



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME LOS PRIMOS MEXICAN RESTAURANT					DATE 2/23/2015	SIGNATURE	
LOCATION 15390 FAIRFIELD RANCH RD I, CHINO HILLS, CA 91709					REINSPECTION DATE 8/23/2015	PERMIT EXPIRATION 3/31/2015	
MAILING ADDRESS 6162 MISSION GORGE STE J, SAN DIEGO CA 92120					REHS Casey Salazar		
FA # FA0016139	PR # PR0021467	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: Food		
TIME IN 12:16 PM	TIME OUT 1:58 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine		
					RESULT: 03 - Corrective Action / No Follow up Required		
					ACTION: 01 - No Further Action Required		

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 93

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		4		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		⊗ MAJ	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		4	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	2
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	⊗ OUT

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	⊗ OUT
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	⊗ OUT
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed the following cold holding violations in upper left pull out drawer underneath grill:

1. Chicken at 47-48F
2. Half a pan of taquitos at 51F, 53F, and 55F (other half measured between 47-48F, employee placed taquitos in freezer to quick chill)
3. Carnitas at 47-48F
4. Fifteen raw, shelled eggs at 53F

Ensure all potentially hazardous foods in cold holding are kept at 41F or below. See VC&D.

Note: Observed ambient temperature of walk-in refrigerator and foods held in walk-in at 42F. Ensure refrigeration units are capable of holding foods at 41F or below. Recommended lowering temperature of unit.

Observed the following hot holding violations:

1. One pan of refried beans at 131F stored above containers in steam table. (Other areas of beans measured 135F and above)

Per employee, beans were cooked this morning at 9 am (about 4 hours ago). Beans were supposed to replace old beans in hot holding unit. Ensure all potentially hazardous foods in hot holding are kept at 135F or above.

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>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed build-up on soda nozzle aerators and aquas frescas nozzles in customer service area. Maintain soda nozzles clean and sanitized.

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 Eng Spn final 11 30 11.pdf>

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed 2 boxes of raw chicken stored above box or raw potatoes in walk-in refrigerator. Store all raw foods beneath all ready to eat foods to avoid possible cross contamination.

Observed scoops stored in food containers with handle contacting food in white, plastic containers in dry storage area. Ensure scoops are stored in a manner that prevents handles from contacting food.

Observed bags of tortillas held on dirty sheets of cardboard. Per manager, cardboard is used to line the wire rack so the tortillas do not crease. Ensure all food is stored on an smooth and easily cleanable surface. Recommended storing tortillas in metal pan.

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))



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: Operator voluntarily discarded half a pan of beef taquitos and 15 raw shelled eggs.
	Not In Compliance	

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."

Overall Inspection Comments

"A" grade posted.