



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>EL MEXICANO II</b>			REINSPECTION <b>Not Specified</b>	INSPECTOR <b>Danica Leon</b>	DATE <b>9/7/2018</b>
LOCATION <b>38989 OAK GLEN RD, YUCAIPA, CA 92399</b>			PERMIT	IDENTIFIER: None	
TIME IN <b>2:15 PM</b>	TIME OUT <b>3:02 PM</b>	FACILITY ID <b>FA0004415</b>	RELATED ID <b>CO0063113</b>	PE <b>1621</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED

### RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

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

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

#### Inspector Comments:

On this date an investigation was conducted in regards to a complaint received by this department, the San Bernardino County Division of Environmental Health Services.

Complainant advises that this facility served adulterated meat product. Individual is also concerned that this facility is recycling chips and reserving salsa.

At the time of inspection manager was made aware of the nature of this visit and stated she had received a complaint in regards to patrons disliking the food product about a week prior to inspection. Manager further explains customers money was refunded and plates were taken back to the kitchen to be discarded.

Upon interview the following was discussed with manager:

- Meat products are delivered via Gibson and Son Provisions LLC of Calimesa weekly.
- Product is monitored and inspected upon arrival.
- Chips and salsa are served to order and discarded once patrons are done with their meal.
- Manager states facility does not reserve food.

Observed the following at this date:

- All cold holding units containing meat products able to provide adequate cold holding temperatures of 41 degrees F and below
- Raw steak measuring at 38.1 degrees F stored in the reach in refrigerator.
- Chicken measuring at 45.7.1 degrees F (see violation 16K009)
- Steak measuring between 45.8- 47.7 degrees F (see violation 16K009)
- Caldo soup measuring at 46.6 degrees F (see violation 16K009)
- Adequate cooking temperatures of chicken product on stove measuring at 187 degrees F
- Tortilla chips and salsa discarded at the end of every meal

A thorough interview was completed on food safety knowledge and practices at this food facility (see violation 16K001).

**Description:** A complaint report has been received by Environmental Health.



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### 16K001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 113947-113947.1

**Inspector Comments:**

1) Upon questioning employee stated incorrect cooking temperature for poultry.

Operator was educated at this time.

Poultry, comminuted poultry (ground turkey/ground chicken), baluts, stuffed fish / meat / poultry shall be heated to 165°F for 15 seconds.

2) Operator could not state adequate cooling procedure.

Operator was educated at this time.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods. (See violation 9 for approved cooling procedure).

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

**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>



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**16K009 Proper cooling methods**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC - 114000**

**Inspector Comments:**  
The following was observed:  
- One (1) large container of shredded beef measuring at 45.8-46.9 degrees F placed in the walk-in refrigerator (kitchen)  
- One (1) large container of shredded beef measuring at 47.7 degrees F placed in the walk-in refrigerator(front service area)  
- One (1) metal container of cooked chicken measuring at 45.7 degrees F placed in the walk-in refrigerator (dry storage area)  
- Deep plastic container of caldo soup measuring at 46.6 degrees F placed in the walk-in refrigerator (dry storage area)

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

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site: As per operator shredded beef was placed in cold holding units the night before inspection. Shredded beef was voluntarily discarded at this time. Caldo soup and chicken were placed in the unit approximately 4 hours prior to inspection. Instructed staff to place items into smaller containers on an ice bath to facilitate rapid cooling.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**Overall Inspection Comments**

Routine inspection conducted on this date, refer to official inspection report for further details.

**Signature(s) of Acknowledgement**

NAME: Mario Reyes  
TITLE: Person in charge

**Total # of Images:** 0