



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOS MAGUEYES MEXICAN RESTAURANT			REINSPECTION DATE 12/17/2018	INSPECTOR Kelly Eredia	DATE 12/3/2018
LOCATION 21290 BEAR VALLEY RD 105, APPLE VALLEY, CA 92308			PERMIT EXPIRATION 11/30/2018	IDENTIFIER: None	
TIME IN 9:56 AM	TIME OUT 12:03 PM	FACILITY ID FA0005352	RELATED ID PR0002255	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Reinspection conducted on this day as to follow-up to complaint and routine inspection conducted 11/26/18. On that day, several dried rodent droppings were observed in the dry storage room containing paper goods that is located adjacent to the women's restroom. Operator was advised to remove vermin from facility and eliminate droppings within one week.

During reinspection, rodent droppings observed on floor throughout facility beneath/behind all equipment and shelving. Rodent droppings also observed on stored equipment (meat slicer, tray containing large mixing bowls) as well as on shelving containing food products and equipment. Rodent droppings observed in box containing variety of seasonings and miscellaneous food items. Discard all contaminated foods stored in facility. Take proper measures to remove all vermin, and maintain facility free of vermin at all times. Clean and sanitize all food contact surfaces and contaminated equipment.

Billed re-inspection will be conducted to determine compliance.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Permit suspended and facility closed on this day due to rodent infestation observed during reinspection. Obtain approved form of pest control to eliminate rodents from facilities. Contact health inspector to provide updated information regarding rodent infestation. Facility is to remain closed until re-inspection is conducted to determine compliance.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Rodent droppings, both old and new, observed on floor beneath all equipment and shelving throughout facility. New rodent droppings observed on stored equipment in different areas of facility, such as on meat slicer (not in use) and on tray containing large mixing bowls, as well as on shelving containing food products and equipment. Rodent droppings observed in box containing variety of seasonings and miscellaneous food items. Discard all contaminated foods stored in facility. Take proper measures to remove all vermin from facility. Clean and sanitize all food contact surfaces and contaminated equipment. Maintain facility free of vermin at all times.

NOTE: Operator advised inspector pest control services facility once per month by spraying corners and by providing visual inspection. Most recent Dewey Pest Control invoice observed dated 11/14/18.

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)



Public Health
Environmental Health Services

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16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Holes observed in walls throughout facility, allowing for possible vermin entry. Seal all holes and gaps to prevent entry of vermin.

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)

Overall Inspection Comments

"Notice of Closure" sign posted and grade card removed. Do not remove or relocate closure sign. Doing so will result in billed follow-up inspection.

Contact EHS at 800-442-2283 to schedule re-inspection prior to opening and operating facility.

Signature(s) of Acknowledgement

NAME: Itzel Torres
TITLE: Person in Charge

Total # of Images: 0