



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME EL PESCADOR #16		DATE 10/9/2020	REINSPECTION DATE 10/23/2020	PERMIT EXPIRATION 6/30/2070
LOCATION 636 N EUCLID AV, ONTARIO, CA 91762			INSPECTOR Rose Ann Dooley	
MAILING ADDRESS 9833 HASTY AV, DOWNEY CA 90240			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:18 PM	TIME OUT 3:41 PM	FACILITY ID FA0009888	RELATED ID PR0008747	PE 1622

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 81**

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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl			4
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop			4 2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		<span style="color: blue;">+</span>	<span style="color: red;">⊗</span> 2
In	N/O	<span style="color: blue;">○</span> N/A			4 2
In	N/O	N/A		<span style="color: blue;">+</span>	4 <span style="color: red;">⊗</span>
<span style="color: green;">○</span> In	N/O	N/A			4
<span style="color: green;">○</span> In	N/O	N/A			4
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In					4 2
<span style="color: green;">○</span> In	N/O	N/A			4 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source			4
In	N/O	<span style="color: blue;">○</span> N/A			2
<span style="color: green;">○</span> In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		N/A			4
WATER/HOT WATER					
<span style="color: green;">○</span> In					4 2
LIQUID WASTE DISPOSAL					
In			<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
VERMIN					
In					4 <span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<span style="color: red;">⊗</span>
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 10/9/2020 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed beer cooler walk-in unit with ambient air temperature at 60F. Outside thermometer gauge stated 61-62F. Potentially hazardous food item(s) were also stored inside the beer cooler walk-in and measured at the following:</p> <ul style="list-style-type: none"> <li>- Squid measured at 56F</li> <li>- Seafood container measured at 55F</li> </ul> <p>Note: operator stated these food item(s) were put inside walk-in no more than 30 minutes prior to inspection.</p> <ul style="list-style-type: none"> <li>- Salsa 44F</li> <li>- Soup broth 44F</li> <li>- Cooked sauce 44F-45F</li> </ul> <p>Ensure to maintain all potentially hazardous food at or below 41 F for cold holding.</p> <p>Note: no food item(s) were measured at 41F. Operator was asked to relocate all potentially hazardous food item(s) to other walk-in refrigerator.</p> <p>Correct on site. After the end my inspection, unit was checked again. Unit measured at 38F-41F.</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)

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 10/9/2020 Violation Reference - HSC - 114197</p>	<p><b>Inspector Comments:</b> Observed two floor drains located at the front bar area with standing water. Note: Waste water was observed throughout the bar area floor. Floor drains observed clogged.</p> <p>Ensure the following:</p> <ul style="list-style-type: none"> <li>(a) The water system shall be designed and constructed using materials that enable water to be introduced without contamination.</li> <li>(b) All tanks, line couplings, valves, and all other plumbing shall be designed, installed, maintained, and constructed of materials that will not contaminate the water supply, food, utensils, or equipment.</li> <li>(c) All waste lines shall be connected to wastewater tanks with watertight seals.</li> <li>(d) Any connection to a wastewater tank shall preclude the possibility of contaminating any food, food-contact surface, or utensil.</li> </ul> <p>Corrected on site. Operator closed the bar area and fixed the floor drain issue. After inspection, observed floor drained unclogged and able to drain. Operator was requested to clean and sanitize floor area.</p>
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**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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**9. PROPER COOLING METHODS**

**POINTS**  
**2**  
Compliance date not specified  
Complied on 10/9/2020  
Violation Reference - HSC - 114000

**Inspector Comments:** Observed operator cooling potatoes in deep container inside the front reach-in unit (located at cook's line).

Ensure all potentially hazardous food is rapidly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within a total of 6 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 2) Separating the food into smaller or thinner portions
- 3) Using rapid cooling equipment such as chill blasters
- 4) Using containers that facilitate heat transfer
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Placing containers in an ice bath, stirring food frequently

Corrected on site. Operator moved food item into shallow 2" pans.

**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed about 20 flies throughout the rear kitchen area by back stove area, prep room, near the rear delivery door, by the 3 compartment sink, and in the rear preparation area with the ice machines. No active adulteration was observed. Note: electronic fly traps were off and not working. Also observed outside door open without fan guard.

Ensure to take appropriate measures to eliminate flies from the rear kitchen area. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food-contact surfaces, food packaging, utensils, food equipment, or adulteration of food. All affected areas must be cleaned and sanitized.

**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)

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114254, 114254.1

**Inspector Comments:** Observed unlabeled spray bottle stored in the cook's line area. Operator stated the spray bottle contained degreaser. Ensure all chemical containers are labeled as to their contents.

**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.



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**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p><b>Inspector Comments:</b> Observed the following:</p> <ul style="list-style-type: none"> <li>- Grease buildup on the sides of the stove and grill</li> <li>- Food debris accumulation on handles of reach in refrigeration, freezer, and cold holding units throughout the facility</li> </ul> <p>Clean and sanitize these areas and maintain clean.</p>
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p><b>Inspector Comments:</b> Observed one (1) CO2 tank stored in the back storage area to not be fixed to any rigid structure.</p> <p>Secure this CO2 tank to a rigid structure and store in this manner at all times.</p>
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**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p><b>Inspector Comments:</b> Observed concrete floor with no grease resistant sealer and no coved bases. Ensure flooring materials must be impervious to water, grease, and acid.</p>
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**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p><b>Inspector Comments:</b> Observed 4 food service worker at this facility without a current or valid San Bernardino County Food Handler Card. Provide a valid San Bernardino County Food Handler Card for each of this worker within fourteen (14) days of today's date.</p> <p>A missing food handler card information and verification sheet was provided at this time. This form must be received by our office by 10/23/2020 to avoid a billable reinspection at a minimum charge of \$122.50.</p> <p>To take the online training and test to obtain your approved San Bernardino County Food Handler Card, go to <a href="http://www.sbcfoodworker.com">www.sbcfoodworker.com</a> or <a href="http://sbc.statefoodsafety.com">http://sbc.statefoodsafety.com</a>. Only San Bernardino County food handler cards are accepted.</p>
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**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com)

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)



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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**

Letter grade "B" was posted on this date.

DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.

A PEP Talk was given on this date.

The following handouts were provided:

- Time as a Public Health Control Procedure Template
- Time Stamp Monitoring Log
- Request for a Re-Score Inspection
- Top 5 CDC Risk Factors

A missing food handler card information and verification sheet was provided at this time. This form must be received by our office by 10/23/2020 to avoid a billable reinspection at a minimum charge of \$122.50.

**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: Jason Garcia  
TITLE: Manager