



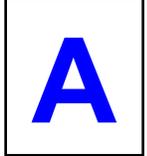
Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|----------------------|--------------------------|--|--------------------------------|
| FACILITY NAME LOS ALAZANES MEXICAN FOOD 2 | | DATE 7/28/2015 | REINSPECTION DATE 8/11/2015 | PERMIT EXPIRATION 1/31/2016 |
| LOCATION 12153 MARIPOSA RD, VICTORVILLE, CA 92392 | | | INSPECTOR Melissa Nano | |
| MAILING ADDRESS 12153 MARIPOSA RD, VICTORVILLE CA 92392 | | | IDENTIFIER: None | |
| TIME IN 10:07 AM | TIME OUT 11:04 AM | FACILITY ID FA0011968 | RELATED ID PR0000616 | PE 1621 |
| | | | SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required | |

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 93

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 | | 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, 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 | 1 |
| 37. Vending machines | 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 | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | 1 |

| 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 | ⊗ 1 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|--|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Repair soap dispenser at hand wash sink near front register. Observed unable to dispense. Dispenser was observed stocked. |
| | Not In Compliance Violation Reference - | |

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)

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Label and identify all chemical spray bottles with the common name of contents. Observed several unlabeled chemical spray bottles near three compartment sink. |
| | Not In Compliance Violation Reference - HSC - 114254, 114254.1 | |

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.

39. THERMOMETERS PROVIDED AND ACCURATE

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Provide thermometers in refrigeration units. Observed missing in units near front register and preparation table unit. |
| | Not In Compliance Violation Reference - HSC - 114157, 114159 | |

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Repair floor in walk-in cooler. Observed floor board in disrepair. It was observed rising up from floor. |
| | Not In Compliance Violation Reference - HSC - 114143 (d), 114266 | |

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))



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48. FOOD HANDLER CERTIFICATION

| | | |
|---|--|---|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div> | Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409 | Inspector Comments: Obtain valid San Bernardino County food worker card. Please fax to Environmental Health Services at 909-387-4272 within 14 days to avoid a billable re-inspection of \$245 per hour. Observed one employee with expired food worker card. Verification form provided. |
|---|--|---|

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 fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" grade card posted.

If there are any questions, please contact Environmental Health Services or Melissa Nano at (800) 442-2283.

Signature(s) of Acknowledgement

NAME: baldemar gomez
 TITLE: