



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DONA TIMOS MEX GRILL				REINSPECTION DATE Not Specified	INSPECTOR Allison Torres	DATE 4/5/2022
LOCATION 8836 SIERRA AV, FONTANA, CA 92335				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:10 AM	TIME OUT 12:13 PM	FACILITY ID FA0009704	RELATED ID CO0082685	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

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.



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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Reference - HSC

Inspector Comments: On this date a food borne illness investigation was conducted along with a routine inspection due to complaint (CO0082685) received on April 3, 2022 by San Bernardino County Environmental Health Services.

Nature of Complaint:

Complainant stated on 4/2/2022 they ordered a 7 mares soup from this facility and a couple hours later they started to feel sick. Their first symptoms were stomach cramps, diarrhea, and nausea. Complainant stated their symptoms worsened and they were dizzy, were vomiting, and had stomach cramps. It is unknown whether the complainant is still feeling sick or if they sought medical attention.

Interview with Manager:

Manager was spoken to on this date and stated that they were not aware of the complaint nor have they received any other complaints in relation to food borne illnesses at this facility. The manager stated they have not had any new employees start within the last two (2) weeks before the complaint. The manager stated they have not had any employees call out sick or display symptoms of being sick. Their main food distribution company at this facility is Sysco and it has not recently changed. There have not been any power outages, sewer backups or any loss of hot water in this facility around the time of complaint. The manager stated their hand wash policy is to wash hands when switching between tasks like working the cash register and handling food. Employees must also wash hands before a new pair of gloves is donned.

Note: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand Washing Practices:

Hand washing sinks in kitchen and restrooms observed to be fully supplied and hot water temperature measured 120F+ at each faucet.

Observed paper towels stored on top of the paper towel dispenser at the hand wash sink behind the ice machine and in both the women and men's restroom. See violation 16C006.

Employees observed preparing food at time of inspection.

Proper hand washing observed at this time.

Hot Water and Cold Water:

Facility observed to have hot water above 120F in the employee restrooms and throughout the facility.

No cold water was observed to be available at the men's restroom hand washing sinks. Measured lowest temperature at 116F. See violation 16C021.

Sanitizing Procedures and Chemical Storage:

The wet wiping towels sanitizer concentration was measured at 100 ppm chlorine.

Chemicals were observed stored separate from food and food contact surfaces.

Food Contact Surfaces:

Observed mold and calcium like build up on the ice deflector in the ice machine.

Observed slime and mold residue on the soda nozzle aerators in customer service area. Soda machine was in use during time of inspection.

See violation 16C014.

Hot and Cold Holding:

Measured the following potentially hazardous foods between 50 - 53F in the reach in cold holding unit closest to the back door:

- heat treated salsa ranchera
- heat treated red salsa
- cheese
- fish (not the one used in 7 mares soup)
- cooked corn
- cooked cactus
- beef hot dog meat
- almond milk
- heavy whipping cream
- flan
- cream cheese topping mixture
- cookie dough
- cinnamon roll dough

See violation 16C007.

Food Storage & Utensils/Equipment:



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Observed raw chicken stored above ready to eat food in the reach-in refrigerator closest to the kitchen entrance. See violation 16C027.

Demonstration of Knowledge:

Employee stated they cook the 7 mares soup above 165F.

Upon questioning, cook stated food should be reheated to 145F for hot holding, chicken should be cooked to 145F-165F, and was unsure of fish cooking temperature.

Upon questioning, employee stated dishes are soaked in sanitized for approximately 3 seconds.

See violation 16C001.

Suspected food investigation:

The alleged food in this food borne illness complaint is the 7 mares soup. Per manager, the 7 mares soup consists of fish, shrimp, crab legs, imitation crab meat, clams, octopus, and scallop. All the seafood in the soup is cooked while boiling in the soup. The cook stated the seafood in the soup are cooked to 165F. The broth is prepared a day before, cooled, and brought out of the walk-in refrigerator as needed. The broth is made by boiling shrimp and conserving the left over water. Besides the broth, each soup is prepared per order in regards to the seafood meat. The seafood meat in the soup were observed to be free of any adulteration or contamination.

The fish, shrimp, imitation crab meat, octopus, and scallops were measured at 39F in the reach in refrigerator closest to the kitchen entrance. The crab legs and clams were measured at 4F in the freezer next to the preparation sink. No 7 mares soups were being prepared during time of inspection.

Conclusion:

PEP talked emailed to person in charge.

Forms/hand outs/ stickers given on this date:

- request for re-score
- 3 compartment warewashing procedure
- compliance manager
- HELP program brochure
- 3 compartment warewashing sticker
- cooking temperature sticker

Complaint is closed.

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

16C001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113947-113947.1

Inspector Comments: 1.) Upon questioning, employee stated dishes are soaked in sanitized for approximately 3 seconds.

Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.

Corrected on Site:

Employee was educated when manually ware washing dishes by the following procedure.

1. Wash dishes with minimum 100 degrees F water and soap.
2. Rinse dishes with cold clear running water.
3. Sanitize dishes with either quaternary ammonium, 200 ppm for one minute or chlorine at 100 ppm for 30 seconds.

2.) Upon questioning, cook stated food should be reheated to 145F for hot holding, chicken should be cooked to 145F-165F, and was unsure of fish cooking temperature.

Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.

Corrected on Site: Cook was educated by the following information.

- reheating temperature must be 165F
- chicken cooking temperature 165F
- fish cooking temperature 145F

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)



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16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed paper towels stored on top of the paper towel dispenser at the hand wash sink behind the ice machine and in both the women and men's restroom.

Note: Paper towel dispenser was observed to be nonfunctional.

Ensure that paper towels are stored and provided in a sanitary manner, such as a paper towel dispenser.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Measured the following potentially hazardous foods between 50 - 53F in the reach in cold holding unit closest to the back door:

- heat treated salsa ranchera
- heat treated red salsa
- cheese
- fish (not the one used in 7 mares soup)
- cooked corn
- cooked cactus
- beef hot dog meat
- almond milk
- heavy whipping cream
- flan
- cream cheese topping mixture
- cookie dough
- cinnamon roll dough

Note: Employee stated all the food in the reach in cold holding unit had been in there for over four (4) hours.

Maintain all potentially hazardous foods in cold holding at 41F or below.

Corrected on Site: Employees voluntarily discarded all the food listed above. See VC & D.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: 1.) Observed mold and calcium like build up on the ice deflector in the ice machine.

Note: No ice was observed to be contaminated.

Ensure all food contact surfaces are maintained in a clean and sanitary condition.

2.) Observed slime and mold residue on the soda nozzle aerators in customer service area. Soda machine was in use during time of inspection.

Maintain soda nozzles and all food contact surfaces clean and sanitized at all times.

Corrected on Site: Facility thoroughly cleaned and sanitized unit at the time of inspection.

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)

16C021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed no cold water available in the men's restroom. Lowest temperature measured was 116F.

Restore cold water to ensure proper hand washing is being conducted.

A follow up inspection will be conducted on or after three (3) business days to ensure cold water is restored to men's restroom. Failure to comply may result in billable follow up inspections.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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16C027 Food separated and protected

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: Observed raw chicken stored above ready to eat food in the reach-in refrigerator closest to the kitchen entrance.

Store all raw foods beneath all ready to eat foods to avoid possible cross contamination.

Corrected on Site: Employee removed chicken and placed it on the bottom shelf.

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.

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The following foods were voluntarily discarded by the employees:

- 4 lbs heat treated salsa ranchera
- 6 lbs heat treated red salsa
- 5 lbs cheese
- 5 fish 4 lbs each
- 4 lbs cooked corn
- 10 lbs cooked cactus
- 4 lbs beef hot dog meat
- 32 fl oz almond milk
- 32 fl oz heavy whipping cream
- 6 flans 5 lbs each
- 2 lbs cream cheese topping mixture
- 4 lbs cookie dough
- 1 lb cinnamon roll dough
- 2 lbs cream cheese
- 1 lb strawberry cream cheese
- 3 lbs churros
- 2 lbs butter

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

No summary comments have been made for this inspection.

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: Alejandra Quiroz
TITLE: PIC

Total # of Images: 0