



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CASA SANCHEZ		DATE 6/16/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 6/30/2015
LOCATION 2264 S MOUNTAIN AV, ONTARIO, CA 91761			INSPECTOR Veronica Martinez	
MAILING ADDRESS 2264 S MOUNTAIN AV, ONTARIO, CA 91761			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 01 - Corrective Action Not Required	
			ACTION: 01 - No Further Action Required	
TIME IN 10:19 AM	TIME OUT 12:17 PM	FACILITY ID FA0009787	RELATED ID PR0008943	PE 1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 90

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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	+	⊗		2
In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	+		4	⊗
In	N/O	N/A			4	2
In	N/O	N/A	+	⊗		2
In	N/O	N/A			4	
In	N/O	N/A			4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A				2
In		13. Food in good condition, safe and unadulterated			4	2
In	N/O	N/A			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	
In	N/O	N/A				2
In	N/O	N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A				2
CONSUMER ADVISORY						
In	N/O	N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A			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	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	1
37. Vending machines	1
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	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 worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 6/16/2015 Violation Reference -	Inspector Comments: Observed employee with open wound next to base of thumb handling food without gloves. Ensure employees wear gloves when contacting food and food-contact surfaces if the employee has any cuts, sores, or rashes. On site correction: hands properly ashed and gloves donned.
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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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

9. PROPER COOLING METHODS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 6/16/2015 Violation Reference - HSC - 114000	Inspector Comments: Observed three trays of shredded pork exhibiting evidence of improper cooling. (45F at perimeter, 48F-50F at center). Ensure proper cooling procedures are followed as well as the monitoring of cooling processes to assure potentially hazardous foods are cooled rapidly from 135°F to 70°F within the first two hours then from 70°F to 41°F the next four hours by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans. (2) Separating the food into smaller or thinner portions. (3) Using rapid cooling equipment. (4) Using containers that facilitate heat transfer. (5) Adding ice as an ingredient. (6) Using ice paddles. (7) Inserting appropriately designed containers in an ice bath and stirring frequently. On site correction: Shredded pork improperly cooled voluntarily discarded.
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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

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Complied on 6/16/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed two containers of meat (48f-49f), one container of chicken (48F-49F), chopped fresh salsa (48F-49F) holding out of temperature in reach in refrigeration unit at cook's line. Maintain all potentially hazardous foods at 41F or below. Ambient temperature measuring 50F. Employee stated facility experiencing temperature fluctuations in refrigeration unit. According to employee technician worked on refrigeration unit earlier in the morning. On site correction: Out of temperature items voluntarily discarded. See VC & D. Reinspection to verify refrigeration unit properly working.
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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/510012_how_to_keep_food_out_of_danger_zone.pdf



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52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following approximations were voluntarily discarded: 3-15 pound trays of shredded pork 2-4quart containers of chopped meat 1 quart containerraw chicken 1-4 quart container of chopped salsa
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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."

Overall Inspection Comments

Letter grade "A" posted.

Signature(s) of Acknowledgement

NAME: Serafin Sanchez
 TITLE: