

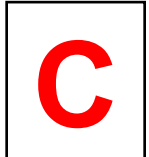


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME LAS NUEVAS ISLAS		DATE 3/13/2020	REINSPECTION DATE 3/27/2020	PERMIT EXPIRATION 12/31/2020
LOCATION 1438 W FOOTHILL BL A, RIALTO, CA 92376			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 1438 W FOOTHILL BL STE A, RIALTO CA 92376			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 12:09 PM	TIME OUT 2:45 PM	FACILITY ID FA0014922	RELATED ID PR0019721	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 78**

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			⊗
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	+		⊗
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	+	⊗	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	
In	N/O	N/A	11. Proper reheating procedures for hot holding	+	⊗	
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	⊗
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
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	⊗
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
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	⊗
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	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**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/13/2020 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed walk in refrigerator unable to keep potentially hazardous foods in proper temperature, all potentially hazardous foods were voluntarily discarded and condemned on this day including:</p> <ul style="list-style-type: none"> <li>- Two(2) large plastic bins of large raw shrimp- 58F</li> <li>- 7-10 containers of sour creme- 46F</li> <li>- Red Salsa- 53F</li> <li>- Approximately 4 crates of 20 eggs</li> <li>- Approximately eight boxes of 100count clams- 48F+</li> <li>- Other dairy products</li> </ul> <p>See VC&amp;D for detail.</p>
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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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/13/2020 Violation Reference - HSC - 114000</p>	<p><b>Inspector Comments:</b> 1.) Observed approximately four(4) large containers of menudo and birrieria in the walk in refrigerator holding at an internal temperature of 51-53F. Upon investigating, person in charge stated these were made a day prior operator and cooks unable to adequately describe the proper cooling process.</p> <p>2.) A container of birrieria was observed in three door True refrigerator in kitchen to the left. Internal temperature observed above 50F at the time of inspection.</p> <p>All items were voluntarily discarded and condemned due to improper cooling.</p> <p>3.) Observed a large container of cooked beans tightly fitted and in the walk in cooler holding at an internal temperature of 94F. Person in charge unable to provide prep time for this item.</p> <p>Item was voluntarily discarded and condemned. See VC&amp;D for detail.</p>
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**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)

**11. PROPER REHEATING PROCEDURES FOR HOT HOLDING** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/13/2020 Violation Reference - HSC - 114014, 114016</p>	<p><b>Inspector Comments:</b> Observed a large pot of cooked beans sitting on the stove in main kitchen with an internal temperature of 118-105. Cook stated the beans were placed there an hour ago for reheating.</p> <p>Ensure to reheat potentially hazardous foods to 165F and hot hold then at 135F minimum.</p> <p>Corrected on site.</p>
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**Violation Description:** Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.



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**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

POINTS <b>2</b>	Compliance date not specified Complied on 3/13/2020 Violation Reference - HSC - 113947-113947.1	<p><b>Inspector Comments:</b> Employees were unable to demonstrate knowledge of proper cooling method for potentially hazardous food.</p> <p>Hot potentially hazardous food must be rapidly cooled from 135 F to 70 F within 2 hours, then cooled to 41 F within the next 4 hours.</p> <p>A handout of Cooling Hot Food Safely was explained and left with owner today.</p>
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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 <b>2</b>	Compliance date not specified Complied on 3/13/2020 Violation Reference -	<p><b>Inspector Comments:</b> Observed a box of gloves placed in handsink located in rear kitchen area.</p> <p>Discontinue this practice. Handsinks shall be free and clear for easy handwashing.</p> <p>Corrected on site.</p>
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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)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1	<p><b>Inspector Comments:</b> Observed approximately five(5) chili rellenos thawing and sitting on top of the prep unit in main kitchen. Chili rellenos were observed partially frozen and in proper temperature.</p> <p>Discontinue this practice. Defrost using one of the following approved methods:</p> <ol style="list-style-type: none"> <li>1). In the refrigeration unit.</li> <li>2). In the microwave oven.</li> <li>3). As part of the cooking process.</li> </ol> <p>Employee instructed to place inside of cold prep unit.</p>
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**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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

**27. FOOD SEPARATED AND PROTECTED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p><b>Inspector Comments:</b> Observed multiple uncovered food items underneath cold holding units, in walk in cooler and freezers throughout kitchen.</p> <p>Ensure to provide a lid or protective covering for all product.</p> <p>Person in charge informed on this day.</p>
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**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.



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**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed two spray bottles with a red substance hanging from chemical storage.  Label all toxic substances as to their common name.
	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.

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed excessively dusty fan guards in walk in cooler.  Clean in sanitary condition.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

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

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no display thermometer in walk in cooler.  Provide a display thermometer for each unit throughout kitchen.
	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>

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed wet wiping cloth placed on prep table at the time of inspection.  Discontinue this practice. Ensure wet wiping cloths are placed back into sanitizer buckets.
	Not In Compliance Violation Reference - HSC - 114135, 114185.1	

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> -Two(2) large plastic bins of large raw shrimp- 58F - 100lbs - 7-10 containers of sour creme- 46F - Red Salsa- 53F - Approximately 4 crates of 20 eggs -80 eggs - Approximately eight boxes of 100count clams- 48F+ - Other dairy products(cheeses) - Four(4) large containers of menudo and birrieria - Cooked beans -5-10lbs
	Not In Compliance 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
- 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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Letter Grade "C" was posted on this day.

A notice of closure sign was posted on this day.

Due to the facility receiving a score between 79 and 80, this food facility MUST correct the deficiencies listed in the official inspection report (OIR) and MUST submit to our division a written request for a re-score inspection within 30 days of the OIR. The health official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection may be immediately closed by the health official and remain closed until at least a "B" grade is achieved on a re-score inspection. Do NOT remove or relocate grade card.

Non-compliance will result in a charged follow up inspection at an hourly rate of \$245.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

The top five CDC risk factors handout was provided on this date. Video was shown to manager due to the following issue(s):

- Received a letter score of 89 or below
- Cited for any 4 point critical violation (violations 1-23)
- Facility was closed for cause (Not a permit issue)

Handouts Provided:

- Five (5) CDC risk factors
- Request for a Re-Score Inspection
- A Quick Guide to Safe Food Handling
- Food Safety Practices Overview
- Food Wise Newsletter: Hepatitis A
- What Should I Do If My Employee Is Sick?

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection Reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Do NOT remove or relocate grade card.

Non-compliance will result in a charged inspection at an hourly rate of \$245.

**IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE** The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered to immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13 Article 3 of the California Health and Safety Code. The attached inspection report specifies the conditions that warrant this closure and the sections of the law that have are being violated. Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health. You are hereby notified that you have the right to request a hearing, within 15



**Public Health**  
Environmental Health Services

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

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calendar days after service of this notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 days shall be deemed a waiver of your right to a hearing. An owner, manager, or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1000.00 and/or imprisonment for not more than six months for each offense. This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the internet, or Environmental Health. Contact this office at the number noted above, during normal days of business if you have any questions. A "Notice of Closure" seal was issue on this date.

**REASON FOR CLOSURE:** Walk in cooler holding potentially hazardous foods 47F and above. Facility does not have adequate space to hold items elsewhere.

Person in charge was provided information for weekend reopenings -EHS Communications Center at 1(800)472-2376 where a Supervising Environmental Health Specialist will be contacted for approval.

**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**

A handwritten signature in blue ink, appearing to read "Rafael Ortiz".

NAME: Rafael Ortiz  
TITLE: Owner