



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LA COSTENA GRILL</b>		DATE 3/6/2019	REINSPECTION DATE 3/20/2019	PERMIT EXPIRATION 1/31/2020
LOCATION 10870 CEDAR AV, BLOOMINGTON, CA 92316			INSPECTOR Cheryl Barahona	
MAILING ADDRESS 10870 CEDAR AV, BLOOMINGTON, CA 92316			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:50 AM	TIME OUT 2:50 PM	FACILITY ID FA0008148	RELATED ID PR0007878	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 77**

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
○ 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	+	⊗	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	+	⊗	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
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized	+	⊗	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	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME LA COSTENA GRILL	DATE 3/6/2019
LOCATION 10870 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Cheryl Barahona

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

**POINTS**  
**4**

Compliance date not specified  
Complied on 3/6/2019  
Violation Reference -

**Inspector Comments:** Observed food employee put on new gloves without first properly washing their hands, and then proceed to touch personal garments before returning to the cook line. Observed employees washing their hands in a handwashing sink that was in disrepair. See violation 41.

Each time new gloves are donned, employees are required to wash and dry hands prior to putting on gloves.

NOTE: The operator was educated on proper handwashing procedures and was immediately asked to mitigate by sanitizing one of the compartments, of the 3 compartment sink, to use as a temporary handwashing sink.

Operator called to submit a work-order to fix the handwashing sink.

**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>

**9. PROPER COOLING METHODS** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 3/6/2019  
Violation Reference - HSC - 114000

**Inspector Comments:** Observed the following foods improperly cooled:

- 1.) Approximately twenty (20) liters of cooked beans, that were cooked at 11 am the day before (over 24 hours), was found to be at 53F to 55F degrees.
- 2.) Approximately ten (10) liters of cooked tomatillos, cooked at 7 am this day (over 4 hours), was found to be at 70F degrees.

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

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.

NOTE: Violation was corrected on site. Manager removed the above mentioned food items and voluntarily discarded them. See violation 52.

**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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME LA COSTENA GRILL	DATE 3/6/2019
LOCATION 10870 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Cheryl Barahona

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/6/2019</p> <p>Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> 1.) Observed facility employees actively using sanitizer buckets and actively washing dishes without an approved method to sanitize any food contact surfaces.</p> <p>Ensure to maintain an approve sanitizer in the facility at all times when food, and food contact surfaces, are being handled.</p> <p>NOTE: Corrected on site. Operator was educated and immediately asked to discontinue all food service and temporarily close facility. Operator obtained an approved sanitizer, from the store next door, and provided the facility with adequate means to sanitize their wiping towels and warewashing operation.</p> <p>2.) Observed two (2) wet and soiled wiping cloth found outside the sanitizer bucket.</p> <p>Ensure all wiping cloths are fully submerge in sanitizer after each use. Wiping towel is intended for cleaning purposes only.</p> <p>NOTE: Corrected on site. Operator was instructed to store all towels in the sanitizing towel bucket.</p> <p>3.) Observed four (4), recently washed, deep metal pans stacked on top of each other without adequate means to air dry.</p> <p>Ensure cleaned and sanitized utensils and equipment is allowed to adequately drain and air dry.</p> <p>NOTE: Corrected on site. Operator unstacked the pans to allow for proper air drying.</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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/6/2019</p> <p>Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> Observed two (2) red onions with signs of spoilage in storage container located in the dry storage area.</p> <p>Ensure to regularly inspect produce and remove produce with signs of spoilage.</p> <p>NOTE: The two (2) red onions were voluntarily discarded by operator. See violation 52</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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> Observed mop sink, located next to the 3 compartment sink, without proper separation, 6-inch splash guard, or other means to prevent possible contamination.</p> <p>Fixed equipment, that is not easily movable, shall be installed with adequate spacing.</p> <p>Prior to any major modifications to permanently installed equipment (i.e. mop sink), or the installation of any new equipment please contact EHS plan check department for approval at 1(800)442-2283.</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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME LA COSTENA GRILL	DATE 3/6/2019
LOCATION 10870 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Cheryl Barahona

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<b>Inspector Comments:</b> 1.) Observed employees washing their hands in a handwashing sink that was in disrepair. Observed faucet handle, for the hot water, missing and water pouring out of it.  Operator stated that they use the directional valve, under the 3 compartment sink, to turn on the hot water.  NOTE: the operator was educated on proper handwashing procedures and was immediately asked to mitigate by sanitizing one of the compartments, of the 3 compartment sink, to use as a temporary handwashing sink. Operator called to submit a work-order to fix the handwashing sink.  Ensure to maintain all equipment in good working order to facilitate good handwashing procedures to minimize contamination of food. Please contact Environmental Services (EHS) for review and approval prior to installing new equipment at (800)442-2283.  NOTE: A re inspection will be conducted with in 24 hours to ensure compliance. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.  2.) Observed air gap missing between draining pipe and floor sink under the 3 compartment sink.  <u>Ensure large pipes draining into a floor sink have a 2 inch air gap.</u>
---	---	---

**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**

<b>POINTS</b> <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> 1.) Observed one (1), unplugged, insect electrocution device located above coffee station.  Ensure insect electrocution devices are located away from utensil and/or food handling areas.  2.) Observed air curtain above delivery door non-operational.  <u>Ensure air curtain is fully operational at all times.</u>
---	---	---

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME LA COSTENA GRILL	DATE 3/6/2019
LOCATION 10870 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Cheryl Barahona

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114143 (d), 114266</b>	<b>Inspector Comments:</b> 1.) Observed flooring under cooking equipment, on shelves , and under storage units, throughout the facility to have accumulation of food residue, and debris.  Ensure to clean and maintain floors in a sanitary condition and free from debris accumulation.  2.) Observed light bulb above the rear refrigeration area to be out.  Repair/ replace light bulb in order to have adequate lighting to facilitate cleaning and inspection in the refrigeration unit.
---	---	---

**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**

<b>POINTS</b>  <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> <b>Not In Compliance</b> <b>Violation Reference - SBCC -</b> <b>33.0409</b>	<b>Inspector Comments:</b> Observed two (2) employees without a valid and/or current San Bernardino County food worker card.  Provide current valid San Bernardino County food worker card for these employees within 14 days.  A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services by email to sbcfoodworker@gmail.com or via mail or fax to 909-387-4323.  Fail to comply 100% will result in a charged inspection of \$122.50 minimum to verify compliance.  After this date, if these employees might no longer be working at this facility, person in charge shall clearly indicate the dates of termination onto the Missing Food Handler Cards- Inspector Handouts.
---	---	---

**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>  <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> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>113980</b>	<b>Inspector Comments:</b> The person in charge voluntarily consented to the condemnation and destruction of the following items(s): 1.) Two (2) liters of cooked beans 2.) Ten (10 ) liters of cooked tomatillos 3.) two (2) red onions
---	---	---

**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."



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA COSTENA GRILL	DATE 3/6/2019
LOCATION 10870 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Cheryl Barahona

#### 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

"C" grade card was posted on this day.

PEP talk given.

The following documents were provided to the operator:

- 1.) Missing Food Handler – Inspector worksheet
- 2.) Top 5 CDC risk factors
- 3.) Active Managerial Control Sheet
- 4.) Hand washing
- 5.) Proper Cooling Methods sheet
- 6.) Cooking Temperatures
- 7.) Request for a Re-score Inspection Form
- 8.) Stickers: 3 compartment sink, Hot hold, Cold hold, Handwashing, Cooking temperatures.

#### Signature(s) of Acknowledgement

NAME: Arrmeda Cardenas  
TITLE: Manager