



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SALVI'S PUPUSERIA & RESTAURANTE		DATE 9/23/2022	REINSPECTION Next Routine	PERMIT 2/28/2023
LOCATION 8922 BEECH AV K, FONTANA, CA 92335		INSPECTOR Antoinette Saunchez		
MAILING ADDRESS 2730 LOS ROBLES AV, RIALTO CA 92376		IDENTIFIER: None		
		SERVICE: 001 - Inspection - Routine		
		RESULT: 03 - Corrective Action / No Follow up Required		
		ACTION: 01 - No Further Action Required		
TIME IN 10:03 AM	TIME OUT 1:00 PM	FACILITY ID FA0015932	RELATED ID PR0021181	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 86

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 & ex			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 pro	+	⊘	2
○ In	6. Adequate handwashing facilities supplied & accessi			⊘
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, displa			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 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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊘

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	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	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SALVI'S PUPUSERIA & RESTAURANTE	DATE 9/23/2022
LOCATION 8922 BEECH AV K, FONTANA, CA 92335	INSPECTOR Antoinette Sanchez

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 9/23/2022
Violation Reference -

Inspector Comments:

1. Observed the cook to be handling, preparing, and cooking food with an exposed burn on their hand.

Gloves shall be worn if an employee has cuts, wounds, artificial nails, nail polish, and/or rashes.

Corrected on site: The cook was directed to wash their hands with soap and warm water at the handwashing sink and to donn a pair of gloves.

A bandage over the burn was also recommended to be worn underneath the glove.

2. Observed the cook improperly wash their hands at the kitchen handwashing sink in the following manner:

- a) Washed their hands with soap and warm water, and then used a used wiping cloth to dry their hands.
- b) Washed their donned gloves with soap and warm water, and then dried them with a used wiping cloth.
- c) Washed their hands inside of the food preparation sink without using soap.

Immediately discontinue these practices and ensure employees are washing their hands in all of the following instances:

- a) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- b) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- c) After using the toilet room.
- d) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking. 5) After handling soiled equipment or utensils.
- e) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- f) When switching between working with raw food and working with ready-to-eat food.
- g) Before donning gloves for working with food.
- h) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- i) After handling money.
- j) After engaging in other activities that contaminate the hands.

Discontinue washing single-use gloves.

Discontinue drying your hands on used wiping cloths.

Corrected on site: The cook was directed to wash her hands with soap and warm water, and to use the single-use paper towels to dry hands.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SALVI'S PUPUSERIA & RESTAURANTE	DATE 9/23/2022
LOCATION 8922 BEECH AV K, FONTANA, CA 92335	INSPECTOR Antoinette Sanchez

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

POINTS	Compliance date not specified Complied on 9/23/2022 Violation Reference - HSC - 113996, 113998, 114037
4	

Inspector Comments:

1. The following potentially hazardous food items were held at the respective temperatures sitting on top of a container of ice instead of being immersed inside of a ice bath located at the cook's station:

- pork pupusa mixture = 46 F
- refried beans = 51 F

The person in charge stated that the food items were held for approximately one (1) hour.

Establish practices which assure that cold held foods are maintained at or below 41 degrees F. Ensure all potentially hazardous foods are held at or below 41 F or at or above 135 F.

Corrective Action Taken: The cook was directed to add more ice and water to the container of ice so that each container is fully immersed in an ice bath.

2. Measured a container of shredded cheese at 55 F on the food preparation counter located at the cook's line.

The person in charge stated that the food item had been held for approximately 30 minutes.

Establish practices which assure that cold held foods are maintained at or below 41 degrees F. Ensure all potentially hazardous foods are held at or below 41 F or at or above 135 F.

Corrective Action Taken: The cook placed the container of shredded cheese inside of the two (2) door reach-in cooler with the cold top.

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

More Information: <https://youtu.be/Rl6w5DtEs7w>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS	Compliance date not specified Not In Compliance Violation Reference -
2	

Inspector Comments:

Observed the cook to wash their hands at the three (3) compartment warewashing sink without soap.

Discontinue this practice, and ensure employees do not clean their hands in a sink used for food preparation.

Clean and sanitize the food preparation sink prior to using it for food preparation.

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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)
1	

Inspector Comments:

Observed a heavy accumulation of ice building up inside of the white, upright freezer located in the back dry food storage room.

Clean the interior surfaces of the freezer to remove the heavy accumulation of ice.

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SALVI'S PUPUSERIA & RESTAURANTE	DATE 9/23/2022
LOCATION 8922 BEECH AV K, FONTANA, CA 92335	INSPECTOR Antoinette Sanchez

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 a wet wiping cloth being used to cover pupusa dough in the following locations:
- inside of the cold top refrigeration unit
- in a container on the food preparation table located at the cook's line

Discontinue this practice. Ensure equipment and utensils are smooth, durable, easily cleanable, and nonabsorbent.

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 a cutting board stored behind the food preparation sink faucet.

Store all food-contact surfaces in a manner that protects from contamination.

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
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments:
1. Observed an employee drink stored on the top shelf above the customer's food inside of the two (2) door upright cooler adjacent to the cook's line.

Employees shall store personal items in a designated area and away from food and food contact surfaces to prevent contamination.

2. Observed a mop to be stored directly inside of a bucket of water located in front of the janitorial/mop sink.

After use, ensure mops are placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

3. Observed the air curtain to be inoperable.

Repair or replace the inoperable air curtain.

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SALVI'S PUPUSERIA & RESTAURANTE	DATE 9/23/2022
LOCATION 8922 BEECH AV K, FONTANA, CA 92335	INSPECTOR Antoinette Sanchez

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

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

Overall Inspection Comments

A letter "B" grade card posted.

NOTE:

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

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

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

PEP Talk in Spanish was given to the person in charge.

The following documents were provided:

- Request for a Re-score Inspection form
- Top 5 CDC Risk Factors (English and Spanish)
- Active Managerial Control
- Cooking Temperatures (English and Spanish)
- Protecting Public Health One Minute at a Time
- Cooling Hot Food Safely
- Customer Service Portal
- Handwashing Sticker

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: Antonia Rodriguez
TITLE: Cook/Manager