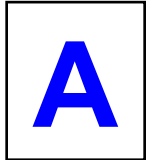




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA MICHOACANA EL PRIMO		DATE 3/22/2018	REINSPECTION DATE 4/11/2018	PERMIT EXPIRATION 3/31/2018
LOCATION 602 W HOLT BL #A, ONTARIO, CA 91762			INSPECTOR Jin Lee	
MAILING ADDRESS 602 W HOLT BLVD #A, ONTARIO CA 91762			IDENTIFIER: None	
			SERVICE: 014 - Food - Billable Elevated Risk Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 10:53 AM	TIME OUT 1:20 PM	FACILITY ID FA0030621	RELATED ID PR0040130	PE 1620

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](#).



SCORE 93

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.

- 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			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		4	2
○ In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/O ○ N/A 8. Time as a public health control; procedures & record		4	2
In	N/O ○ N/A 9. Proper cooling methods		4	2
In	N/O ○ N/A 10. Proper cooking time & temperatures		4	
In	○ N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	N/O ○ N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated		4	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O ○ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	○ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O ○ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available			⊘ 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	⊘
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊘
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	⊘

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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊘
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊘



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA MICHOACANA EL PRIMO	DATE 3/22/2018
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54. PERMIT SUSPENSION

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: The facility is hereby closed due to no hot water availability. The maximum hot water temperature reached at the facility was observed to be 94.6 F during elevated risk inspection. The health permit to this facility will now be suspended. A closure sign has been posted. The facility must remain closed until a re-inspection is conducted and the health permit is reinstated by environmental health. Contact environmental health at (800) 442-2283 when ready to re-open and a re-inspection will be conducted to verify compliance. Do not move, relocate, or remove the closure sign. Failure to comply will result in a charged inspection at an hourly rate minimum of \$245.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

21. HOT AND COLD WATER AVAILABLE

MAJOR

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed the maximum water temperature at the facility was measured between 92.4 F to 94.6F. The temperature of the water was measured from the following sinks of the facility:
1. The preparation sink at 93 F
2. The hand wash sink in the restroom at 92.4 F
3. The 3- compartment sink at 94.5 F
4. The two hand wash sinks of the preparation area at 94.6 F
All sinks were only able to reach a maximum water temperature of 94.6 F. At time of inspection, the facility was unable to provide hot water (a minimum of 120 F) in the facility. The operator stated that they had hot water yesterday. The water heater observed at the facility has the following specifications: electrical with watts upper of 6000 and watts lower of 6000.

The facility will be closed for no hot water availability. This is repeated violation.

The facility must be able to provide hot water of a minimum of 120 F. Repair and or make the necessary adjustments to the water heater to be able to acquire hot water in the facility.
If the water heater should need replacement please contact Plan check for approval.
Do not install a new water heater without the approval of Plan check from environmental health.
If you have any question regarding the replacement of a water heater contact Plan check at (800) 442-2283.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: A utensil scoop was observed stored directly in the ice storage with the handle of the scoop coming into contact with the ice.

Discontinue this practice and store the scoop so that handle does not come into contact with the ice.

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)



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Three (3) wiping cloth were observed stored on the prep table in the kitchen. Store all wiping cloths in the cloth sanitizer bucket between uses.
	Not In Compliance Violation Reference - HSC - 114135, 114185.1	

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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified	Inspector Comments: An employee drink was observed on reach-in refrigerator next to ice machine. Store all employee drinks and personal belongings away from food prep and storage areas.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

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)

51. PLAN REVIEW

POINTS 0	Compliance date not specified	Inspector Comments: The owner stated the new water heater was installed three (3) months ago without contact with Plan check. Please contact plan checker at 1 (800) 442-2283 for verifying the proper size and approved water heater.
	Not In Compliance Violation Reference - HSC - 114380	

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

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.

Overall Inspection Comments



CAL CODE OFFICIAL INSPECTION REPORT

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This facility was closed regarding critical violation hot water on this date.
A letter grade "A" card will be posted upon reopening of the facility.
A pep talk was presented to the owner of the facility.

The manager certification class completed on 02/22/2018 by the owner, but the certification has not been received yet.
Per the proof of the class completion, the certificate will be received within 4 to 5 weeks of the completion date.
EHS will verify if water heater was properly sized and approved. Contact plan check at 1 (800) 442-2283.

The owner was informed regarding this elevated inspection with the charge of \$245 per hour.

DO NOT REMOVE, RELOCATE OR MOVE CLOSURE SIGN. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245 with a minimum charge of \$122.50, permit suspension, and legal action.

Signature(s) of Acknowledgement

NAME: Andres Morales
TITLE: Manager