



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD		DATE 8/30/2019	REINSPECTION DATE 9/13/2019	PERMIT EXPIRATION 7/31/2020
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277			INSPECTOR Kathryn Gutierrez	
MAILING ADDRESS 6244 ADOBE RD, TWENTYNINE PALMS CA 92277			IDENTIFIER: None	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:15 AM	TIME OUT 1:50 PM	FACILITY ID FA0030105	RELATED ID PR0039535	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 90

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			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	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures	+	⊗	2
○ 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 2
○ 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 2

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 ⊗

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	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	1
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
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	⊗

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 8/30/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following potentially hazardous foods with temperature violations stored inside the smaller section of the preparation refrigerator:

- a) Small tray of pico de gallo at 50 F.

Manager stated that the pico de gallo was placed inside the prep refrigerator yesterday.

- b) Small tray of shredded cheese at 50 F.
 - Small tray of chorizo at 49 F.
 - Sausage slices at 49 F.
 - Package of ham slices at 49 F.
 - Small tray of beans at 49 F.

Upon questioning, cook stated that the food items (b) were prepared and placed into the unit 1 hour ago.

Measured the units ambient temperature at 53 F.

Observed the following potentially hazardous foods stored inside one of the cold holding unit drawers located below the flat grill:

- c) Medium size tray of carnitas at 59 F.
 - Medium size tray of shredded beef at 49 F.

Upon questioning, cook stated that the food items (c) were prepared and placed into the unit 1 hour ago.

Observed the following potentially hazardous foods stored inside the walk-in cooler.

- d) Bucket of menudo at 47 F.
 - Bucket of green sauce at 48 F.
 - Small tray of pico de gallo at 48 F.
 - Large plastic bucket of white cheese at 49 F.
 - Large plastic bucket of yellow cheese at 48 F.
 - Large plastic tray of chorizo at 49 F.
 - Large plastic tray of raw chicken at 48 F.
 - Large plastic tray of raw meat at 48 F.
 - Wrap of ham at 49 F.

NOTE: Observed walk in cooler thermometer at 50 F.

Upon questioning, cook stated that all foods except for the large plastic bucket of yellow cheese, large tray of raw chicken, and large tray of raw meat were placed into the unit yesterday. According to cook, both large tray of raw meat and raw chicken were prepared and placed into the unit 1 hour ago.

Maintain all potentially hazardous foods at 41 F or below or 135 F or above.

Corrected on site: Manager voluntarily discarded the following food items: Small tray of pico de gallo at 50 F, bucket of menudo at 47 F, bucket of green sauce at 48 F, small tray of pico de gallo at 48 F, large plastic bucket of white cheese at 49 F, large plastic tray of chorizo at 49 F, large plastic tray of raw chicken at 48 F, large plastic tray of raw meat at 48 F, wrap of ham at 49 F. Cook and manager moved remaining food items into smaller containers of ice for proper cooling.

Manager was advised to discard food items with unsafe temperatures ranging at more than 4 hours. A follow-up inspection will be conducted in a week from today to verify that both the smaller section of the preparation refrigerator and one cold holding drawer reach a temperature of 41 F or below. As a result of non-functional walk in cooler, the facility is ordered closed.

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



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed trash bin blocking handwash sink located next to 3-compartment sink. Ensure hand washing facilities remains unobstructed at all times to promote proper handwashing. Corrected on site: Manager re-located trash bin.
	Complied on 8/30/2019	
	Violation Reference -	

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified	Inspector Comments: Observed trap with dead cockroaches on floor below dry storage rack. Eliminate vermin or signs of vermin from facility .
	Not In Compliance	
	Violation Reference - HSC - 114259.1, 114259.4, 11425	

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed two utensils stored hanging above the handwash sink. Discontinue this practice and ensure to store all utensils in a clean and sanitary container/ surface to avoid contamination.
	Not In Compliance	
	Violation Reference - HSC - 114074, 114081, 114119	

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)

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed three (3) fly swatters hanging on dry food storage area. Remove from facility to eliminate potential contamination.
	Not In Compliance	
	Violation Reference - HSC - 114067 (j), 114123	

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)



Public Health
Environmental Health Services

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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: Manager voluntarily discarded the following food items: Small tray of pico de gallo at 50 F, bucket of menudo at 47 F, bucket of green sauce at 48 F, small tray of pico de gallo at 48 F, large plastic bucket of white cheese at 49 F, large plastic tray of chorizo at 49 F, large plastic tray of raw chicken at 48 F, large plastic tray of raw meat at 48 F, wrap of ham at 49 F.
	Not In Compliance Violation Reference - HSC - 113980	

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.

Overall Inspection Comments

A follow-up inspection will be conducted in a week from today to verify that both preparation refrigerator and cold holding drawer reach a temperature of 41 F or below. As a result of non-functional walk in cooler, the facility is ordered closed.

The facility is ordered closed until the listed violation has been corrected and verified by San Bernardino County Public Health Department Environmental Health Services. The facility is to remain closed until permission from DEHS has been given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign. Grade (A) will be posted upon opening.

Signature(s) of Acknowledgement

NAME: Pablo Arteaga
TITLE: OWNER