

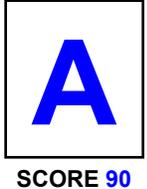


**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CASA CORTEZ</b>		DATE 11/17/2015	REINSPECTION DATE 12/01/2015	PERMIT EXPIRATION 7/31/2016
LOCATION 2209 S EUCLID AV, ONTARIO, CA 91761			INSPECTOR Veronica Martinez	
MAILING ADDRESS 16621 RORIMER ST, LA PUENTE CA 91744			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:32 AM	TIME OUT 1:51 PM	FACILITY ID FA0006528	RELATED ID PR0001610	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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

- 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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification					2
EMPLOYEE HEALTH & HYGIENIC PRACTICES							
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl					4
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth					2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use					2
PREVENTING CONTAMINATION BY HANDS							
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop					4 2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib					2
TIME AND TEMPERATURE RELATIONSHIPS							
In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>		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	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>		2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures				4
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding				4
PROTECTION FROM CONTAMINATION							
In	<span style="color: blue;">○</span> N/O	N/A	12. Returned and reserve of food				2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated				4 2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized				4 2

FOOD FROM APPROVED SOURCES					COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source				4
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display				2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations				2
CONFORMANCE WITH APPROVED PROCEDURES							
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan				2
CONSUMER ADVISORY							
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods				2
HIGHLY SUSCEPTIBLE POPULATIONS							
In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered				4
WATER/HOT WATER							
<span style="color: green;">○</span> In			21. Hot and cold water available				4 2
LIQUID WASTE DISPOSAL							
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed				4 2
VERMIN							
<span style="color: green;">○</span> 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		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		<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use		1
37. Vending machines		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		<span style="color: red;">⊗</span>
40. Wiping cloths: properly used and stored		1
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		1

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		2
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		<span style="color: red;">⊗</span>
53. Impoundment		
54. Permit Suspension		



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 11/17/2015 Violation Reference - HSC - 113996, 113998, 114037	<p><b>Inspector Comments:</b> Observed the following items holding out of temperature (48F-50F): Chopped tomatoes, cooked beans, shrimp and fish, chicken soup, Beef stew ( Birria), Cooked Chicken, cooked rice, cooked streak, cooked chorizo and pozole (71F) According to person in charge, items cooked and placed in walk in refrigerator more than two days prior. Ambient temperature of walk in refrigeration unit measuring 50 F.</p> <p>Correction: Out of temperature foods voluntarily discarded. See VC &amp; D. Facility hereby closed until adequate or alternate refrigeration provided.</p>
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**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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 11/17/2015 Violation Reference - HSC - 114000	<p><b>Inspector Comments:</b> Observed a large stock pot of improperly cooled pozole measuring 71 F in walk in refrigerator. According to person in charge, pozole cooked and cooled the evening prior.</p> <p>Observed a large stock pot of improperly cooled pozole measuring 71 F in walk in refrigerator. According to person in charge, pozole cooked and cooled the evening prior.</p> <p>Ensure proper cooling procedures are followed as well as the monitoring of cooling processes to assure potentially hazardous foods are cooled rapidly from 135°F to 70°F within the first two hours then from 70°F to 41°F the next four hours by using one or more of the following methods based on the type of food being cooled:</p> <ol style="list-style-type: none"> <li>(1) Placing the food in shallow pans.</li> <li>(2) Separating the food into smaller or thinner portions.</li> <li>(3) Using rapid cooling equipment.</li> <li>(4) Using containers that facilitate heat transfer.</li> <li>(5) Adding ice as an ingredient.</li> <li>(6) Using ice paddles.</li> <li>(7) Inserting appropriately designed containers in an ice bath and stirring frequently.</li> </ol> <p>Correction: 16 quarts of improperly cooled pozole voluntarily discarded. See VC &amp; D.</p>
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**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p><b>Inspector Comments:</b> Observed walk in refrigerator with an ambient temperature measuring 50 F.</p> <p>Ensure walk in refrigeration unit is repaired or replaced.</p> <p>Note: Facility hereby closed until adequate or alternate refrigeration provided.                  Correction: Operator voluntarily closed facility until repair of walk in refrigeration unit. Work order placed for maintenance to walk in refrigeration during inspection.</p>
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**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)



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**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b>  <div style="font-size: 24pt; font-weight: bold; color: red; text-align: center;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<b>Inspector Comments:</b> Observed accurate thermometer unavailable in walk in refrigerator.  Ensure properly functioning thermometer is maintained in walk in refrigerator to monitor approved cold holding temperatures.
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**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

**52. VC & D**

<b>POINTS</b>  <div style="font-size: 24pt; font-weight: bold; color: red; text-align: center;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> The following items were voluntarily discarded: 6 quarts Chicken soup 1 quart Beef stew ( Birria) 2 quarts Cooked Chicken 16 quarts Pozole 6 quarts cooked rice 2 quarts cooked streak 4 quarts chorizo 2 quartsz Chopped tomoatoes, 8 quarts cooked beans 4 pounds shrimp 5 pounds fish
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**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

**Overall Inspection Comments**

Letter grade "A" posted.

Facility hereby closed until adequate or alternate refrigeration provided.

**Signature(s) of Acknowledgement**

NAME: Ana Chavez  
 TITLE: Manager