



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RAQUEL'S CATERING		DATE 9/21/2015	REINSPECTION DATE 10/05/2015	PERMIT EXPIRATION 5/31/2016
LOCATION 3815 WABASH DR, MIRA LOMA, CA 91752			INSPECTOR Tia Wilson	
MAILING ADDRESS 3815 WABASH DR, MIRA LOMA CA 91752			IDENTIFIER: None	
TIME IN 12:35 PM	TIME OUT 1:50 PM	FACILITY ID FA0026318	RELATED ID PR0036727	PE 1343
			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. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

B
SCORE 84

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						
○		2. Communicable disease; reporting, restrictions & excl			4	
○	N/O	3. No discharge from eyes, nose, and mouth				2
○	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
○	N/O	5. Hands clean and properly washed; gloves used prop			4	2
In		6. Adequate handwashing facilities supplied & accessib				⊗
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A		+	4	⊗
In	N/O	N/A			4	2
In	N/O	N/A			4	2
In	N/O	N/A			4	
In	N/O	N/A			4	
PROTECTION FROM CONTAMINATION						
○	N/O	N/A				2
○		13. Food in good condition, safe and unadulterated			4	2
In	N/O	N/A			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○		15. Food obtained from approved source			4	
In	N/O	N/A				2
In	N/O	N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A				2
CONSUMER ADVISORY						
In	N/O	N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A			4	
WATER/HOT WATER						
In					4	⊗
LIQUID WASTE DISPOSAL						
○		22. Sewage and wastewater properly disposed			4	2
VERMIN						
○		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	1
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	⊗
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	⊗

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 handler cards	2
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 Violation Reference - HSC - 113947-113947.1	<p>Inspector Comments: Employee unable to demonstrate knowledge of minimum cooking temperatures for chicken and proper dishwashing techniques.</p> <p>Ensure all employees can demonstrate food safety principles in their assigned duties.</p> <p>Informed employee that minimum cooking temperature for chicken is 165F for at least 15 seconds. Also informed employee that utensils must be washed with soap and hot water, rinsed, sanitized, and allowed to air-dry at least every 4 hours.</p>
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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 Violation Reference -	<p>Inspector Comments: Observed pair of shoes and container of oil stored in handwashing sink basin. Also observed soap and paper towel dispensers empty.</p> <p>Maintain handwashing sink accessible for use and supplied with warm water, soap, and paper towels.</p> <p>Employee supplied paper towels during inspection.</p>
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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. [δ114311(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. (δ114314)

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

POINTS 4	Compliance date not specified Complied on 9/21/2015 Violation Reference - HSC - 113996, 113998, 114037	<p>Inspector Comments: Observed the following items holding at the following temperatures in the refrigerator: sliced cheese at 53F, tuna salad at 47F, raw shell eggs at 64-89F, sliced deli meats 50-55F, uncooked bacon at 55F, chorizo at 55F, shredded cheese at 58F, and sour cream at 56F.</p> <p>Maintain all potentially hazardous foods cold at 41F and below or hot at 135F and above.</p> <p>Items discarded. See #52.</p>
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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. [δ114327 (b)(3)]

21. HOT AND COLD WATER AVAILABLE **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p>Inspector Comments: Observed no water available at any sink on truck. Employee stated that she used up the water on truck at prior stop to clean spilled beans.</p> <p>Ensure hot water is provided for handwashing and sanitizing of food contact surfaces.</p> <p>Reinspection required to verify compliance.</p>
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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) There is no water heater or instantaneous heater capable of heating water to a minimum of 120°F. 2. Minimum capacity of water heater does not meet 3 gallons (or « gallon for limited food preparation). (114325)



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed test strips missing. Provide sanitizer test strips.
	Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	

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)]

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed debris and grime in utensil drawer. Clean and maintain drawer clean on a more frequent basis.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

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)]

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: Observed probe thermometer not available. Provide probe thermometer.
	Not In Compliance Violation Reference - HSC - 114157, 114159	

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed door to truck and cab open during food preparation. Maintain at least one door closed while open food present in vehicle to prevent entry of vermin.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

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. (§114317) No separate storage is provided for all poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials. [§ 114327 (b)(5)]



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52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Observed operator voluntarily discard the following items in approximate amounts: 0.75 lb sliced cheese 1 lb tuna salad 40 raw shell eggs 1.5 lbs roast beef 1 lb sliced turkey 2 lb raw bacon 2 lb chorizo 2 lb sliced ham 0.25 lb shredded cheese 0.5 lb sour cream
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Violation 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."

Overall Inspection Comments

"B" grade posted. Do not alter, move, or remove grade. Failure to comply will result in reposting of letter grade and assessment at the hourly rate (\$245 hourly, 1/2 hour minimum).

Reinspection required tomorrow to verify that facility has hot water.

Manager stated that she started working last week. Obtain valid food safety manager certificate within 60 days.

Request for rescore form provided. Current email address obtained. Report will be emailed to owner/manager upon return to office.

Signature(s) of Acknowledgement

NAME: Mayra Rivera
 TITLE: Employee