

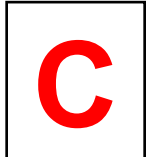


CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|---------------------|--------------------------|---|--------------------------------|
| FACILITY NAME LA MEXICANA RESTAURANT | | DATE 1/20/2021 | REINSPECTION DATE 2/03/2021 | PERMIT EXPIRATION 9/30/2070 |
| LOCATION 31608 YUCAIPA BL 3, YUCAIPA, CA 92399 | | | INSPECTOR Rubi Guido | |
| MAILING ADDRESS 31759 AVENUE E #112, YUCAIPA CA 92399 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 3:20 PM | TIME OUT 5:10 PM | FACILITY ID FA0004153 | RELATED ID PR0011299 | 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 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 74

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 | | | 4 | |
| 2. Communicable disease; reporting, restrictions & excl | | | | |
| In | N/O | | | 2 |
| 3. No discharge from eyes, nose, and mouth | | | | |
| In | N/O | | | 2 |
| 4. Proper eating, tasting, drinking or tobacco use | | | | |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| In | N/O | | 4 | 2 |
| 5. Hands clean and properly washed; gloves used prop | | | | |
| In | | | | ⊗ |
| 6. Adequate handwashing facilities supplied & accessib | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| In | N/O | N/A | + | ⊗ |
| 7. Proper hot and cold holding temperatures | | | | |
| In | N/O | N/A | 4 | 2 |
| 8. Time as a public health control; procedures & record | | | | |
| In | N/O | N/A | + | ⊗ |
| 9. Proper cooling methods | | | | |
| In | N/O | N/A | 4 | |
| 10. Proper cooking time & temperatures | | | | |
| In | N/O | N/A | 4 | |
| 11. Proper reheating procedures for hot holding | | | | |
| PROTECTION FROM CONTAMINATION | | | | |
| In | N/O | N/A | | 2 |
| 12. Returned and reserve of food | | | | |
| In | | | + | ⊗ |
| 13. Food in good condition, safe and unadulterated | | | | |
| In | N/O | N/A | 4 | 2 |
| 14. Food contact surfaces: clean and sanitized | | | | |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In | | | 4 | |
| 15. Food obtained from approved source | | | | |
| In | N/O | N/A | | 2 |
| 16. Compliance with shell stock tags, condition, display | | | | |
| In | N/O | N/A | | 2 |
| 17. Compliance with Gulf Oyster Regulations | | | | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | | N/A | | 2 |
| 18. Compliance with variance, specialized process, and HACCP Plan | | | | |
| CONSUMER ADVISORY | | | | |
| In | N/O | N/A | | 2 |
| 19. Consumer advisory provided for raw or undercooked foods | | | | |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | | N/A | 4 | |
| 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | | | |
| WATER/HOT WATER | | | | |
| In | | | 4 | 2 |
| 21. Hot and cold water available | | | | |
| LIQUID WASTE DISPOSAL | | | | |
| In | | | 4 | 2 |
| 22. Sewage and wastewater properly disposed | | | | |
| VERMIN | | | | |
| In | | | 4 | 2 |
| 23. No rodents, insects, birds, or animals | | | | |

| 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 | ⊗ |
| 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 | ⊗ |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|--|-----|
| 33. Nonfood contact surfaces clean | ⊗ |
| 34. Warewashing facilities: installed, maintained, used | ⊗ |
| 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 | 1 |
| 40. Wiping cloths: properly used and stored | ⊗ |
| 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 | ⊗ |

| 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 | |



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4
Compliance date not specified
Complied on 1/20/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: A) Measured the following potentially hazardous foods at 52F-70F, stored in the sandwich preparation cooler (ambient temperature measured 70F) located in the kitchen:
- Precooked beef tacos
- Sliced/chopped tomatoes
- Queso fresco
- Cheddar and Monterey Jack cheese mix
- Sour cream
- Shell eggs
The manager stated that these items were placed in the cooler at 10am, approximately 5.75 hours prior to questioning.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The manager discarded these items. See VC&D for details. Corrected onsite.

B) Measured the internal temperature of milk and cheddar/monterey jack cheese mix at 46F-50F, stored in the 2-door upright refrigerator (ambient temperature measured 50F) located to the left of the front counter. The manager stated that the cheese was placed in the unit at 3pm, approximately one hour prior to questioning, and the milk was placed in the unit on 1/19/21.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The manager relocated the cheese to the upright refrigerator that is located in the kitchen and discarded the milk. See VC&D for detail. Corrected onsite.

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 **MAJOR**

POINTS
4
Compliance date not specified
Complied on 1/20/2021
Violation Reference - HSC -
114000

Inspector Comments: A) Measured the internal temperature of cooked beans at 105F-120F, two (2) large pots stored without any intervention of temperature control on the preparation sink. The employee stated that the pots with beans were placed on the sink to cool at 2:30pm, approximately one hour prior to questioning.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two (2) hours and then cooled from 70°F to 41°F or below within the next four (4) hours for a total of six hours using approved cooling methods.

Note: The employee provided ice paddles in the pots. Corrected onsite.

B) Measured the internal temperature of carnitas at 79F, one (1) container stored without any intervention of temperature control on the preparation table. The employee stated that the container with carnitas was placed on the table to cool at 1pm, approximately 2.5 hours prior to questioning.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two (2) hours and then cooled from 70°F to 41°F or below within the next four (4) hours for a total of six hours using approved cooling methods.

Note: The employee discarded the carnitas. See VC&D for detail. Corrected onsite.

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 1/20/2021 Violation Reference - HSC - 113967, 113976,</p> | <p>Inspector Comments: Observed five (5) moldy onions stored on the cutting board at the preparation table that is located in the kitchen.</p> <p>All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.</p> <p>Note: The manager discarded the onions. See VC&D for details. Corrected onsite.</p> |
|---------------------------|--|--|

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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | | |
|---------------------------|--|---|
| POINTS 2 | <p>Compliance date not specified Complied on 1/20/2021 Violation Reference - HSC - 113947-113947.1</p> | <p>Inspector Comments: A) Upon questioning, the manager was unable to demonstrate adequate knowledge of the proper cooling procedure. The manager did not adequately state the proper temperatures and cooling procedure.</p> <p>Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.</p> <p>Note: The manager was educated at the time of inspection. Corrected onsite.</p> <p>B) Upon questioning, the employee was unable to demonstrate adequate knowledge of the proper warewashing procedure. The employee stated that dishes are rinsed with water after sanitizing and that she did not know the chlorine sanitizer concentration.</p> <p>Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.</p> <p>Note: The employee was educated at the time of inspection. Corrected onsite.</p> |
|---------------------------|--|---|

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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|--|--|
| POINTS 2 | <p>Compliance date not specified Not In Compliance Violation Reference -</p> | <p>Inspector Comments: Observed paper towels stored outside of the dispenser for the hand sink that is located in the kitchen. Observed no paper towel dispenser and paper towels stored on the counter for the hand sink that is located in the front service area.</p> <p>Ensure all handwashing sinks are equipped with cold water, hot water (120F minimum measured from the faucet), and hand soap and paper towels in dispensers.</p> |
|---------------------------|--|--|

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)



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

| | | |
|--------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1 | Inspector Comments: Observed a box with semi-frozen fish stored on the preparation sink. The employee stated that the fish was placed on the sink to thaw. Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70°F) of sufficient velocity for less than 2 hours; in microwave oven; or during the cooking process. Note: The employee relocated the fish to the upright refrigerator. Corrected onsite. |
|--------------------|---|---|

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.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 no separation between the stove and the fryer. Install an 8 in splash guard on the left side of the fryer or ensure the stove and the fryer are at least 16 inches apart. Note: A follow-up inspection will be conducted on 1/22/21 to determine compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow. |
|--------------------|---|---|

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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

| | | |
|--------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051 | Inspector Comments: A) Measured the internal temperature of chile verde and salsa ranchera at 165F+, two (2) large pots stored on the floor, in the center of the kitchen. The employee stated that the pots were taken off the stove a few minutes prior to questioning and placed on the floor to cool. Ensure food items are stored at least 6 inches above the floor. Note: The employee removed the pots from the floor. Corrected onsite. B) Observed several uncovered containers with food stored in the 3-door upright refrigerator that is located in the kitchen. Food shall be stored in approved containers, equipment, and locations, and in approved manners to prevent possible contamination. |
|--------------------|---|---|

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

33. NONFOOD-CONTACT SURFACES CLEAN

| | | |
|--------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c) | Inspector Comments: Observed grease buildup on the right side/edges of the hood, above the fryer. All nonfood-contact surfaces of utensils and equipment shall be clean and maintained. |
|--------------------|---|---|

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

| | | |
|--------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099 | Inspector Comments: Chlorine sanitizer test strips were not available upon request. The manager stated that test strips are not available in the facility. Testing equipment and materials shall be provided to measure the applicable sanitization method. |
|--------------------|--|--|

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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: A) Measured the ambient temperature of the sandwich preparation cooler (holding potentially hazardous foods) at 70F, located in the kitchen. Discontinue the use of this equipment for the storage of potentially hazardous foods. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the ambient temperature of this unit measures 41F or below and is capable of holding and maintaining the internal temperature of potentially hazardous foods at 41F or below. Note: A follow-up inspection will be conducted on 1/22/21 to determine compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow. B) Measured the ambient temperature of the 2-door upright refrigerator (holding potentially hazardous foods) at 50F, located to the left of the front counter. Discontinue the use of this equipment for the storage of potentially hazardous foods. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the ambient temperature of this unit measures 41F or below and is capable of holding and maintaining the internal temperature of potentially hazardous foods at 41F or below. Note: A follow-up inspection will be conducted on 1/22/21 to determine compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow. C) Observed one (1) unapproved Kenmore chest freezer (with customer food) located to the right of the front counter, accessible to customers. Discontinue the use of this piece of equipment and remove from the facility. Note: A follow-up inspection will be conducted on 1/22/21 to determine compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow. |
|--------------------|---|--|

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 | <p>Inspector Comments: A) Observed a rack with clean dishes stored on the drain board of the preparation sink and soiled dishes stored in the basin. The manager stated that clean dishes are kept on the rack, and soiled dishes are stored in the sink and then taken to the warewashing area.</p> <p>Discontinue this practice. Equipment/sinks shall only be used for the intended use.</p> <p>B) Observed three (3) unfastened pressurized cylinders stored to the left of the upright freezer that is located in the warewashing area.</p> <p>Pressurized cylinders must be securely fastened to a rigid structure.</p> |
|--------------------|---|--|

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 | <p>Inspector Comments: Observed the fryer to not be completely under the hood.</p> <p>Canopy-type hoods shall extend 6" beyond all cooking equipment.</p> |
|--------------------|---|--|

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|--------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1 | <p>Inspector Comments: Observed wet wiping towels stored on the counter at the front service area.</p> <p>Discontinue this practice. Ensure, after every use, wet wiping cloths are returned to the sanitizer solution and are completely submerged in the sanitizing solution.</p> |
|--------------------|---|--|

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

| | | |
|--------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123 | <p>Inspector Comments: Observed the front door to be propped open.</p> <p>Ensure all door openings to the outside remain closed during all hours of operation, or provide air curtains that remain in operation when doors are left open.</p> |
|--------------------|---|--|

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, 114259.1, 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)



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52. VC & D

| | | |
|---|---|---|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div> | Compliance date not specified Not In Compliance Violation Reference - HSC - 113980 | Inspector Comments: The manager voluntarily consented to the condemnation and destruction of the following items: - Precooked beef tacos (61 items) - Sliced/chopped tomatoes (2 lb) - Queso fresco (1/4 lb) - Cheddar and Monterey Jack cheese mix (2 lb) - Sour cream (1 lb) - Shell eggs (18 items) - Onions (5 items) - Carnitas (5 lb) - Milk (1/4 gallon) |
| | | |

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."

CV. COVID-19 OBSERVATIONS

| | | |
|---|---|--|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div> | Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified | Inspector Comments: Observed indoor and outdoor dining at this time. Ensure the facility follow state mandate regarding indoor/outdoor dining. |
| | | |

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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](#).

Overall Inspection Comments



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|---|-------------------------|
| FACILITY NAME LA MEXICANA RESTAURANT | DATE 1/20/2021 |
| LOCATION 31608 YUCAIPA BL 3, YUCAIPA, CA 92399 | INSPECTOR Rubi Guido |

"C" grade card posted on this date.

PEP talk given.

The following documents were provided:

- Re-score form
- Top 5 CDC Risk Factors
- Proper Cooling Methods handout
- Active Managerial Control handout
- Risk Based Inspection Frequency handout
- Stickers: Hot Hold, Cold Hold, Handwashing, Cooking Temperatures

NOTE:

DO NOT REMOVE, OBSTRUCT IN ANY WAY, OR RELOCATE THE LETTER GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

When ready for re-inspection, submit a re-score inspection application.

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: Eugenio Galindo Salazar
TITLE: Manager