



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CASA JUANCHOS		DATE 10/8/2020	REINSPECTION DATE 10/22/2020	PERMIT EXPIRATION 1/31/2021
LOCATION 3277 GRAND AV M, CHINO HILLS, CA 91709			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 3277 GRAND AV STE M, CHINO HILLS CA 91709			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:42 AM	TIME OUT 12:52 PM	FACILITY ID FA0003496	RELATED ID PR0009794	PE 1620

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 76

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			⊗
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	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated	+	⊗	2
In	N/O	N/A	+	⊗	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
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	⊗
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



Public Health
Environmental Health Services

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7. PROPER HOT AND COLD HOLDING TEMPERATURES



POINTS

4

Compliance date not specified
Complied on 10/8/2020
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1. Observed 1/2 pan cooked beef menudo (soup with hominy) stored in walk-in refrigerator with an internal temperature measured at 47.9F. Cook stated this potentially hazardous food (PHF) is not removed from walk-in refrigerator and employees remove certain portions to reheat when customers place their orders.

2. Observed 24.75 lbs. of raw marinated carne asada (flank steak) stored in walk-in refrigerator with an internal temperature measured at 51F. Cook stated this PHF was prepared at 4 p.m. the night prior to inspection (approximately 18 hours prior to inspection) then placed in walk-in refrigerator for cold-holding.

3. Observed 25 lbs. of raw chicken breasts stored in walk-in refrigerator with an internal temperature measured at 50.7 F. Cook stated this PHF was prepared at 4 p.m. the night prior to inspection (approximately 18 hours prior to inspection) then placed in walk-in refrigerator for cold-holding.

Maintain all potentially hazardous food items intended for cold-holding at 41F or below at all times.

Corrected: Operator voluntarily consented to the condemnation and destruction of the previously mentioned PHF. See #52.

Note: Observed the following PHF stored in walk-in refrigerator with appropriate internal temperatures:

- diced tomatoes 40F
- pico de gallo (salsa) 39F
- cooked beans 41F

Inspector measured temperature inside walk-in refrigerator at 41.5F.

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/Food_Danger_Zone.pdf

9. PROPER COOLING METHODS



POINTS

4

Compliance date not specified
Complied on 10/8/2020
Violation Reference - HSC -
114000

Inspector Comments: Observed 25 lbs. of cooked shredded beef in a deep pan stored in walk-in refrigerator with an internal temperature measured at 62.8F. Cook stated this PHF was cooked the day prior to inspection at 4 p.m. (approximately 18 hours ago) to an internal temperature of 155F then left out for two hours prior to placing in walk-in refrigerator to cool down to 41F. Cook stated this PHF has not been removed from walk-in refrigerator since it has been placed in walk-in refrigerator.

Ensure that potentially hazardous food (PHF) is cooled rapidly from 135F to 70F within two (2) hours, and then cooled rapidly from 70F to 41F or below within four (4) hours for a total of six (6) hours.

Ensure to use an approved method when cooling food. Approved cooling methods include:

1. Placing the food in shallow pans.
2. Separating the food into smaller or thinner portions
3. Using rapid cooling equipment such as chill blasters
4. Using containers that facilitate heat transfer.
5. Adding ice as an ingredient.
6. Using ice paddles.
7. Inserting appropriately designed containers in an ice bath and stirring frequently.
8. In accordance with an approved HACCP plan.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected: Operator voluntarily consented to the condemnation and destruction of the previously mentioned PHF. See #52.

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



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 10/8/2020 Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: 1. Observed the following raw vegetables stored in walk-in refrigerator with an appearance of white mold growing on exterior of food: - eight (8) whole zucchinis - two (2) whole yellow squash - ten (10) whole carrots - one (1) whole red onion Operator stated these items were received on Monday via delivery, approximately three (3) days prior to inspection, then placed in walk-in refrigerator.</p> <p>Ensure all food is in good condition and free of adulteration and/or spoilage at all times.</p> <p>Corrected: Operator voluntarily consented to the condemnation and destruction of the previously mentioned raw vegetables. See #52.</p> <p>2. Observed an accumulation of pink slime on deflector of ice machine at rear of facility. Observed water dripping from location of pink slime directly onto ice held in machine.</p> <p>Immediately discontinue use of ice machine. Ensure ice machine is cleaned and sanitized prior to reuse.</p> <p>Corrected: Operator discontinued use of ice machine then cleaned and sanitized.</p>
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

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

POINTS 4	<p>Compliance date not specified Complied on 10/8/2020 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: 1. Observed the ice chute connected to 'Coca-Cola' beverage dispensing machine to have an accumulation of black mold where ice is dispensed. Observed ice comes into contact with mold when it is dispensed.</p> <p>Immediately discontinue use of ice chute then clean and sanitize equipment.</p> <p>Maintain all food contact surfaces of equipment and utensils clean and sanitized to prevent any contamination. Ensure equipment is cleaned at frequency necessary to prevent any accumulation of mold.</p> <p>Corrected: Operator clean and sanitized ice chute during inspection.</p>
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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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Upon questioning, food service employee unable to provide proper cooking temperatures for chile verde (green chile) pork prepared in the facility.</p> <p>Educated employee to ensure chile verde (green chile) pork is cooked to an internal temperature of 155F within 2 hours and is able to hold this temperature for 15 seconds.</p> <p>Ensure that all food employees shall have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.</p>
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Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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



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29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: 1. Observed one (1) spray bottle containing a pink liquid stored on storage rack adjacent to preparation sink. Employee identified this liquid to be metal polish. 2. Observed one (1) spray bottle containing a yellow liquid stored on storage rack adjacent to preparation sink. Employee identified this liquid to be degreaser. Provide labels on spray bottles and ensure all chemical containers should be labeled as to their contents.
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

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 door of walk-in refrigerator unable to fully close. Employees must use force to fully close walk-in refrigerator door. Repair/replace walk-in refrigerator door and ensure equipment is maintained in good repair.
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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)

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 plastic bowl used as scoop stored in bulk container of uncooked white rice located under vertical broiler. Discontinue using bowls for scoops, and obtain approved scoop with handle, and ensure scoop is stored with handle upright, out of food.
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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 light fixture in walk-in refrigerator with a missing light shield where open food is stored. Provide light shield for light fixture and ensure light fixtures are protected at all times.
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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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed display thermometer on walk-in refrigerator to be non-functional during inspection. Observed no thermometer inside walk-in refrigerator. Repair/ replace and ensure an accurate easily readable thermometer is available in all refrigeration units.
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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>

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed small leak at cold water knob of preparation sink. Repair/ replace to stop leakage and ensure all plumbing fixtures are maintained in good repair.
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Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: - 1/2 pan beef menudo - 24.75 lbs raw marinated carne asada (flank steak) - 25 lbs raw chicken breasts - 25 lbs. of cooked shredded beef - eight (8) whole zucchinis - two (2) whole yellow squash - ten (10) whole carrots - one (1) whole red onion
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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."

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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).



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Overall Inspection Comments

'A' grade removed.

Grade 'C' posted.

Do not remove, relocate, or obscure letter grade card.

A PEP talk was given.

Top 5 CDC risk factors handout provided.

Food facility risk based inspection frequency handout provided.

Request for a re-score form provided.

Cooling log sheet form provided.

Cooling hot food safely handout provided.

Cooking temperatures handout provided.

Cold/Hot holding temperature stickers provided.

'Is it done yet?' sticker provided.

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

NAME: Cindy Shavali
TITLE: Owner