to maintain temperatures at 41F or below upon installation.

Notice of closure sign remains posted.

If facility has questions regarding reopening during the weekend please call 909-677-7168.

Signature(s) of Acknowledgement

NAME: Jose Gonzales
TITLE: Manager

Total # of Images: 0