

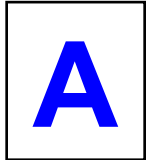


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA CONDESA FINE MEXICAN KITCHEN		DATE 5/11/2018	REINSPECTION DATE 5/25/2018	PERMIT EXPIRATION 11/30/2018
LOCATION 801 N LA CADENA DR, COLTON, CA 92324		INSPECTOR John Babalola		
MAILING ADDRESS 801 N LA CADENA DR, COLTON, CA 92324		IDENTIFIER: None		
		SERVICE: 001 - Inspection - Routine		
		RESULT: 05 - Corrective Action / Follow up Required		
		ACTION: 13 - Permit Suspended / Facility Closed		
TIME IN 1:10 PM	TIME OUT 2:51 PM	FACILITY ID FA0009470	RELATED ID PR0009299	PE 1621

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.



SCORE 90

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

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ In	N/O			2
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In			4	
2. Communicable disease; reporting, restrictions & excl				
○ In	N/O			2
3. No discharge from eyes, nose, and mouth				
○ In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
○ In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	⊗ N/A	4	2
8. Time as a public health control; procedures & record				
○ In	N/O	N/A	4	2
9. Proper cooling methods				
○ In	N/O	N/A	4	
10. Proper cooking time & temperatures				
○ In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
○ In	N/O	N/A		2
12. Returned and reserve of food				
○ In			4	2
13. Food in good condition, safe and unadulterated				
○ In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In			4	
15. Food obtained from approved source				
In	N/O	⊗ N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	⊗ N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		⊗ N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	⊗ N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		⊗ N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			+	⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○ In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
○ In			4	2
23. No rodents, insects, birds, or animals				

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	⊗
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
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
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	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 801 N LA CADENA DR, COLTON, CA 92324	INSPECTOR John Babalola

21. HOT AND COLD WATER AVAILABLE

MAJOR

POINTS

4

Compliance date not specified
Complied on 5/11/2018
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed no hot water at any of the sinks in the facility at the time of inspection. The water temperature is observed at 77 degrees F. Immediately provide hot water of at least 120 degrees F. The person in charge stated that the gas was turned off due to non-payment of the gas bill. She stated that the Gas company will be turning on the gas on Monday, 5/14/18. Call (800) 442-2283 for a re-inspection.

The permit to operate is hereby suspended and the facility is ordered closed due to imminent health hazard. The permittee has the right to a hearing if requested in writing within 15 calendar days to show cause why the permit should not be suspended.

Closed sign posted.

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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed debris buildup on the bottom shelf inside the cold prep table. Maintain clean.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed grease buildup on the filters under the exhaust hood above the cooking equipment. Provide a thorough cleaning.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed wet cloth towels sitting on the prep table. Maintain the wet cloth towels inside the sanitizer water between uses.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Observed debris inside the floor sink. Maintain clean.

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)

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

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LOCATION 801 N LA CADENA DR, COLTON, CA 92324	INSPECTOR John Babalola

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Repair the damaged wall behind the 3-compartment sink.

Observed debris buildup on the floor, especially at corners, in the storage areas. Maintain clean.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113725.1, 113953.5

Inspector Comments: Observed no copy of the most recent official routine inspection report on site. Maintain the report on site at all times.

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

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments

The facility is hereby ordered closed due to lack of hot water. Call (800) 442-2283 for a re-inspection. Closed sign posted.

Signature(s) of Acknowledgement

NAME: karen villegas
TITLE: server