



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME EL RANCHERO FANTASTIC MEXICAN FOOD		DATE 2/28/2019	REINSPECTION DATE 3/14/2019	PERMIT EXPIRATION 1/31/2019
LOCATION 9260 HAVEN AV, RANCHO CUCAMONGA, CA 91730			INSPECTOR Cheryl Barahona	
MAILING ADDRESS 9260 HAVEN AV, RANCHO CUCAMONGA CA 91730			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:21 PM	TIME OUT 3:48 PM	FACILITY ID FA0016744	RELATED ID PR0022358	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 88**

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>	<span style="color: red;">⊘</span>	2
<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					
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		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
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</span> 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	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>

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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊘</span>
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 2/28/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following foods in the reach-in refrigerator, under the prep table, at the service line to be holding at temperatures between 50 and 53 degrees F. The foods had been held in the unit for approximately 4 -6 hours. The foods were immediately discarded or removed from service.</p> <ol style="list-style-type: none"> <li>1) One (1) tray of tomatoes 53 degrees F.</li> <li>2) One (1) tray of cooked sausage measured at 54.3 degrees F.</li> <li>3) One (1) tray of ham measure at 52 degrees F.</li> <li>4) One (1) tray of chicken taquitos measured at 50.5 degrees F.</li> <li>5) One (1) tray of Orange Chicken measured at 123 degrees F.</li> </ol> <p>All foods being cold held shall be maintained at a minimum internal temperature of 41 degrees F or below.</p> <p>NOTE: Unit may need to be repaired or replaced to ensure proper cold holding temperatures. Corrected on site. Operator called repair person to fix the unit. All food items, inside the unit, was moved to the walk-in refrigeration unit.</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)

**9. PROPER COOLING METHODS** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 2/28/2019 Violation Reference - HSC - 114000</p>	<p><b>Inspector Comments:</b> Observed approximately six (6) 30lbs bins (180 pounds) of house-made beans, made over 5 hours ago, measuring 58 F to 64 F in the walk-in refrigerator.</p> <p>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.</p> <p>Approved cooling methods include;</p> <ol style="list-style-type: none"> <li>1. Placing the food in shallow, heat-conductive pans.</li> <li>2. Separating the food into smaller or thinner portions.</li> <li>3. Using rapid cooling equipment such as chill blasters.</li> <li>4. Adding ice as an ingredient.</li> <li>5. Using ice paddles.</li> <li>6. Placing containers in an ice bath, stirring food frequently.</li> <li>7. In accordance to an approved HACCP Plan</li> </ol> <p>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.</p> <p>NOTE: Corrected on site. Operator voluntarily discarded the above mentioned food items. See violation 52.</p>
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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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Complied on 2/28/2019 Violation Reference - HSC - 114047, 114049, 114051</p>	<p><b>Inspector Comments:</b> Observed the following containers of food, on the bottom shelf of the walk-in freezer and refrigerator, open and unprotected.</p> <ol style="list-style-type: none"> <li>1.) One (1) 10 liter container of house-made salsa</li> <li>2.) Approximately one (1) pound of cut raw beef.</li> <li>3.) three (3) 5 liter bins of frozen raw ground beef</li> </ol> <p>Ensure to maintain all potentially hazardous food protected from splash, dust, vermin of other forms of contamination or adulteration.</p> <p>NOTE: Corrected on site. Operator provided lids for all the above mentioned containers.</p>
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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))



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**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1.) Observed the shelves inside walk-in freezer and refrigerator, to have accumulated dust and debris.  Ensure to adequately clean and maintain all non-food contact surfaces in a sanitary manner that prevents contamination.  2.) Observed one (1) florescent light bulb, in the walk-in freezer, to be out.  Repair or replace. Ensure all light fixtures are maintained in good working condition.  3.) Observed mold-like build-up on ice deflector in ice machine.  Maintain all equipment clean and in good repair.
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**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a wet wiping cloth not currently in use stored on the counter top at the service counter out of the sanitizer bucket.  Discontinue this practice. Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once, unless kept in clean water with sanitizer.
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**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed a half eaten employee food container in the "Active" reach in refrigeration unit in the front service area.  Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.
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**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

**52. VC & D**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following was voluntarily condemned and discarded: -Approximately 180 pounds of house-made beans.
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**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."



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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.

#### Overall Inspection Comments

"B" grade card was posted on this day.

The following documents was provided to the operator:

- 1.) Active Managerial Control
- 2.) Top 5 CDC Risk Factors
- 3.) 3 -compartment sink sticker

#### NOTE:

Observed grill, actively being used, without a proper hood or other approved ventilation system above the unit. Discontinue the use of this equipment. Maintain all cooking equipment to be completely under the ventilation hood.

A PEP Talk video was presented this date to the owner.

#### Signature(s) of Acknowledgement

NAME: nilda cantarero  
TITLE: owner