

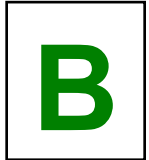


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARISCOS LAS BRISAS RESTAURANT		DATE 6/8/2022	REINSPECTION 6/22/2022	PERMIT 1/31/2070
LOCATION 2951 S VINEYARD AV, ONTARIO, CA 91761			INSPECTOR Reydesel Salazar	
MAILING ADDRESS 2951 S VINEYARD AV, ONTARIO, CA 91761			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:40 PM	TIME OUT 4:22 PM	FACILITY ID FA0009889	RELATED ID PR0005441	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 81

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		+		⊗
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	⊗
○ 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	⊗

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	⊗
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	⊗
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	1
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	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	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	



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

POINTS
4

Compliance date not specified
Complied on 6/8/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures were measured as follows:

1. Inside merchandiser refrigerator:
 - Portioned salsa at 49-63 F
 - Cheesecake at 50 F

Per employees, some portioned salsas were stored in merchandiser for six (6) hours and others since the previous day. Per employees, the cheesecake was stored in merchandiser since the previous day.

Maintain temperatures of these PHFs at or below 41 F. Discontinue use of merchandiser to store PHFs.

Corrected on site. The employees discarded the above mentioned foods. See VC & D.

2. In cold holding drawer below griddle:

- Shredded cheese at 49 F.
- Raw beef steaks at 49 F.
- Chorizo at 48 F.

Per employees, these foods were placed in drawer three (3) hours prior to questioning.

Maintain temperatures of these PHFs at or below 41 F.

Corrected on site. Employees relocated these items to reach in cooler.

3. In top cold holding unit in prep line:

- Cheese at 46 F.
- Guacamole at 54 F.
- Pico de gallo at 47 F.

Per employees, these foods were placed in top cold holding unit one (1) hour prior to questioning.

Maintain temperatures of these PHFs at or below 41 F.

Corrected on site. Employees relocated these items to reach in cooler.

A reinspection will be conducted on or after 6/13/2022 to determine compliance with units being able to hold foods below 41F. Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

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>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Complied on 6/8/2022
Violation Reference -

Inspector Comments: Observed no paper towels in approved dispenser at hand wash sink next to 3-compartment sink.

Ensure paper towels are stored and provided in towel dispenser to promote proper hand washing procedures.

Corrected on site. Employee replenished paper towels.

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)

9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
Complied on 6/8/2022
Violation Reference - HSC - 114000

Inspector Comments: 1. Observed the following:
- Beef soup at 105 F
- Chicken soup at 105 F
- Corn on the cob at 87 F

These foods were observed without temperature intervention on prep table in back prep area. These foods were observed in large containers without the use of approved cooling methods. The employee stated these were placed to cool approximately one (1) hour prior to questioning.

Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two hours and then cooled from 70F to 41F or below for a total of six hours using approved cooling methods.

Corrected on site. Employees relocated the corn to reach in cooler and an ice paddle was placed in pot of soups.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

All cooling methods should result in food items being cold held under refrigeration of 41F or below.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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



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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 multiple wet, metal containers stacked and stored on a shelf above the 3-compartment sink in a manner that did not allow for adequate air drying. Ensure that equipment and utensils are allowed to adequately air dry before storage/use.
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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>

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed the maximum water temperature of 100 F in the prep sink and 76 F in the hand washing sink in the women's restroom. Observed a Chronomite Laboratories (Model #: SR-20L/208) instant water heater as hot water source for prep sink.
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Note: Instant flow water heater is not approved and needs to be immediately removed from facility.

Ensure a minimum of 100 F water is supplied at all handwashing sinks and 3-compartment sink. Ensure a minimum of 120 F water is supplied at preparation sink and janitorial sink.

Corrected on site. An employee adjusted the temperature in the handwashing sink in the women's restroom to above 100 F.

A reinspection will be conducted on or after 6/13/2022 to determine compliance with prep sink supplying water to 120 F. Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

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)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed boxes of lard stored on the floor in the dry storage room. Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.
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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

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following: - Wire racks in back prep area to be rusty. - Food debris in the gaskets of the bottom cold holding units in prep line - Red liquid on the bottom surface of the Trulsen freezer.
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Maintain all non-food contact surfaces in a clean and sanitary manner.

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



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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1. Observed household chest freezer used to store beef and shrimp. 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. 2. Observed merchandiser refrigerator being used to store potentially hazardous foods (salsa, cheesecake and milk). The unit stated on the manufacture tag "This unit listed under N.S.F. No 7 for the storage and/or display of packaged or bottled products only." Discontinue the use of this equipment for storage of potentially hazardous foods. Ensure to only utilize approved equipment. Ensure to consult Plan Check before purchasing or installing new equipment. Plan Check can be reached at 1 800 442 2283.
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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 <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Complied on 6/8/2022 Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1. Observed the following: - One (1) scoop handle in contact with salt in a bulk container stored on bottom shelf of prep table. - One (1) scoop handle in contact with sugar in bulk container stored on rack in dry storage room. Ensure that scoop handles are stored upright and out of food. Corrected on site. The scoops were taken out of the containers. 2. Observed one (1) knife stored in the gap between two (2) cold holding units in kitchen prep line. Discontinue this practice. Ensure to store all utensils in a clean and sanitary location to avoid contamination. Corrected on site. The knife was relocated.
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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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed gaps between the grease filters in the ventilation hood. The gaps were observed to be approximately one-half inch. Ensure filters are properly fitted in the ventilation hood to allow for proper grease ventilation.
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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	Inspector Comments: Observed air gap missing between draining pipe for ice machine and floor sink. Ensure all pipes draining into a floor sink have at least a 1 inch air gap.
	Violation Reference - HSC - 114171, 114189.1	

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)

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

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed employee's purse stored inside box of ketchup packets. Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.
	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 Not In Compliance	Inspector Comments: Observed the maximum water temperature of 100 F in the prep sink. Observed a Chronomite Laboratories (Model #: SR-20L/208) instant water heater as hot water source for prep sink.
	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)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance	Inspector Comments: The following items were voluntarily consented to condemnation by the operator: - Approximately forty (40) portioned salsas. - Approximately twelve (12) portions of cheesecake.
	Violation Reference - HSC - 113980	

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."



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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

A "B" grade card was posted.

DO NOT REMOVE, RELOCATE, OR OBSCURE LETTER GRADE CARD. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

PEP talk video will be emailed to operator.

The following handouts were provided:

- Three Compartment Sink Dishwashing Method
- Cooling Hot Food Safely
- Handwashing Done Right
- Food Facility Risk Based Inspection Frequency
- Top 5 CDC Risk Factors
- Request for a Re-Score Inspection
- Compliance Inspector Handout

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: Julian Preciado
TITLE: Person in Charge