



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOS MAGUEYES MEXICAN RESTAURANT			REINSPECTION DATE Not Specified	INSPECTOR Alexandra Calderon	DATE 11/26/2018
LOCATION 21290 BEAR VALLEY RD 105, APPLE VALLEY, CA 92308			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:58 PM	TIME OUT 4:30 PM	FACILITY ID FA0005352	RELATED ID CO0064090	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: A foodborne illness complaint was received by this department. The complainant stated that they experienced diarrhea and vomiting after consuming pork tacos, carne asada tacos, beans, and hot salsa at the facility.

A foodborne illness complaint inspection was conducted on this date in conjunction with a routine inspection. The Person in Charge stated that the above mentioned foods contain the following ingredients:
- marinated pork, tortillas, marinated beef, pinto beans, chiles, tomatillos, and water.

At the time of inspection the Person in Charge stated the following:

- The facility has not received any similar foodborne illness complaints..
 - One (1) employee called in sick today (11/26/18). The Person in Charge stated that sick employees are not allowed to work at the facility while ill. At the time of inspection another employee was working in place of the sick food handler.
 - The facility has not recently experienced any food processing failures or unusual events.
 - The facility has not recently changed its food supplier and currently utilizes Tapia Brothers food supplier.
 - The facility has not recently changed or modified the ingredients or food processing procedures of the suspect food.
 - The facility has not recently hired any new food handlers. Food handler cards were verified for all employees.
- At the time of inspection a valid Food Manager's Certification was not present at the facility.

At the time of inspection all of the suspect food products were observed. All potentially hazardous food items were observed to be stored under adequate refrigeration and were observed at 41F or below. The cook was able to provide adequate knowledge of required refrigeration, cooking, reheating, and hot holding temperatures at the time of inspection.

Food safety violations were observed at the time of inspection. (See violation comments).

Hot water of 120F was observed at all required sinks at the facility. The cook stated that all utensils and food contact surfaces are cleaned and sanitized a minimum of once every 4 hours.

Description: A foodborne illness complaint report has been received by Environmental Health.

16K005 Hands clean and properly washed; gloves used properly



Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: An employee was observed wiping his hands on a soiled towel and apron and returning to food preparation without first washing his hands.

Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.

Corrected on site: Employee was instructed to wash his hands prior to continuing with food preparation.

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>



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16K014 Food contact surfaces: clean and sanitized



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: At the time of inspection an employee was observed actively ware washing. The sanitizer compartment of the sink was observed with dishes fully submerged and several dishes and utensils piled on top so that they were not fully submerged in the sanitizer solution.

Ensure that all food contact surfaces are properly washed, rinsed, sanitized, and allowed to air dry. Submerge all food contact surfaces in quaternary ammonium sanitizer for at least 1 minute before allowing to air dry.

Corrected on site: Employee was instructed to properly wash, rinse, and sanitize the items noted above.

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>

16K001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

Inspector Comments:

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>

16K009 Proper cooling methods

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: The employee stated that when cooling hot foods that foods are placed in deep plastic bins and left on the counter top for 3-4 hours to cool at room temperature. The employee stated that sometimes an ice bath is utilized during the cooling process. At the time of inspection no foods were actively cooling and all foods that had been cooled were observed under refrigeration at 41F or below.

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.

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



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16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Several dried rodent droppings were observed in the dry storage room containing paper goods that is located adjacent to the women's restroom. Damaged or adulterated foods were not observed in the facility.

Eliminate vermin from the facility. Remove all droppings and ensure areas where they were found are cleaned and sanitized.

A reinspection will be conducted within one (1) week to determine compliance.

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)

16K026 Approved thawing methods used, frozen food

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114018, 114020,
114020.1

Inspector Comments: Frozen shrimp was observed thawing at room temperature in a container on the preparation table at the time of inspection.

Discontinue this practice. Ensure foods are thawed via the following methods: under refrigeration, completely submerged in cold (no higher than 70F), running water for less than 2 hours, in microwave, or during the cooking process.

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>

16K027 Food separated and protected

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: Several uncovered food containers were observed in the following locations:
- Right side of the 3-door freezer
- Walk-in refrigerator

Ensure food is stored, prepared, displayed or held so that it is protected from cross contamination. Provide approved lids or coverings for food containers.

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.

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049,
114051

Inspector Comments: Several unlabeled food bags and containers were observed in the 3-door freezer adjacent to the cook line.

Ensure that food storage containers are properly labeled as to their contents.

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))

16K034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067(f,g), 114099

Inspector Comments: Sanitizer test strips were not observed at the facility. The facility currently utilizes quaternary ammonium sanitizer.

Provide approved sanitizer test strips.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

Overall Inspection Comments

No summary comments have been made for this inspection.



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

SNA

NAME: Signature Not Available

TITLE:

Total # of Images: 0