

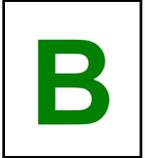


**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MI CHULA LINDA MEXICAN GRILL</b>		DATE <b>11/13/2015</b>	REINSPECTION DATE <b>11/27/2015</b>	PERMIT EXPIRATION <b>8/31/2016</b>
LOCATION <b>1024 E 4TH ST, ONTARIO, CA 91764</b>			INSPECTOR <b>Shannon Johnson</b>	
MAILING ADDRESS <b>1024 E 4TH ST, ONTARIO CA 91764</b>			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN <b>1:18 PM</b>	TIME OUT <b>2:51 PM</b>	FACILITY ID <b>FA0009763</b>	RELATED ID <b>PR0012862</b>	PE <b>1621</b>

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 82**

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			⊗
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		4	⊗
In	N/O	N/A		4	2
In	N/O	N/A		4	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	+		⊗

		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	⊗

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	⊗
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	⊗
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	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
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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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 11/13/2015 Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed multiple soiled wiping towels sitting out on non-food and food prep surfaces. Some of these towels were being used to wipe food contact surfaces without first submerging the towels within the sanitizer provided nearby.  During pauses in use, after using the soiled wiping towels, they should be stored submerged within a sanitizer solution. Chlorine bleach is being used as a sanitizer within this facility. Maintain the sanitizer level at 100 ppm chlorine at a minimum.
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**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Observed no one person working within this facility with a valid Manager's food safety certification.  At least one person must obtain this certification within sixty days of this inspection. A follow up inspection will be conducted on 1/13/15 to ensure compliance regarding this violation. If compliance has not been achieved by that time, a charged inspection will ensue.
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**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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed no available paper towels within the approved dispenser at the hand wash sink within the women's public restroom and no available soap available at the approved dispenser at the hand wash sink within the men's public restroom.  Provide soap and paper towels at all hand wash sinks at all times in their approved dispensers.
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**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)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Observed a single container of chopped tomatoes, within the top portion of the cook's reach in refrigeration unit, with the tomatoes observed to have a measured internal temperature of 52 degrees F. All other items stored in the top portion of this refrigeration unit were non-potentially hazardous foods. (PHF).  All PHF must be held at or below 41 degrees F at all times. The top lid to this unit was held open for an extended time. When the top was closed, the refrigeration unit held a temperature within compliance.  Maintain the top closed to this unit during pauses in use.  The tomatoes were discarded into the trash by this operator at this time.  Refer to violation #52 for a listing of the item discarded.
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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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)



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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

<b>POINTS</b> <span style="font-size: 24pt; color: red;">2</span>	Compliance date not specified Complied on 11/13/2015 Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> Observed multiple flies within the kitchen and lobby of this facility. The front service door was observed standing open at the beginning of this inspection and the air curtain at the side service door was turned off at the beginning of this inspection.  Maintain this facility free of flies. The front door was closed and the side door air curtain was turned on at this time.
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**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)

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <span style="font-size: 24pt; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed bagged onions stored directly on the floor in front of the mop sink in the dry storage area.  Store all food items at least six inches off of the ground at all times.  -----  Observed food items stored uncovered within the reach in freezer near the mop sink.  Store all food items covered to protect from possible overhead contamination.
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**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))

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <span style="font-size: 24pt; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<b>Inspector Comments:</b> Observed the middle compartment of the three compartment ware wash sink to be leaking.  Repair leak and maintain the drain lines of this sink leak free.  -----  The hot water at the hand wash sink within the women's public restroom was observed to have very low flow. Hot water is still being provided but at a level that is overwhelmed by the cold water when it is turned on at a normal level.  Repair the flow of water at this sink in order to provide adequate hot water at this hand wash sink.  A follow up inspection will be conducted on 11-20-15 to ensure this has been repaired. Failure to repair this violation within that time will result in a charged inspection.
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**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



## Public Health Environmental Health Services

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#### 45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** Observed an accumulation of debris/grime on the floor under shelving and around the perimeter of the dry storage room/area.

Clean, sanitize, and maintain as needed.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

#### 47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113725.1, 113953.5

**Inspector Comments:** Observed no last routine inspection report available for review within this facility.

Obtain a hard copy of this report and maintain this report on site for review at all times.

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

#### 48. FOOD HANDLER CERTIFICATION

**POINTS**  
**2**

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

**Inspector Comments:** Observed five employees working within this facility without valid San Bernardino County food handler certifications.

All must obtain these certifications within two weeks of this inspection and provide proof of attainment to this department or a charged inspection will ensue.

**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 fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### 52. VC & D

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** 3 lbs of chopped tomatoes were discarded by this operator at the time of this inspection due to time/temperature abuse.

**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



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A follow up inspection will be conducted on 11-20-15 to ensure the hand wash sink within the women's restroom has been repaired. Failure to repair this violation within that time will result in a charged inspection.

An optional request for re-score form was provided to this operator at the conclusion of this inspection.

**Signature(s) of Acknowledgement**

A handwritten signature in blue ink, appearing to read "Melanie V." with a stylized flourish.

NAME:  
TITLE: