



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CIELITO LINDO		DATE 12/14/2018	REINSPECTION DATE 12/28/2018	PERMIT EXPIRATION 1/31/2019
LOCATION 840 N MEDICAL CENTER DR, SAN BERNARDINO, CA 92411			INSPECTOR Sarah Cunningham	
MAILING ADDRESS 594 W 10TH ST, SAN BERNARDINO CA 92410		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 11:25 AM	TIME OUT 3:14 PM	FACILITY ID FA0009584	RELATED ID PR0000682	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](#).

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 74

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
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	
15. Food obtained from approved source				
In	N/O	<input checked="" type="checkbox"/>		2
16. Compliance with shell stock tags, condition, display				
In	N/O	<input checked="" type="checkbox"/>		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		<input checked="" type="checkbox"/>		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	<input checked="" type="checkbox"/>		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		<input checked="" type="checkbox"/>	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	<input checked="" type="checkbox"/>
23. No rodents, insects, birds, or animals				

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	<input checked="" type="checkbox"/>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use	<input checked="" type="checkbox"/>
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	1
44. Premises; personal/cleaning items; vermin-proofin	<input checked="" type="checkbox"/>

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	<input checked="" type="checkbox"/>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<input checked="" type="checkbox"/>
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS	Compliance date not specified Complied on 12/14/2018 Violation Reference -	Inspector Comments: Observed employee exit the facility and return to start washing dishes. She then went to the cooks line, grabbed a utensil to flip chicken currently being cooked on grill and then proceeded to start cutting onions without first washing hands. Employee was directed to wash hands before starting they started cutting the onions. Ensure all employees wash hands before and after handling any food or equipment and when changing any job duties.
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Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS	Compliance date not specified Complied on 12/14/2018 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: The following temperatures were recorded in the cold holding unit: 1. Carne Asada: 61.8 F 2. Rice: 45-48 F 3. Block Cheese: 54 F 4. Shredded Cheese: 54 F Ensure all potentially hazardous foods are maintained at 41 F or below for cold holding and 135 F or above for hot holding. A re inspection will be conducted on 12/19/18 to verify the cold holding unit has been repaired. Ensure the unit is replaced/repared and is able to provide temperatures of 41 F or below. Discontinue storing potentially hazardous foods in this unit until re inspection in conducted and have received approval from environmental health services. According to the manager food items were placed in this unit the night prior. These items were voluntarily discarded. See #52 for VC&D.
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf



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

POINTS 4	Compliance date not specified Complied on 12/14/2018 Violation Reference - HSC - 113967, 113976,	Inspector Comments: 1.Observed in the 2 door True refrigeration unit, a milk crate with open bottom holding fresh bushels of cilantro was placed directly on top of beef. Beef was packaged in plastic, however some bags were leaking and had blood on the outside. Ensure all food is stored in a manner that prevents any cross contamination. This violation was corrected on site. Employee discarded bottom layer of cilantro that had been in contact with beef packages. See #52 for VC&D. 2. Observed a clear plastic container of habanero chilies with mold-like substance on them. Maintain all food intended for customers in good condition and free from any adulteration. Corrected on site. Employee discarded container of habanero chillies. See #52 for VC&D
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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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Complied on 12/14/2018 Violation Reference - HSC - 113947-113947.1	Inspector Comments: Employee did not have proper knowledge of cooking temperatures for chicken. Ensure all employees are adequately trained in food safety as it pertains to their assigned duties. Employee was educated on proper cooking temperatures.
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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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Complied on 12/14/2018 Violation Reference -	Inspector Comments: Observed a knife inside the handwash sink. Discontinue the practice of storing items such as utensil in the handwash sink. Maintain all handwash sinks accessible at all times and used only for washing hands. This violation was corrected on site. Employee removed knife and placed into warewash sink
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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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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments:

Multiple live house flies were observed in the kitchen and throughout the facility.

Maintain facility free of all vermin including but not limited to flies.

Note: No flies were observed in direct contact with any food on this date.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments:

1. Observed multiple containers of food without lids to be stacked on top of each other.

Ensure all food is stored covered (i.e lids) and separated to prevent possible contamination.

2. Observed box of chicken being stored above beef in 2 door True Refrigeration unit.

Ensure all chicken is stored below beef 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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114254, 114254.1

Inspector Comments:

A bucket of Roma laundry detergent was observed in a white bucket next to 3 compartment sink. Upon asking, employee stated it was being used for dishwashing.

Discontinue the practice of using laundry detergent for washing dishes. Ensure all toxic substances are approved and being used per manufacturer use.

Note: Operator brought in an approved dish detergent during inspection.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1. The following equipment was observed to be in disrepair: a. Middle door of reach in portion of cold holding unit. Door fell off when attempting to open it. b. Soda machine in back area c. Ice machine in back area d. 2 door Traulsen refrigeration unit to be stored in facility to be in disrepair and used for storage of non food items. Repair/Replace. Maintain all equipment fully operational and in good repair at all times. If equipment will no longer be used, remove from facility to prevent the harborage of vermin. 2. Merchandiser refrigeration unit (Beverage Air) was being used for potentially hazardous foods. Manufacture plate inside unit states to be used for prepackaged foods only. Discontinue using this refrigeration unit for potentially hazardous foods.
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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 Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed a small cap being used as a scoop for the sugar. Discontinue using caps or other items with no handles as scoops. Ensure all utensils are approved and are food grade.
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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)



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1. Observed screen door had large gaps on top and bottom. Close the gaps observed on the screen door to prevent the entrance of vermin. 2. The air curtain was not on at time of visit. Maintain the air curtain at all times and ensure it turns on when the door opens to prevent flies from entering the facility. 3. Small hole in wall above the mop sink Fill all holes to prevent the entrance of vermin.
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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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed one (1) food service worker at this facility without a current / valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance.
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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



Public Health
Environmental Health Services

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52. VC & D

POINTS

0

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

Inspector Comments:

The following was voluntarily discarded by the operator:

1. Approximately pounds of cooked carne asada
2. Approximately half pound block of cheese
3. Approximately half pound shredded cheese
4. Approximately 5 small bags of rice
5. Approximately 1 pounds of habanero chillies
6. Approximately 6 bushels of cilantro

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.

Overall Inspection Comments

Grade "C" Card was posted.

Missing food handler card paperwork was provided.

Request for re-score form was provided.

HELP program information brochure was provided

P.E.P talk was given on this date

Signature(s) of Acknowledgement

NAME: Carmen Villanueva
TITLE: