



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA NORIA MARKET & RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Emmily Phan	DATE 1/3/2019
LOCATION 1655 N MT VERNON AV, SAN BERNARDINO, CA 92411				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:31 PM	TIME OUT 4:50 PM	FACILITY ID FA0025231	RELATED ID CO0064416	PE 1684	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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.

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

Reference - HSC

Inspector Comments: COMPLAINT INVESTIGATION

This purpose of this visit was to conduct a complaint investigation.

In addition to the complaint investigation, a routine inspection was conducted for La Noria Market & Restaurant Kitchen -numerous violations were noted and documented on this report.

NATURE OF COMPLAINT-PER THE COMPLAINANT-

Per complainant, there were multiple mold spot inside the front fridge display located near the cash register in the front of the store. About 100 small mold spots were visible.

FINDINGS-

Spoke to the operator who has not heard of this complaint.

During this complaint inspection, multiple black mold spots were observed on the storage racks and along the sides inside the front fridge display containing dairy and sweet products in the front of the facility adjacent to the cash register.

Multiple clumps of mold spots were observed on all storage racks and directly hanging over potentially hazardous food items. Some food items were observed covered with a lid and some food items were observed with an open lid.

Zip ties were observed holding the storage racks in place.

Per operator, the shelving racks are cleaned about once a week but are not removed from the fridge display case.

At this time, the operator has been instructed to remove all food items from the display case and to remove the shelving racks for a deep cleaning.

The contact surfaces of the shelving racks and the inside of the fridge display case must be cleaned and sanitized thoroughly before food items can be placed inside.

Ensure that the contact surfaces inside the fridge display case are maintained in a clean and sanitary manner to prevent cross contamination and build-up of debris and mold.

At the end of inspection, the inside and storage racks of the front display case were observed clean.

Evidence was found supporting the claims of this complaint.

This complaint will be closed.

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

16K027 Food separated and protected

Compliance Date: Not Specified

Not In Compliance

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

Inspector Comments: Observed an open container of carrot juice being stored next to multiple lidded containers of sauce in the front display case. Per operator, the container of carrot juice is for a customer and not employee. A lid has been placed on the open container at this time.

Maintain all containers of food items lidded to prevent from cross 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.

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed multiple containers of sauce being stored directly on the ground inside the walk-in cooler.

Maintain all food items at least 6 inches off the ground at all times.

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))



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16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed the following:
- Mold and heavy debris accumulation on the fan guards inside the walk-in cooler.
- Heavy mold accumulation and growing mold spores inside the front display case containing sweets and dairy products.
- Heavy oil and dried grease accumulation on the floors underneath the front cooking equipment.

Clean and sanitize the surfaces.
Maintain in a sanitary manner to prevent cross contamination.

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

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Observed tongs in the front hot holding steam table in the customer service station to have heavy food and dried oil residue on the pincers. The food residue was observed splattered on the sides of the steam table where the tongs were stored.

Store all utensils in an approved manner such as on a clean portion of the food preparation table-and wash, rinse, and sanitize at least once every four (4) hours- or in such a manner such that the scoop is stored below 41 F or above 135 F.

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, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: A.) Wiping cloths were observed stored on a cutting board in the front customer service area and on the sides of the 3 compartment sinks in the kitchen.

Store all wiping cloths completely submerged in between uses inside a sanitizer bucket containing 100 ppm chlorine or 200 ppm quaternary ammonium.

B.) A sanitizer bucket in the kitchen was measured containing 50 ppm chlorine. Wiping cloths inside the sanitizer bucket were not observed in use at this time.

Maintain all sanitizer buckets at a minimum of 100 ppm chlorine or 200 ppm quaternary ammonium when wiping towels are in 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)

16K042 Garbage and refuse properly disposed; facilities maintained

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114244, 114245

Inspector Comments: A.) Observed one trash dumpster to be missing a lid. According to the operator, no dumpster lid has been provided to the facility since the call has been made to provide the missing lid for the dumpster. Another attempt will be made.
Observed multiple containers of grease and oil stored throughout the ground in the back lot.

Maintain dumpster lids closed and maintain lids on the containers of grease and oil to prevent vermin attraction.

B.) Observed stacks of dirty dishes placed on the side drainboard next to an open reach-in cooler containing an ice bath of soda beverages for consumer consumption. Pieces of food were observed mingled with the ice inside the ice bath.

Maintain dirty dishes and food waste away from areas of food storage available for consumer consumption.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)



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16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed multiple employee items, such as a phone, keys, and ballpoint sharpie pen, being stored directly next to and hanging over food items for consumer consumption in the back dry food storage rack.

Store all employee personal belongings away from food prep and storage areas.

Provide a designated space for employee's personal items separate from customer food and food contact surfaces.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

This complaint will be closed.

Signature(s) of Acknowledgement

NAME: juan ricardo diaz

TITLE: owner

Total # of Images: 0