



CAL CODE OFFICIAL INSPECTION REPORT

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|--|---------------------|--------------------------|---|--------------------------------|
| FACILITY NAME MARISCO MEXICO LINDO | | DATE 4/11/2019 | REINSPECTION DATE 4/25/2019 | PERMIT EXPIRATION 6/30/2019 |
| LOCATION 239 W FRANCIS ST, ONTARIO, CA 91761 | | | INSPECTOR Kathryn Gutierrez | |
| MAILING ADDRESS 239 W FRANCIS ST, ONTARIO, CA 91761 | | | IDENTIFIER: Food | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 9:40 AM | TIME OUT 2:16 PM | FACILITY ID FA0009820 | RELATED ID PR0005600 | 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 82

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 | | | 2 |
| 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 | + | ⊗ | 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 2 |
| ○ 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 | + | ⊗ | 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 ⊗ |

| 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 | ⊗ |
| 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 | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | ⊗ |
| 36. Equipment, utensils and linens: storage and use | ⊗ |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | ⊗ |
| 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 | ⊗ |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

| | | |
|---------------------------|--|--|
| POINTS 4 | <p>Compliance date not specified Complied on 4/11/2019 Violation Reference -</p> | <p>Inspector Comments: 1) Observed preparation cook preparing food, touch soiled apron and then continue with food preparation without first washing his hands. 2) Observed main cook cutting raw meat switch tasks then handle ready to eat vegetables to prepare a customer order without first washing his hands. 3) Observed the preparation cook and head chef washing their hands in water that measured below 100 F prior to food preparation.</p> <p>Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling. Ensure that employees wash their hands with warm water of at least 100 F.</p> <p>Corrected on site: Upon educating employees on proper hand washing, both employees re-washed hands.</p> |
|---------------------------|--|--|

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

| | | |
|---------------------------|--|--|
| POINTS 4 | <p>Compliance date not specified Complied on 4/11/2019 Violation Reference - HSC - 113984(e), 114097, 114099</p> | <p>Inspector Comments: Observed two in use knives stored in gap created between the cold holding unit and hot holding unit located across the cooks line. The gap between these two units was observed to be coated in dry grease and old food debris. Observed the food contact surface of the knife in direct contact with grime and debris.</p> <p>Store utensils in clean containers/food contact surfaces and ensure all food contact surfaces are maintained in a clean and sanitary condition.</p> <p>Corrected on site: Cook removed knives and placed in ware wash sink.</p> |
|---------------------------|--|--|

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

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

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|--|---|
| POINTS 2 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p> | <p>Inspector Comments: Observed several dead and live adult and nymph cockroaches in glue traps located in the waitress station. The traps were located next to the Pepsi merchandiser refrigerator. According to the operator they received a pest control service a few weeks prior. The operator was able to provide a pest control receipt dated March 25, 2019. After a thorough search of the facility observed no other signs of an active infestation. The glue traps in the kitchen area and storage area were observed to be empty.</p> <p>Clean and sanitize the affected areas and continue with pest control treatments to ensure the facility remains free from all vermin. A follow up inspection will be conducted in one week to verify compliance. Failure to comply may result in future billed re-inspections or possible closure.</p> |
|---------------------------|--|---|

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

| | | |
|--------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1 | <p>Inspector Comments: Observed approximately six wrapped bags of raw meat thawing on preparation sink without the use of running water.</p> <p>Ensure foods are thawed via the following approved methods:</p> <ul style="list-style-type: none"> - under refrigeration - completely submerged in cold (no higher than 70F), running water for less than 2 hours - in a microwave - during the cooking process. <p>Corrected on site, cook turned on water to allow running water to thaw the raw meat products.</p> |
|--------------------|---|--|

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|--------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130 | <p>Inspector Comments: Observed small reach in refrigerator with damaged gasket and broken top rack at the cooks line area.</p> <p>Repair or replace both gasket and top rack and maintain all equipment in good repair.</p> |
|--------------------|---|---|

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|--------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119 | <p>Inspector Comments: Observed frying utensil stored on the bottom rack of hot holding unit. The bottom rack of the hot holding unit has a moderate amount of dry grease.</p> <p>Store utensils in clean containers/food contact surfaces to prevent contamination.</p> |
|--------------------|---|---|

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|--------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1 | <p>Inspector Comments: Observed wet wiping towels stored in chlorine sanitizer solution measured at 0 parts per million (ppm) stored on the floor at the waitress station. Wet wiping towel not in use.</p> <p>Maintain chlorine sanitizer solution between 100-200 ppm.</p> |
|--------------------|---|---|

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)



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

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: 1) Observed misaligned ceiling panels on the ware washing area. 2) Observed about three approximately one inch holes on ceiling at the cooks line. 3) Observed approximately a 1 inch opening below the delivery door. Seal all unapproved openings to prevent the entrance 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)

48. FOOD HANDLER CERTIFICATION

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|---------------------------|---|---|
| POINTS 3 | Compliance date not specified | Inspector Comments: Observed five (5) food service workers at this facility without a current/ valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler card for each of these workers within 14 days (4-25-2019). A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909)387-4323 or send to sbcfoodworker@gmail.com Failure to do so will result in a charged re-inspection to verify compliance. |
| | Not In Compliance Violation Reference - SBCC - 33.0409 | |

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

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



Public Health
Environmental Health Services

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On this date a "B" grade card was posted. For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

Pep-talk provided.

The following forms were provided:

- Re-score form
- Top 5 CDC factors

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Rosa I. Preciado".

NAME: rosa l preciado
TITLE: Owner