



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MI RANCHITO RESTAURANT		DATE 4/28/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 6/30/2015
LOCATION 152 W FOOTHILL BL, UPLAND, CA 91786			INSPECTOR Denise Martinez	
MAILING ADDRESS 152 W FOOTHILL BL, UPLAND, CA 91786			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 3:03 PM	TIME OUT 4:26 PM	FACILITY ID FA0005643	RELATED ID PR0007335	PE 1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 92

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

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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			4 2
In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+		4 ⊗
In	N/O	N/A			4 2
In	N/O	N/A	+		4 ⊗
In	N/O	N/A			4
In	N/O	N/A			4
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated			4 2
In	N/O	N/A			4 ⊗

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source			4
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A			4
WATER/HOT WATER					
In					4 2
LIQUID WASTE DISPOSAL					
In					4 2
VERMIN					
In					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	⊗
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	⊗
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	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	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	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 worker cards	2
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

POINTS 2	Compliance date not specified Complied on 4/28/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed one container of sour cream within the top section of the cold-holding unit across from the grill to have an internal temperature of 45 degrees F. Employee stated that sour cream had been placed in cold-holding unit less than 1.5 hours prior. Observed one container of cheese stored within the square refrigeration unit in the waitress station to have an internal temperature of 49 degrees F. Per employee, cheese had been on counter for less than 1 hour during the lunch rush. Ensure all potentially hazardous food is maintained at 41°F or below for proper cold holding. Do not over-stack containers stored in top portion of the cold-holding unit, and keep lid closed as much as possible to maintain appropriate temperatures. Corrective action at time of inspection: Employee placed sour cream and cheese back into reach-in cooler to rapidly bring temperatures down to 41F or below.
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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/510012_how_to_keep_food_out_of_danger_zone.pdf

9. PROPER COOLING METHODS

POINTS 2	Compliance date not specified Complied on 4/28/2015 Violation Reference - HSC - 114000	Inspector Comments: Observed two large trays of tacos covered tightly with plastic wrap and stored within the refrigeration unit measured at temperatures between 54 to 58 degrees F. Cook stated that tortillas had been warmed and wrapped around cooled meat approximately 30 minutes prior. When placing food in the refrigerator to cool, containers should be very loosely covered or uncovered to facilitate heat transfer from the surface of the food. Corrective action at time of inspection: Operator removed cover from tacos and placed back in unit to cool.
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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

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 build-up of grime/debris within soda nozzle gunn at bar area. Clean and maintain nozzles on a regular, routine basis.
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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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Enq_Spn_final_11_30_11.pdf

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Complied on 4/28/2015 Violation Reference - HSC - 113984 (a, b, c, d, f)	Inspector Comments: Observed raw shelled eggs stored directly above ready to eat food items (vegetables, red peppers) within walk-in refrigeration unit. Ensure that food is stored in such a way that it prevents the possibility of cross contamination. Raw foods should always be stored below ready to eat food items.
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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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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Complied on 4/28/2015 Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed two large containers of tortilla chips stored directly on the floor in kitchen area. Store all food items at least 6" above the floor at all times.
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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))

Overall Inspection Comments

"A" letter grade posted in window of facility.

Signature(s) of Acknowledgement

NAME:
TITLE: