



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|--|---------------------------------|
| FACILITY NAME EL RANCHERO RESTAURANT | | DATE 8/21/2015 | REINSPECTION DATE 9/04/2015 | PERMIT EXPIRATION 12/31/2015 |
| LOCATION 8697 19TH ST, RANCHO CUCAMONGA, CA 91701 | | | INSPECTOR Dior Porter | |
| MAILING ADDRESS 8697 19TH ST, RANCHO CUCAMONGA, CA 91701 | | | IDENTIFIER: None | |
| TIME IN 11:11 AM | TIME OUT 1:00 PM | FACILITY ID FA0006482 | RELATED ID PR0013458 | PE 1621 |
| | | | SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required | |

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.

B
SCORE 84

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 | | 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 | ⊗ |
| ○ 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 | ⊗ |

| 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 | 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 | ⊗ |
| 37. Vending machines | 1 |
| 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 | 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 | ⊗ |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

CRITICAL

| | | |
|---------------------------|---|--|
| POINTS 4 | Compliance date not specified Complied on 8/21/2015 Violation Reference - HSC - 113996, 113998, 114037 | Inspector Comments: Measured eggs and french fries holding at 61F on the cold preparation table and near the fryer. Observed chile relleno at 96F on a pan on top of the steam table. Potentially hazardous food must be held at 41F and below or 135F and above. Operator rapidly cooled the eggs and french fries and relocated the chile relleno to the stove for reheating/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/510012_how_to_keep_food_out_of_danger_zone.pdf

9. PROPER COOLING METHODS

CRITICAL

| | | |
|---------------------------|---|---|
| POINTS 4 | Compliance date not specified Complied on 8/21/2015 Violation Reference - HSC - 114000 | Inspector Comments: Measured several containers of refried beans holding at 46-48F inside the walk in cooler and walk in freezer. Measured cooked tomato holding at 48F. Beans and tomatoes were cooked the evening prior to inspection. Observed a covered container of cooked potato in the walk in cooler at 52F. According to the operator the potatoes were prepared at 8:00a the day of inspection. Ensure potentially hazardous food is rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Operator uncovered the cooked potatoes for rapid cooling and voluntarily discarded the beans and tomatoes. |
|---------------------------|---|---|

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

| | | |
|---------------------------|--|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099 | Inspector Comments: Observed an accumulation of a black slimy substance on the soda nozzles at the soda machine near the salsa bar. Thoroughly clean and sanitize all food contact surfaces. Operator removed the nozzles and washed, rinsed and sanitized them. Observed an accumulation of dried meat/food debris on the slicer stored in the dry storage area near the entrance to the kitchen. Thoroughly wash, rinse and sanitize food contact surfaces |
|---------------------------|--|--|

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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f) | Inspector Comments: Observed several uncovered containers of chips and bulk food stored uncovered beneath unclean equipment in the kitchen. Properly store all food in a manner that prevents possible contamination. |
|---------------------------|---|--|

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.

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 | Inspector Comments: Observed reach in cooler in disrepair. Repair the unit immediately. Observed cup used as scoop for salt in a bulk bin. Obtain approved scoops with handle for bulk food items. |
|---------------------------|---|--|

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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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: Observed clean utensils stored among debris in a container near the office. Store all equipment in a manner that prevents possible contamination.

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 gap in hood vents. Ensure all hood vents are properly installed to allow for adequate ventilation and to prevent a possible fire.

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)

48. FOOD HANDLER CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Observed one expired food handler certificate. Provide proof of valid certification within 14 days using the form provided. Failure to comply will result in a charged reinspection at a rate of \$245/hr.

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 fax to 909-387-4272.

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

Overall Inspection Comments

"B" grade card posted. Do not remove or relocate. Failure to comply may result in fees and legal action.

Signature(s) of Acknowledgement

NAME: Maria
TITLE: Manager