



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME EL SALVADOR CAFE		DATE 5/19/2021	REINSPECTION DATE 6/02/2021	PERMIT EXPIRATION 12/31/2070
LOCATION 15680 VILLAGE DR A, VICTORVILLE, CA 92394			INSPECTOR George Gonzales	
MAILING ADDRESS 4124 BOQUINA ST, ADELANTO CA 92301			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:12 AM	TIME OUT 1:43 PM	FACILITY ID FA0016044	RELATED ID PR0021344	PE 1620

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 83**

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
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A		2
8. Time as a public health control; procedures & record				
In	N/O	N/A		2
9. Proper cooling methods				
In	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A		⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A		4
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
23. No rodents, insects, birds, or animals				

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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	⊗
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	⊗
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	⊗
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 5/19/2021 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed three (3) boxes of cheese without temperature control measured between 74.1 F and 75.4 F located on the floor in the back storage area.</p> <p>Employee stated the boxes were received the previous night.</p> <p>Ensure all potentially hazardous food is held at or below 41°F for cold holding.</p> <p><b>NOTE:</b> Corrected on site. Operator discarded boxes. See VC&amp;D.</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)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> 1. Upon questioning, employee was unable to provide proper cooking temperature for steak.</p> <p>Ensure steak is cooked to a minimum of 145 F for 15 seconds.</p> <p>2. Upon questioning, employee was unable to demonstrate proper cooling procedures.</p> <p>Ensure that potentially hazardous foods are rapidly cooled from 135 degrees F to 70 degrees F within two hours and then cooled from 70 degrees F to 41 degrees F within the next four (4) hours using approved cooling methods. Recommend creating practices such as keeping written records of time and temperature for the foods in process of cooling.</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> </ol> <p><b>NOTE:</b> Corrected on site. Operator was educated with proper cooking temperature and cooling procedures.</p> <p>3. Observed the Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):</p> <ol style="list-style-type: none"> <li>(1.) 360training.com Inc. -Learn2Serve Food protection manager certification program.</li> <li>(2.) National Registry of Food Safety Professionals- Food protection manager certification program.</li> <li>(3.) National Restaurant Association - ServSafe. - Food protection manager certification program.</li> <li>(4.) Prometric Inc. - food protection program</li> <li>(5.) AboveTraining/StateFoodSafety.com</li> </ol> <p>Provide the manager certificate at the facility within 60 days. Non compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p><b>Note:</b> Original certificate must be available at facility in order to be valid.</p>
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed the the following,

1. No soap in dispenser at the hand wash sink near the 3-compartment sink.
2. No paper towels provided for use at the hand wash sink near the 3-compartment sink.
3. Paper towel dispenser in the restroom to be in disrepair.

Repair or replace paper towel and soap dispenser to ensure hand wash sinks are adequately supplied and maintained.

NOTE: Liquid hand soap was provided in another area in the facility.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

**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 buildup of pink mold-like debris on the ice deflector shield of the ice machine.

Clean and sanitize the ice machine regularly to prevent contamination.

**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/TowelSanitizingSolution.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 six (6) dead adult German cockroaches inside the customer dining area.

Ensure that the facility is maintained free of vermin or vermin activity. Ensure area is cleaned and sanitized.

**NOTE:** The person in charge explained that pest control conducts routine inspections every other month. A thorough inspection was conducted in the food preparation and dry storage area to ensure there were no signs of an active infestation.

\*NOTE: A follow-up reinspection will be conducted in 48 hours to ensure there are no signs of vermin infestation and the area where cockroaches were found is clean 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)

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** Observed the following,

1. Dry food residue on the back of several refrigerator handles inside the facility.
2. Food debris on the dry storage racks and storage shelves.

Clean, sanitize, and maintain all non-food contact surfaces to prevent possible contamination.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no sanitizer test strips throughout the facility.  Ensure there are test strips available to ensure minimum sanitizer levels are acquired and maintained.  NOTE: A sanitizer bucket located near the cooking area was tested and measured a minimum of 100 PPM of chlorine.
	Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	

**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/ThreeCompartmentSink.pdf>

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed heavy grease build-up inside the grease filters above the cooking area.  Clean and sanitized grease filters regularly to ensure sufficient ventilation is provided.
	Not In Compliance Violation Reference - HSC - 114149, 114149.1	

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following,  1.Toilet tissue in the employee restroom to be placed on top, outside, of the dispenser unit.  Ensure the toilet tissue is provided and maintained in the toilet tissue dispenser.  2. No observable self-closing mechanism attached to the employee restroom door.  Ensure restroom doors have a self-closing device attached.
	Not In Compliance Violation Reference - HSC - 114250, 114276	

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



Public Health  
Environmental Health Services

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

Inspector Comments: Observed the following,

1. Employee personal drinks stored next to the coffee pot near the cooking area.
2. Employee food stored inside the reach-in refrigerator located by the ice machine.

Ensure all personal food and belongings are placed in a designated area.

3. Air curtain not operational during inspection.

Ensure air curtain remains on to prevent possible vermin harborage.

**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

0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

Inspector Comments: The operator voluntarily condemned and discarded the following,

1. One (1) box of Supremo Italiano mozzarella cheese with low moisture and part skim milk which weighed approximately 49.04 pounds.
2. One (1) box of Restaurant Depot Monterey Jack cheese which weighed approximately 42.86 pounds.
3. One (1) box of Restaurant Depot Monterey Jack cheese which weighed approximately 43.70 pounds.

**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."

#### 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



**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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A letter "B" placard was placed at this time.

DO NOT RELOCATE, ALTER, OR OBSTRUCT GRADE PLACARD.

A PEP talk was declined by operator but requested to have it emailed at this time.

The operator was provided with the following materials,

- A request for rescore form.
- Top 5 CDC risk factor sheet.
- Food safety practices overview form.
- Food handler verification sheet.
- Cooling log sheet.
- Food cooking decals.

NOTE: A reinspection will be conducted in 48 hours to ensure there are no signs of vermin infestation and areas of infestation are clean and sanitized.

\*NOTE: Provide the manager certificate at the facility within 60 days. Non compliance will result in a future charged inspection at an hourly rate of \$245.

**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**

No Sig

NAME: Edelmira Villatoro  
TITLE: Owner