



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MARISCOS DEL PACIFICO				REINSPECTION Not Specified	INSPECTOR Zaynab Darwiche	DATE 8/3/2022
LOCATION 17500 E FOOTHILL BL A6A, FONTANA, CA 92335				PERMIT	IDENTIFIER: None	
TIME IN 3:50 PM	TIME OUT 4:04 PM	FACILITY ID FA0002884	RELATED ID CO0084335	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 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,

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

#### 16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** Environmental Health received a foodborne illness complaint on 07/29/2022 stating complainant ate undercooked shrimp at the facility. Complainant began experiencing symptoms such as nausea and vomiting shortly after eating at the restaurant. Complainant did not state when and what time they ate at the facility. Complainant stated that they were hospitalized. It is unknown whether complainant is still experiencing symptoms on the date complaint was made.

Discussed the nature of complaint with manager on duty who was aware of the complaint. Manager stated they have not received any other complaints.

Questioned manager if any employees have been ill or reported to work ill. Manager stated no employees reported being sick during time complainant was ill.

Facility has not had any changes in food suppliers, food processing procedures or has modified ingredients. According to manager, all food is prepared and stored the same.

Facility has not experienced any failures in equipment, power or water. Manager denied any failures in equipment, power or hot water.

Observed hot water exceeding 100F at all handwash sinks and 3-compartment sink. Observed hot water exceeding 120F at food prep sinks and mop sink. Observed soap and paper towels at all handwash sinks. Manager was unable to provide proper warewashing techniques, proper cooking temperatures and proper cooking and holding temperatures. Employee was educated during inspection about proper procedures. Observed several handwashing violations during inspection. See 16C005.

Chemicals observed stored separately from food and food contact surfaces. Food-contact surfaces are properly cleaned and sanitized frequently with 100ppm of chlorine sanitizer solution. Equipment utilized for potentially hazardous foods(PHF) are changed every two (2) hours.

Per manager, shrimp is received frozen and placed inside the upright freezer unit. The shrimp is defrosted inside the three compartment food preparation sink by submerging the shrimp and running cold water. Shrimp is placed inside the True preparation cold-holding unit and cooked to order. Measured the shrimp inside the cold-holding unit to be 42F. Chef was unsure of proper cooking temperature for the shrimp and stated that they usually cook until it is very hot. Chef was educated about proper cooking temperatures for the shrimp. Shrimp appeared to be in good condition and free of adulteration.

Facility is in compliance. Complaint closed.

**Description:** A foodborne illness complaint report has been received by Environmental Health.



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**16C005 Hands clean and properly washed; gloves used properly** **⚠ CRITICAL ⚠**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** -

**Inspector Comments:** 1) Observed an employee grab raw shrimp and proceed to place the shrimp on the grill, before grabbing two (2) corn tortillas and placing their hand inside the container of cheese from the cold holding unit without washing their hands first and changing their gloves. See VC&D on routine inspection report.

2) Observed an employee wash their hands with gloves on, and without utilizing soap.

3) Observed an employee wearing gloves place their hands inside the dough mixer, and proceed to cook meat without changing their gloves or washing their hands.

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?nDiscontinue this practice. Ensure all employees wash their hands as needed 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.

Corrected on site: Employee rewashed their hands. Manager was re-educated on washing hand procedures|

**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))

**Overall Inspection Comments**

A routine inspection was conducted on this date.

**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](#).

**Signature(s) of Acknowledgement**

No Sig

NAME: Omar Beltron  
TITLE: Manager

Total # of Images: 0