

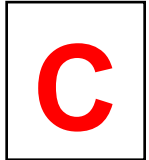


CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|---------------------|--------------------------|---|----------------------|
| FACILITY NAME MARISCOS EL GUERO BAJA STYLE CEVICHE BAR | | DATE 4/18/2022 | REINSPECTION 5/02/2022 | PERMIT 12/31/2022 |
| LOCATION 4200 CHINO HILLS PKWY 115, CHINO HILLS, CA 91709 | | | INSPECTOR Reydesel Salazar | |
| MAILING ADDRESS P.O. BOX 2860, CORONA CA 92878 | | | IDENTIFIER: Food | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 2:20 PM | TIME OUT 4:57 PM | FACILITY ID FA0004107 | RELATED ID PR0011238 | PE 1621 |

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.



SCORE 76

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 & ex | | 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 pro | | 4 | 2 |
| In | 6. Adequate handwashing facilities supplied & accessi | | | ⊗ 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| In | N/O N/A 7. Proper hot and cold holding temperatures | + | ⊗ | 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 | + | ⊗ | 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, displa | | | ⊗ 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 | | 4 | 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, u | 1 |
| FOOD STORAGE/DISPLAY/SERVICE | |
| 30. Food storage; food storage containers identify | 1 |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|---|------------------------------------|
| 33. Nonfood contact surfaces clean | ⊗ |
| 34. Warewashing facilities: installed, maintained, use | ⊗ |
| 35. Equipment/Utensils approved; installed; clean; good repair, c | ⊗ |
| 36. Equipment, utensils and linens: storage and use | ⊗ |
| 38. Adequate ventilation and lighting; designated area | ⊗ |
| 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 | 1 |
| 43. Toilet facilities: properly constructed, supplied, c | 1 |
| 44. Premises; personal/cleaning items; vermin-proof | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|--|------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗ |
| 46. No unapproved private homes/living or sleeping | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | 1 |
| 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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

| | | |
|---------------------------|---|---|
| POINTS 4 | <p>Compliance date not specified Complied on 4/18/2022 Violation Reference - HSC - 113996, 113998, 114037</p> | <p>Inspector Comments: Observed potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows:</p> <p>1. In top cold holding unit adjacent to cooking line:</p> <ul style="list-style-type: none"> - Raw bacon wrapped shrimp at 48-51F. Cook stated this PHF was stored in this unit five (5) hours prior to questioning. Corrected on site, see VC&D. - Raw shrimp at 48F and raw fish filets at 48-51F. Cook stated these PHFs were stored in unit one (1) hour prior to questioning. Corrected on site. Cook placed these PHFs in walk in refrigerator. <p>Other PHFs in unit measured below 41F</p> <p>2. Raw clams and oysters at 48-51F in bottom cold holding unit in ceviche prep line. Employee stated these PHFs were stored in unit 30 minutes before questioning. Other PHFs in unit measured below 41F.</p> <p>3. Raw clams at 51F without temperature control in front of walk in refrigerator. Employee stated this PHF was delivered and placed in bucket 30 minutes prior to questioning. Corrected on site, employee placed clams in walk in refrigerator.</p> <p>4. Watermelon slices at 58F in ice bath at bar. Employee stated they did not know how long it had been placed in ice bath. Corrected on site, See VC&D.</p> <p>Maintain temperatures of PHFs at or below 41 F or at or above 135 F.</p> |
|---------------------------|---|---|

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

| | | |
|---------------------------|--|--|
| POINTS 4 | <p>Compliance date not specified Complied on 4/18/2022 Violation Reference - HSC - 113967, 113976,</p> | <p>Inspector Comments: Observed food debris on ice inside ice bin at bar. Employee stated ice is used for customer consumption.</p> <p>Ensure food intended for customer consumption is in good condition and unadulterated.</p> <p>Corrected on site. Manager removed and discarded the ice, see VC&D.</p> |
|---------------------------|--|--|

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, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxgDXy4>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|--|---|
| POINTS 2 | <p>Compliance date not specified Not In Compliance Violation Reference -</p> | <p>Inspector Comments: 1. Observed sanitizer bucket stored in hand washing sink in kitchen.</p> <p>Ensure all hand washing sinks are unobstructed at all times as to promote proper hand washing.</p> <p>2. Observed missing soap and paper towels in hand washing sink adjacent to bar area.</p> <p>Ensure that all hand washing sinks are stocked with soap and paper towels at all times.</p> |
|---------------------------|--|---|

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)



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed formations of mold-like growth on both ends of upper panel of interior ice machine. Mold-like substance was not observed to be dripping or coming into contact with ice in ice machine.

Remove, clean and sanitize mold-like growth on interior upper panel of ice machine and ensure ice machine is maintained clean and free of any growth or accumulation.

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: <https://youtu.be/Gz6zPgZtv2s>

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114039 - 114039.5

Inspector Comments: Observed plastic containers of raw oysters and clams. A shell stock tag was not observed to be attached on the containers.

Ensure shell stock tags are attached to the container they are received in until empty, or tags/labels shall be held for 90 days from the date the container is emptied.

Violation Description: Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed the handles to the refrigeration units at the cook's line to have food residues.

Clean the handles and maintain all nonfood contact surfaces clean.

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

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: Observed no quaternary ammonium sanitizer test strips at facility.

Provide test strips to check sanitizer concentrations.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <https://youtu.be/tH1OqFuAy9Y>



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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|--------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Observed one (1) unapproved rice cooker labeled "Household Use Only". Discontinue the use of this equipment. Obtain approved, food-grade equipment for proper food storage/preparation that is NSF approved/ANSI certified, or equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable. The facility must notify EHS Plan Check of equipment and must be approved by EHS Plan Check prior to installation/use of equipment. Plan Check can be reached at 1 800 442 2283. |
| | Violation Reference - HSC - 114130, 114130.1, 114130 | |

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|--------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Observed the piercing tip of can opener to be covered in old food debris. Ensure can opener is cleaned and maintain all food contact surfaces clean and sanitized. |
| | Violation Reference - HSC - 114074, 114081, 114119 | |

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

| | | |
|--------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: 1. Observed one (1) light bulb underneath the canopy exhaust hood to be non-functional at time of inspection. Repair/replace light bulbs and ensure they are maintained functional and in good repair and that facility is able to provide adequate lighting to facilitate proper cleaning and inspection. 2. Observed the grease filters in exhaust hood above cooking line to be coated in heavy grease. Clean the filters and maintain in clean condition to promote proper ventilation. 3. Observed a gas grill to extend to the edge of the canopy ventilation hood. Ensure that all cooking equipment are a minimum of six (6) inches inside the edge of the ventilation hood to promote proper ventilation. |
| | Violation Reference - HSC - 114149, 114149.1 | |

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1 | Inspector Comments: Observed insufficient air gap between draining pipe and floor sink for hand washing sink in kitchen. Ensure all pipes draining into a floor sink have at least a 1 inch air gap or twice the diameter of the draining pipe, whichever is greater. |
|---------------------------|---|---|

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)

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 several holes in the ceiling above 3-compartment sink. Seal these holes and maintain the ceiling in good repair. |
|---------------------------|---|---|

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))

48. FOOD HANDLER CERTIFICATION

| | | |
|---------------------------|---|---|
| POINTS 3 | Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409 | Inspector Comments: Observed three (3) missing and/or invalid San Bernardino County food handler card(s). Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment. Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These re inspections will be charged at \$245 per hour with a 30-minute minimum. This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4323 or email it to sbcfoodworker@gmail.com. |
|---------------------------|---|---|

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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>



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52. VC & D

POINTS
0

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

Inspector Comments: The following items were voluntarily consented to condemnation by the employees:
- Approximately four (4) pounds of bacon wrapped shrimp.
- Approximately twenty (20) pounds of ice.
- Approximately one (1) pound of watermelon slices.

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."

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

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

Overall Inspection Comments



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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"C" grade card posted on this date.

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 70 and 79, this facility must request a re-score within 30 days or force closure. 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.

PEP talk video shown to manager.

The following were provided on this date:

- Request for Re-score Form
- Top 5 CDC Risk Factors
- Risk Based Inspection Frequency
- Food Safety Practices Overview
- Compliance Inspector Handout
- Missing Food Handlers Cards- Inspector Handout
- Food Facility Self-Inspection Checklist

Note: Latex gloves are not allowed by food service workers as specified in section 113973 (a) in California Retail Food Code.

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

No Sig

NAME: Greg Lara
TITLE: Manager