



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JOSE'S MEXICAN FOOD		DATE 8/26/2020	REINSPECTION DATE 9/02/2020	PERMIT EXPIRATION 7/31/2070
LOCATION 950 S E ST, SAN BERNARDINO, CA 92408			INSPECTOR Rebecca Koo	
MAILING ADDRESS 950 S E ST, SAN BERNARDINO, CA 92408			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:07 AM	TIME OUT 11:31 AM	FACILITY ID FA0010213	RELATED ID PR0008956	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 85

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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	⊘
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊘
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊘
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	⊘
38. Adequate ventilation and lighting; designated area	⊘
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	⊘

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	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JOSE'S MEXICAN FOOD	DATE 8/26/2020
LOCATION 950 S E ST., SAN BERNARDINO, CA 92408	INSPECTOR Rebecca Koo

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4

Compliance date not specified
Complied on 8/26/2020
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed the following temperatures in the open top 2-door refrigeration unit adjacent to the steam table:

- Diced tomatoes measured at 55.4 F
- Pico de gallo measured at 56.6 F
- Shredded mix cheese measured at 58.2 F
- Sour cream measured at 54.5 F
- Crumbled cotija cheese measured at 52.6 F
- Cooked shrimp measured at 53.5 F
- Beef taquitos measured at 52.3 F
- Chicken taquitos measured at 51.6 F

Upon questioning, employee stated the food items were placed into the open top refrigeration unit at approximately 8 AM this morning, 1 hour prior to opening and inspection. Employee stated there have been no issues with this unit in the past or recently. Observed the ambient temperature of the refrigeration unit measured at 60.1 F.

Ensure all potentially hazardous food is held at or below 41 F for cold holding. Discontinue using this refrigeration unit unless proper cold holding temperatures can be maintained at or below 41 F.

NOTE: Corrected on site. Employee was instructed to remove all potentially hazardous food from this refrigeration unit and place items into the walk-in cooler to facilitate proper cold holding. A reinspection will be conducted in 1 week to verify proper working condition of this refrigeration unit.

2) Observed the following temperatures in the open top cold holding unit next to the flat top grill:

- Raw shrimp measured at 47.2 F
- Shredded mix cheese measured at 45.1 F

Upon questioning, employee stated these items were placed into the refrigeration unit at approximately 8 AM. Observed all other potentially hazardous food in proper cold holding temperature.

Ensure all potentially hazardous food is held at or below 41 F for cold holding.

3) Observed cooked carne asada beef measured at 125.3 F in the steam table next to the flat top grill. Upon questioning, employee stated the beef was cooked approximately 30 minutes prior to inspection.

Ensure all potentially hazardous food is held at or above 135 F for hot holding.

NOTE: Corrected on site. Employee adjusted temperature control on steam table to facilitate proper hot holding.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JOSE'S MEXICAN FOOD	DATE 8/26/2020
LOCATION 950 S E ST., SAN BERNARDINO, CA 92408	INSPECTOR Rebecca Koo

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<p>Inspector Comments: Employees demonstrated insufficient knowledge of proper required sanitizer contact time of quaternary ammonia when manually warewashing. Upon questioning, employee stated dishes are submerged in quaternary ammonia sanitizer for 20 seconds prior to air drying.</p> <p>Ensure all food employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.</p> <p>Ensure all food contact surfaces are submerged in sanitizer measuring at a minimum of 100 PPM chlorine for 30 seconds or a minimum of 200 PPM quaternary ammonia for 1 minute during the final stage of warewashing.</p>
---------------------------	--	---

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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments: 1) Observed bulk food containers stored throughout refrigeration units and dry storage areas uncovered and unprotected from overhead contamination.</p> <p>Ensure all food is stored, prepared, displayed, or held so that it is protected from contamination. Ensure to provide lids or coverings on all food and food ingredients to prevent overhead contamination.</p> <p>2) Observed raw shell eggs stored above cooked bacon and sausage in the refrigeration drawers underneath the flat top grill.</p> <p>Ensure all raw meats, eggs, or shellfish are not stored above ready-to-eat foods.</p>
---------------------------	---	---

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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<p>Inspector Comments: Observed detergent and other cleaning chemicals stored directly next to disposable plates and boxes of tortilla in the rear dry storage area.</p> <p>Ensure all poisonous substances, detergents, bleaches, and cleaning compounds are stored separate from food, utensils, packing material, and food contact surfaces.</p>
---------------------------	---	--

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<p>Inspector Comments: 1) Observed multiple containers of bulk food items removed from original packaging with no labels throughout the facility (refrigeration units and dry storage areas).</p> <p>2) Observed unlabeled sauces stored in the walk-in refrigerator and reach-in refrigeration units on the cook's line.</p> <p>Ensure that all working containers holding food or food ingredients that are removed from their original packages are properly identified with common name of the food.</p>
---------------------------	---	---

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JOSE'S MEXICAN FOOD	DATE 8/26/2020
LOCATION 950 S E ST, SAN BERNARDINO, CA 92408	INSPECTOR Rebecca Koo

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

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

Inspector Comments: 1) Observed doors, door handles, and shelves of refrigeration units throughout the facility with excess food and liquid debris.

2) Observed raw meat liquid debris in the upright freezer unit in the rear dry storage area.

3) Observed food and liquid debris on cabinet shelves underneath the customer beverage self-service area.

4) Observed accumulation of dust on the fan guards in the walk in refrigeration units.

5) Observed old food and liquid debris on the shelves of the food preparation tables.

6) Observed dried and sticky fountain soda syrup on fountain soda machines and dispenser nozzles.

Ensure to thoroughly clean and sanitize nonfood contact surfaces in the facility. Maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.

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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1) Observed 2 unchained CO2 tanks in the rear liquor dry storage area.

Ensure all pressurized cylinders are chained to a ridged structure at all times.

2) Observed 2 pairs of tongs stored directly on the oven rail.

Discontinue this practice. Ensure all utensils and equipment are handled and stored so as to be protected from contamination.

3) Observed handled scoops stored inside bulk food/food ingredient containers in direct contact with food.

Ensure to store handles out and facing away from direct contact with food or food ingredients to prevent contamination.

4) Observed the industrial can opener with accumulation of food residue.

Ensure all equipment and utensils are cleaned and maintained in a sanitary manner as often as needed. Ensure to clean and sanitize the can opener prior to use.

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)

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 heavy accumulation of grease and dust on the filters and interior panels of the exhaust hood.

Ensure to clean and maintain the filters of the exhaust hood to facilitate proper ventilation of toxic gases, heat, grease, vapors, and smoke.

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JOSE'S MEXICAN FOOD	DATE 8/26/2020
LOCATION 950 S E ST, SAN BERNARDINO, CA 92408	INSPECTOR Rebecca Koo

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

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

Inspector Comments: 1) Observed an insufficient air gap from the waste water pipe at the floor drain underneath the customer beverage self-service area.
Ensure to provide an air gap of at least 1 inch or twice the diameter of the inlet pipe to prevent contamination.
2) Observed the condenser line leaking from the ceiling in the walk-in refrigerator closest to the fryer.
Ensure to repair the condenser line and prevent any leaking in the walk-in refrigerator. A reinspection will be conducted in 1 week to verify proper repair.

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)

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

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: 1) Observed employees' bags and other personal items stored on shelves next to clean aprons and wiping cloths in the dry storage area.
2) Observed a personal phone and speakers on the shelf above the preparation table next to sandwich bags and scales used for food preparation.
3) Observed a tool box, plunger, and drain drill next to single-use plastic straws in the cabinet underneath the customer beverage self-service area.
4) Observed accumulation of tools and miscellaneous equipment stored on shelves and in the dry storage area.
Ensure all personal effects, employee foods, and beverages are stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur. Ensure to remove all miscellaneous items not necessary for daily operations of the facility.

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)

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: 1) Observed a large spill of fountain soda syrup on the floor in the rear dry storage area.
2) Observed accumulation of food, dirt, and other debris in the middle walk-in refrigerator.
3) Observed food, dust, grease, dirt, and other debris on the walls and ceiling panels in the rear food preparation and storage areas.
Ensure to clean and maintain all walls, floors, and ceilings, in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.

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))



CAL CODE OFFICIAL INSPECTION REPORT

Table with 2 columns: Facility Name (JOSE'S MEXICAN FOOD), Location (950 S E ST, SAN BERNARDINO, CA 92408), Date (8/26/2020), Inspector (Rebecca Koo)

CV. COVID-19 OBSERVATIONS

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: Observed no written risk assessment or site-specific protection plan available on site. Observed no temperature screenings or employee health checks prior to start of shifts.

Ensure to adhere to all San Bernardino County Environmental Health Services and California Department of Public Health guidelines and restrictions for operating during COVID-19.

Per the Industry Statewide Guidance to Reduce Risk, facilities must:

- 1) Perform a detailed risk assessment and implement a site-specific protection plan
2) Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
3) Implement individual control measures and screenings
4) Implement disinfecting protocols
5) Implement physical distancing providers

NOTE: Observed facility offering customer self-service beverage area at time of inspection. Person in charge was notified to discontinue this practice immediately as ALL customer self-service areas are prohibited at this time.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our Food Establishment Donor Survey? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following Live Web Map.

Overall Inspection Comments

Letter grade B posted on this date. Do not remove, relocate, or alter letter grade placard. Failure to comply may result in additional billed reinspections at a minimum rate of \$122.50 per half hour.

A reinspection is required to verify proper working condition of the open top 2-door refrigeration unit adjacent to the steam table and condenser line leak in the walk-in refrigerator. A reinspection will be conducted in 1 week to verify compliance.

The following handouts were provided at this time:

- Food Safety Practices Overview
-Top 5 CDC Risk Factors
-Active Managerial Control
-Request for Re-score Form

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our calendar.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JOSE'S MEXICAN FOOD	DATE 8/26/2020
LOCATION 950 S E ST, SAN BERNARDINO, CA 92408	INSPECTOR Rebecca Koo

Signature(s) of Acknowledgement

NAME: Lori Ayala
TITLE: Manager