



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD			REINSPECTION DATE Not Specified	INSPECTOR Kathryn Gutierrez	DATE 8/30/2019
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277			PERMIT EXPIRATION 7/31/2020	IDENTIFIER: None	
TIME IN 3:15 PM	TIME OUT 4:28 PM	FACILITY ID FA0030105	RELATED ID PR0039535	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

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.

16H107 Hot and Cold Holding Temperatures

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments: Observed the following potentially hazardous items inside the walk in cooler:

- Large bucket of raw meat at 48 F
- Large tray of raw chicken at 48 F
- Large tray of cooked chicken at 51 F
- Two medium size tray of carnitas at 50 F.
- Medium size tray of beans at 51 F.
- Small tray of rice at 50 F
- Medium size tray of buche at 50 F

Maintain all potentially hazardous foods at 41 F or below/135 F or above.

Corrected on site: Person in charge voluntarily discarded all food items mentioned above.

Note: Owner stated that food items mentioned above were out of temperature for more than 4 hours. Upon repair of the walk in cooler, owner decided to leave food items inside the walk in cooler. Food items mentioned above were unable to reach safe temperature.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

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



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1) During routine inspection, the walk in cooler thermometer was reading at 50 F and potentially hazardous foods were measured at 48 F. Refrigeration maintenance was conducted during routine inspection. A follow-up inspection was conducted an hour after to verify that walk in cooler was properly repaired.

Measured ambient temperature inside the walk in cooler at 42 F.

Ensure that walk in cooler remains operational and it is capable of maintaining potentially hazardous foods at 41 F or below.

2) Facility may re-open. A follow-up will be conducted in a week from today to verify that walk in cooler remains operational.

3) Grade (A) card posted

Signature(s) of Acknowledgement

A handwritten signature in blue ink that reads "Pablo Arteaga".

NAME: Pablo Arteaga
TITLE: OWNER

Total # of Images: 0