



**CAL CODE OFFICIAL INSPECTION REPORT**

|   |                     |  |                                 |                                |
|---|---------------------|--|---------------------------------|--------------------------------|
| FACILITY NAME<br>TEXAS DE BRAZIL                          |                     | DATE<br>10/28/2021   | REINSPECTION DATE<br>11/11/2021 | PERMIT EXPIRATION<br>5/31/2022 |
| LOCATION<br>12369 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730 |                     |  | INSPECTOR<br>George Gonzales    |                                |
| MAILING ADDRESS<br>2952 N STEMMONS, DALLS TX 73247        |                     | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT<br>IDENTIFIER: None<br>SERVICE: 001 - Inspection - Routine<br>RESULT: 05 - Corrective Action / Follow up Required<br>ACTION: 03 - Reinspection Required |                                 |                                |
| TIME IN<br>5:26 PM  | TIME OUT<br>9:06 PM | FACILITY ID<br>FA0015461   | RELATED ID<br>PR0020483         | PE<br>1622                     |

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 81**

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.

- 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                                |
|---|---|-------------------------------------|-----|------------------------------------|
| <span style="color: green;">○</span> In | N/O 1. Demonstration of knowledge; food safety certification  |                                     |     | 2                                  |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES    |   |                                     |     |                                    |
| <span style="color: green;">○</span> In | 2. Communicable disease; reporting, restrictions & excl   |                                     | 4   |                                    |
| <span style="color: green;">○</span> In | N/O 3. No discharge from eyes, nose, and mouth  |                                     |     | 2                                  |
| <span style="color: green;">○</span> In | N/O 4. Proper eating, tasting, drinking or tobacco use  |                                     |     | 2                                  |
| PREVENTING CONTAMINATION BY HANDS       |   |                                     |     |                                    |
| <span style="color: green;">○</span> In | N/O 5. Hands clean and properly washed; gloves used prop  |                                     | 4   | 2                                  |
| In                                      | 6. Adequate handwashing facilities supplied & accessib  |                                     |     | <span style="color: red;">⊗</span> |
| TIME AND TEMPERATURE RELATIONSHIPS      |   |                                     |     |                                    |
| <span style="color: green;">○</span> In | N/O N/A 7. Proper hot and cold holding temperatures   |                                     | 4   | 2                                  |
| In                                      | N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record |                                     | 4   | 2                                  |
| <span style="color: green;">○</span> In | N/O N/A 9. Proper cooling methods   |                                     | 4   | 2                                  |
| <span style="color: green;">○</span> In | N/O N/A 10. Proper cooking time & temperatures  |                                     | 4   |                                    |
| <span style="color: green;">○</span> In | N/O N/A 11. Proper reheating procedures for hot holding   |                                     | 4   |                                    |
| PROTECTION FROM CONTAMINATION           |   |                                     |     |                                    |
| In                                      | <span style="color: blue;">○</span> N/O N/A 12. Returned and reserve of food                        |                                     |     | 2                                  |
| In                                      | 13. Food in good condition, safe and unadulterated  | <span style="color: blue;">+</span> | 4   | <span style="color: red;">⊗</span> |
| In                                      | N/O N/A 14. Food contact surfaces: clean and sanitized  |                                     | 4   | <span style="color: red;">⊗</span> |

| FOOD FROM APPROVED SOURCES              |  | COS | MAJ | OUT                                |
|---|--|-----|-----|------------------------------------|
| <span style="color: green;">○</span> In | 15. Food obtained from approved source   |     | 4   |                                    |
| In                                      | N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display                                 |     |     | 2                                  |
| In                                      | N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations  |     |     | 2                                  |
| CONFORMANCE WITH APPROVED PROCEDURES    |  |     |     |                                    |
| In                                      | <span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     | 2                                  |
| CONSUMER ADVISORY                       |  |     |     |                                    |
| In                                      | N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods                              |     |     | 2                                  |
| HIGHLY SUSCEPTIBLE POPULATIONS          |  |     |     |                                    |
| In                                      | <span style="color: blue;">○</span> 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   | <span style="color: red;">⊗</span> |
| LIQUID WASTE DISPOSAL                   |  |     |     |                                    |
| <span style="color: green;">○</span> In | 22. Sewage and wastewater properly disposed  |     | 4   | 2                                  |
| VERMIN                                  |  |     |     |                                    |
| <span style="color: green;">○</span> 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                      | <span style="color: red;">⊗</span> |
| 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  | <span style="color: red;">⊗</span> |
| 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      | <span style="color: red;">⊗</span> |
| 35. Equipment/Utensils approved; installed; clean; good repa | <span style="color: red;">⊗</span> |
| 36. Equipment, utensils and linens: storage and use          | 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                        | 1                                  |
| 42. Garbage and refuse properly disposed; facilities m       | 1                                  |
| 43. Toilet facilities: properly constructed, supplied, clea  | <span style="color: red;">⊗</span> |
| 44. Premises; personal/cleaning items; vermin-proofin        | <span style="color: red;">⊗</span> |

| 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                                   | <span style="color: red;">⊗</span> |
| COMPLIANCE & ENFORCEMENT                                 |                                    |
| 49. Permits Available                                    |                                    |
| 50. Restrooms Required                                   |                                    |
| 51. Plan Review  |                                    |
| 52. VC&D   | <span style="color: red;">⊗</span> |
| 53. Impoundment  |                                    |
| 54. Permit Suspension                                    |                                    |



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

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - | <p><b>Inspector Comments:</b> 1. Observed two (2) blue linen waste bins directly in front of the hand wash sink across from the mechanical warewash machine.<br/>         2. Observed several straws, limes, and ice inside the right hand wash sink in the bar area.<br/>         3. Observed a plastic container with a pump and two utensils inside the left hand wash sink in the bar area.</p> <p>Discontinue this practice. Ensure all hand wash sinks are fully accessible and unobstructed at all times for proper hand washing.</p> <p>NOTE: Corrected on site by operator.</p> <p>4. Observed a container of Dawn dish soap without a pump located at the hand wash sink across from the mechanical warewash machine.</p> <p><u>Provide and maintain soap inside approved dispensers to ensure proper hand washing.</u></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)

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

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified<br>Complied on 10/28/2021<br>Violation Reference - HSC - 113967, 113976, | <p><b>Inspector Comments:</b> Observed a server present a skewer of cooked sausage to a table with customers. Observed a child sneeze on the sausage presented on the skewer. Observed the server serve several pieces of sausage to the guests and return the skewer with the remaining meat to the kitchen.</p> <p>Ensure all food is kept in good condition pure and free from adulteration.</p> <p>NOTE: Operator discarded the above meat.</p> <p>*NOTE: Further research will be conducted to prevent possible contamination.</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/JrRQVxqDXy4>

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 113984(e), 114097, 114099 | <p><b>Inspector Comments:</b> Observed pink mold like build-up inside the top of the ice machine.</p> <p>Thaw, clean, and sanitize ice machine regularly to prevent possible contamination.</p> <p>NOTE: Observed no visible contamination.</p> |
|---------------------------|---|---|

**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/Gz6zPqZtv2s>



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**21. HOT AND COLD WATER AVAILABLE**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>113953(c), 114099.2(b) | <b>Inspector Comments:</b> Observed no hot water at the right hand wash sink in the bar area.<br><br>Manager attempted to fix sink.<br><br>Provide and maintain warm water to a minimum of 100 F at all hand wash sinks.<br><br>NOTE: A re-inspection will be conducted in one (1) week to ensure this hand wash sink provides a minimum of 100 F warm water. |
|---------------------------|---|---|

**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)

**27. FOOD SEPARATED AND PROTECTED**

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>113984 (a, b, c, d, f) | <b>Inspector Comments:</b> 1. Observed three (3) cans of Coconut milk ~98 oz each with dents along the seams on a wire metal rack near the walk-in refrigerator.<br>2. Observed one (1) can of Hearts of palm ~ 28 oz with a dent along the seam on a wire metal rack near the cook's line.<br><br>Ensure all cans are in good condition free of dents along the seams to prevent possible contamination.<br><br>3. Observed a package of raw meat placed above ready-to-eat cheese inside the walk-in refrigerator.<br><br>Ensure all raw meats are placed below ready-to-eat food 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.

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

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114047, 114049, 114051 | <b>Inspector Comments:</b> Observed several unlabeled containers of powder like substances on the preparation table across from the cook's line.<br><br>Provide and maintain labels on all working containers when the contents are not easily identifiable. |
|---------------------------|---|--|

**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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

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

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114067(f,g), 114099 | <b>Inspector Comments:</b> Observed no hot water test strips for the mechanical warewash machine.<br><br>Provide and maintain hot water test strips to ensure mechanical warewash machine provides a minimum temperature of 160 F for hot water sanitizing. |
|---------------------------|--|---|

**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/tH1OqFuAv9Y>



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

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114130, 114130.1, 114130 | <p><b>Inspector Comments:</b> Observed the mechanical warewash machine to be in disrepair during inspection. Observed the unit to not reach a minimum of 160 F on inspector test strip. Observed the machine state it is currently hot water sanitizing.</p> <p>Employee attempted to fix machine on site. Observed several cycles with several test strips inside machine.</p> <p>Ensure the mechanical warewash machine is fully functional and provides a minimum hot water temperature of 160 F for hot water sanitizing.</p> <p>NOTE: A re-inspection will be conducted in one (1) week to ensure the mechanical warewash machine is fully functional and provides a minimum hot water temperature of 160 F.</p> <p>*NOTE: Manager was directed to manually wash dishes in the 3-compartment sink until mechanical warewash machine is corrected.</p> |
|--------------------|---|--|

**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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

|                    |   |   |
|--------------------|---|---|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114250, 114276 | <p><b>Inspector Comments:</b> Observed the employee restroom door not self closing inside the kitchen.</p> <p>Ensure all restroom doors are self closing.</p> |
|--------------------|---|---|

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114067 (j), 114123 | <p><b>Inspector Comments:</b> 1. Observed employee phone located on a wire storage rack inside the bar storage area.</p> <p>2. Observed an employee wallet located on a wire storage rack inside the bar storage area.</p> <p>Discontinue this practice. Ensure all employee belongings are placed in a designated area to prevent possible contamination.</p> |
|--------------------|---|--|

**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)



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#### 48. FOOD HANDLER CERTIFICATION

|   |   |  |
|---|---|--|
| <b>POINTS</b><br><br><div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div> | <b>Compliance date not specified</b><br><b>Not In Compliance</b><br><b>Violation Reference - SBCC - 33.0409</b> | <b>Inspector Comments:</b> Observed 11 Food service workers without a valid San Bernardino County food handler card.<br><br>Ensure all food service workers provide and maintain a valid San Bernardino County food handler card.<br><br>NOTE: A missing food handler verification form was provided on this date. Ensure to complete and submit this form along with copies of all missing food handler cards to San Bernardino County Environmental Health Services by 11/11/21 to avoid a billable re-inspection at a minimum rate of \$122.50 per half hour. |
|---|---|--|

**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:** [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

|   |   |  |
|---|---|--|
| <b>POINTS</b><br><br><div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div> | <b>Compliance date not specified</b><br><b>Not In Compliance</b><br><b>Violation Reference - HSC - 113980</b> | <b>Inspector Comments:</b> The operator voluntarily condemned and destructed the following: <ol style="list-style-type: none"> <li>Observed three (3) cans of Coconut milk ~98 oz each with dents along the seams on a wire metal rack near the walk-in refrigerator.</li> <li>Observed one (1) can of Hearts of palm ~ 28 oz with a dent along the seam on a wire metal rack near the cook's line.</li> <li>Cooked adulterated sausage ~ two (2) pounds.</li> </ol> |
|---|---|--|

**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
- 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



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A letter "B" grade placard was placed on this date.

DO NOT REMOVE, OBSTRUCT, OR RELOCATE GRADE PLACARD.

A PEP talk was given on this date.

The operator was provided with the following:

1. Request for rescore form.
2. Food handlers verification sheet.
3. Top 5 CDC risk factor form.
4. Food safety practices overview form.
5. Food decals.

NOTE: A re-inspection will be conducted in one (1) week, 11/04/2021, to ensure the left hand wash sink in the bar provides a minimum of 100 F warm water and the mechanical warewash machine is fully functional and provides hot water to a minimum of 160 F.

\*NOTE: A missing food handler verification form was provided on this date. Ensure to complete and submit this form along with copies of all missing food handler cards to San Bernardino County Environmental Health Services by 11/11/21 to avoid a billable re-inspection at a minimum rate of \$122.50 per half hour.

**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: Mindy  
TITLE: Manager