



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MARISCOS DEL PACIFICO				REINSPECTION 8/23/2022	INSPECTOR Zaynab Darwiche	DATE 8/9/2022
LOCATION 17500 E FOOTHILL BL A6A, FONTANA, CA 92335				PERMIT 4/30/2023	IDENTIFIER: None	
TIME IN 4:12 PM	TIME OUT 5:10 PM	FACILITY ID FA0002884	RELATED ID PR0009396	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 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,

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

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this visit is to conduct a reinspection. During the routine inspection on 08/03/2022, observed the ambient temperature of two (2) True preparation cold-holding units (holding potentially hazardous food) at approximately 48.7F-51F, located in front of upright unit at the cook's line.

Manager stated that the refrigerator units were repaired on Friday, 08/05/22 however were still not functioning properly due to missing parts.

Upon reinspection, observed potentially hazardous foods (PHFs) stored inside both units. Measured the ambient temperature of the cold-holding preparation table unit in front of the PEPSI refrigerator unit to be at 41F and below. Measured the potentially hazardous foods inside that unit to be less than 42F and below. Measured the ambient temperature of the unit in front of the handwashing sink to be approximately 50F. The food items inside the unit were measured to be between 45-63F. While attempting to relocate the food to a different refrigerator unit, also observed the unit to the right of the handwashing sink to be nonfunctional and ambient temperature was at 53.6F. Observed PHF stored inside the unit. Also, observed the upright refrigerator unit in front of the freezer near the ice machine to be at 54.4F. PHF were stored inside the unit as well. See violation 16K007 and 16052 for details.

Discontinue the use of this equipment for the storage of potentially hazardous food. Repair all the refrigeration units. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below. Ensure all potentially hazardous foods are stored at 41F and below, or 135F and above.

Note: A billable follow-up inspection will be conducted on or after 8/10/22 to verify compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.



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### 16K007 Proper hot and cold holding temperatures

**CRITICAL**

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** 1) Observed the following food items stored inside the True refrigerator unit located in front of the handwashing sink to be:

- Pico de gallo at 50.6F
- Mozzarella Cheese at 50.9F
- Raw fish at 61.9F
- Mayonnaise at 63.2F
- Raw fish mix at 56.7F
- Two (2) raw chorizo at 68.9F
- Dry chorizo at 61.1F
- Machaca (dry meat) at 52.9F
- Raw egg at 53.9F
- Red salsa at 52.2F
- Mozzarella stick at 53.3F

Ambient temperature of the unit was approximately 50F. The following food items were placed inside the unit for greater than four (4) hours. Manager stated that they were planning on adding ice inside the unit to keep the food at 41F and below. No ice was observed inside the unit. See VC&D.

2) Observed the following foods inside the reach-in refrigerator unit to the right of the handwashing sink:

- four (4) containers of raw chicken at 51-54F. See VC&D.
- one (1) large container of pico de gallo at 53F, placed in unit 1 hour prior to inspection. Food item was relocated to different refrigerator unit.

Ambient temperature of the unit was 53.6F. The following food items were placed inside the unit for greater than four (4) hours.

3) Observed the following foods inside the upright refrigerator unit located in front of the freezer near the ice machine to be:

- Two (2) 16lbs raw beef flap meat to be at 45-46F, stored inside one (1) hour prior to inspection
- three (3) 5lbs open containers of sour cream at 51-53F, stored inside one (1) day prior to inspection. See VC&D.
- three (3) trays of raw intact shell eggs at 51F, stored inside one (1) day prior to inspection. See VC&D.
- sixteen (16) containers of soup with meat at 65F, since 10am (greater than four hours) . See VC&D.

Ambient temperature of the unit was 54.4F. Food items stored inside the unit for less than four (4) hours were relocated to different unit. Manager VC&D potentially hazardous foods that were stored inside unit for greater than four (4) hours.

Manager was instructed to discontinue storing any PHF inside the units until refrigerator units are repaired. Ensure all potentially hazardous foods are stored at a temperature of 41F and below.

Note: A billable follow-up inspection will be conducted to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute 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/RI6w5DEs7w>



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### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

**Inspector Comments:** Measured the ambient temperature of the following refrigerator units to be approximately 50-54F:

- True refrigerator unit located in front of the handwashing sink
- reach-in refrigerator unit located to the right of the handwashing sink
- upright refrigerator unit located in front of the freezer unit near the ice machine

Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below.

Note: A billable follow-up inspection will be conducted to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

**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)

### 16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

**Inspector Comments:** The operator voluntarily consented to the condemnation and destroyed of the following food items:

- Pico de gallo at 50.6F
- Mozzarella Cheese at 50.9F
- Raw fish at 61.9F
- Mayonnaise at 63.2F
- Raw fish mix at 56.7F
- Two (2) raw chorizo at 68.9F
- Dry chorizo at 61.1F
- Machaca (dry meat) at 52.9F
- Raw egg at 53.9F
- Red salsa at 52.2F
- Mozzarella stick at 53.3F
- four (4) containers of raw chicken at 51-54F
- three (3) 5lbs open containers of sour cream at 51-53F
- three (3) trays of raw intact shell eggs at 51F
- sixteen (16) containers of soup with meat at 65F

**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."

### Overall Inspection Comments

No summary comments have been made for this inspection.

### 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

NAME: Omar Beltron  
TITLE: Manager



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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Total # of Images: 0