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.

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.
# CAL CODE OFFICIAL INSPECTION REPORT

**Facility Name:** EL CACHANILLA MEAT MARKET  
**Location:** 1553 E 4TH ST, ONTARIO, CA 91764  
**Date:** 3/27/2020  
**Inspector:** Dustin Miller

## 13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED  
**Points:** 4  
**Inspector Comments:** 1) Observed multiple metal fragments in a container of masa stored in the rear of the facility.

- Discard any foods that become adulterated and ensure that all food items safe and unadulterated.
- Corrected on site

2) Observed meat stacked above the edge of the preparation table to be in direct contact with the wall. Observed meat juice accumulation on the wall behind the meat.

- Immediately discontinue this practice and ensure that all food items are protected from contamination.
- Corrected on site

**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, 114254(c), 114254.3)


## 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED  
**Points:** 4  
**Inspector Comments:** 1) Observed an in use knife stored in the gap created between the preparation table and the wall. The knife was observed to be in direct contact with food debris attached to the wall.

- Discontinue this practice and ensure that all utensils are stored in a sanitized location between uses to prevent adulteration.
- Corrected on site: The knife was washed.

2) Observed an employee rinse off a utensil instead of the proper warewashing procedure.

- Discontinue this practice, ensure that all utensils are washed rinsed and sanitized.
- Corrected on site

**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)


## 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION  
**Points:** 2  
**Inspector Comments:** Upon questioning, and employee could not demonstrate adequate knowledge regarding the proper warewash procedure for a two compartment sink.

- Ensure that all employees are educated in their assigned duties.
- Corrected on site: The employee was educated about the proper batch washing procedure.

**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)

## 26. APPROVED THAWING METHODS USED, FROZEN FOOD

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC - 114018, 114020, 114020.1**

**Inspector Comments:** Observed shrimp thawing in room temperature air in the two compartment preparation sink.

Ensure foods are thawed via the following approved methods:
- under refrigeration
- completely submerged in cold (no higher than 70F), running water for less than 2 hours
- in a microwave
- during the cooking process.

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)


## 27. FOOD SEPARATED AND PROTECTED

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC - 113984 (a, b, c, d, f)**

**Inspector Comments:** Observed multiple uncovered meat container in the walk-in refrigerator.

Provide approved coverings to food products to prevent possible contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

## 33. NONFOOD-CONTACT SURFACES CLEAN

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC - 114115 (c)**

**Inspector Comments:** Observed dust and debris accumulation on the fan guards inside the walk-in refrigerator.

Clean the fan guards and maintain all nonfood contact surfaces clean.

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

## 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC - 114074, 114081, 114119**

**Inspector Comments:** Observed the following:
- Scoops stored in a bulk container of masa with the handles in contact with the food
- A single use cup stored in a container of carne asada marinade

Dispense foods in a manner that prevents possible contamination from hands, such as using a scoop with a handle that is not stored or used in a manner to allow the handle to come into contact with food.

**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, 114179, 114197, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

## 40. WIPING CLOTHS: PROPERLY USED AND STORED

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC - 114135, 114185.1**

**Inspector Comments:** Observed several wet wiping cloths on the preparation surfaces throughout the kitchen.

Ensure that wet wiping cloths are stored in a sanitized solution between uses or placed in a soiled linen bin.

**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)
**FACILITY NAME**: EL CACHANILLA MEAT MARKET  
**LOCATION**: 1553 E 4TH ST, ONTARIO, CA 91764  
**DATE**: 3/27/2020  
**INSPECTOR**: Dustin Miller  

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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments: 1) Observed several broken or missing cove base tiles located near the fryers.</th>
</tr>
</thead>
</table>

**Violation Reference - HSC - 114143 (d), 114266**

- Repair or replace the cove base tiles and maintain all flooring in good repair.
- Observed excess food debris accumulation in the floor sink located below the meat display case. Clean the floor sink and maintain all flooring clean.

**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))

### 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.

### 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 feeding organizations in the following Live Web Map.

### Overall Inspection Comments

A billed rescoring was conducted on this date at the request of the operator.

This facility will be referred to the San Bernardino County HELP program.

A re-score form was provided.

All food handler cards were verified on this date

Placed letter grade "B" card.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

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

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME: EL CACHANILLA MEAT MARKET
LOCATION: 1553 E 4TH ST, ONTARIO, CA 91764
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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

NAME: Daniel Munoz
TITLE: Manager