385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
PUPUSAS EXPRESS	1/13/2020	1/27/2020	12/31/2019

LOCATION	INSPECTOR
2252 S EUCLID AV G, ONTARIO, CA 91762	Estefani Ayala

MAILING ADDRESS: 12195 WATERBROOK DR, RANCHO CUCAMONGA CA 91739 ☐FACILITY ☐OWNER ☑ACCOUNT

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
11:15 AM	1:20 PM	FA0018738	PR0025211	1621

IDENTIFIER: Food
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

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.

B

SCORE 80

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			2
			TIME AND TEMPERATURE RELATIONSHIPS			
In	N/O	N/A	**7.** Proper hot and cold holding temperatures		4	2
In	N/O	N/A	**8.** Time as a public health control; procedures & record	+	⊘	2
In	N/O	N/A	**9.** Proper cooling methods	+	⊘	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 reservice of food			2
In			**13.** Food in good condition, safe and unadulterated	+	⊘	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	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	⊘
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	1
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	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	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 1/13/2020
Violation Reference - HSC - 114000

Inspector Comments: Observed beans and meats used to fill pupusas to be at 63 F.
This facility uses Time as a public health control. Foods were not observed to have a time stamp.

Provide written procedures that specifies the following:
An approved TPHC (Time as a Public Health Control) plan must follow the following procedure:
1). The food shall be marked to indicate when the product will be discarded. Food is allowed to be out of temperature control; for no more than four (4) hours.
2). The food shall be cooked and served or discarded within four (4) hours once removed from temperature control.
3). Food that is not marked properly or that has exceeded the four hour time limit shall be discarded.
4). Written procedures shall be maintained in the premises specific to the product under a TPHC.

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

9. PROPER COOLING METHODS ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 1/13/2020
Violation Reference - HSC - 114000

Inspector Comments: Measured three large plastic buckets of salsa in the walk in cooler at 53 F.

Cool all potentially hazardous foods in shallow pans no more than four inches deep or using one of the following methods:
1). Using an ice wand to facilitate rapid cooling.
2). Using ice as an additive to facilitate rapid cooling.
3). Rapidly cooling in shallow four (4) inch shallow metal pans in an ice bath.

Note- Employee stated salsas were made the night before. This violation was corrected on site and salsas were voluntarily discarded. See VC&D.

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

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

POINTS 4

Compliance date not specified
Complied on 1/13/2020
Violation Reference - HSC - 113967, 113976,

Inspector Comments: Observed a banana with mold in the dry storage rack, and a cucumber with mold in the walk-in cooler.

Ensure all food in facility remains unadulterated and in good condition.

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

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114254, 114254.1

Inspector Comments: Observed an unlabeled chemical spray bottle below the three compartment sink and below the kitchen entrance hand wash sink.

Ensure all chemicals are properly labeled to prevent contamination.

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.

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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed several food items to not be protected by a cover in the walk-in cooler.

Ensure all food items are protected from 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))

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: 1) Observed a bowl in the bulk bean storage.
Ensure all scoops provide a handle. Store in a clean and sanitary manner so handle does not come into contact with food.

2) Observed the reach in cold holding unit to not keep potentially hazardous foods below 41 F.
Ensure all equipment is in good repair.

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)

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 ventilation hood filters to have excessive debris build up.

Ensure filters are clean to provide adequate ventilation.

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

Inspector Comments: Observed wet wiping towel near the hand wash sink by the kitchen entrance.

Ensure all wet wiping towels are kept in sanitizer solution between use.

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)

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48. FOOD HANDLER CERTIFICATION

POINTS
3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: One (1) Food Handler employees were observed without a current / valid San Bernardino County food worker card.
Provide a valid San Bernardino County Food Worker Card for each of these workers within two (2) weeks.
A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department.
Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.
Failure to do so will result in a charged re-inspection to verify compliance.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readableto sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

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

Letter grade "A" posted on this date.

- Missing food handler card provided on this date.
- Rescore handout provided on this date.
- Elevated Risk Handout provided on this date.

Signature(s) of Acknowledgement

NAME: Norma Maciel
TITLE: Manager