



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>AMAPOLA #2</b>		DATE 6/26/2018	REINSPECTION DATE 7/10/2018	PERMIT EXPIRATION 6/30/2018
LOCATION 596 N MT VERNON, SAN BERNARDINO, CA 92411			INSPECTOR Karina Corral	
MAILING ADDRESS 596 N MT VERNON, SAN BERNARDINO, CA 92411			IDENTIFIER: None	
TIME IN 1:06 PM	TIME OUT 4:53 PM	FACILITY ID FA0010243	RELATED ID PR0005453	PE 1620
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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 87**

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						
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures		<span style="color: red;">⊗</span> MAJ	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures		4	
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A	12. Returned and reserve of food			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	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		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		<span style="color: red;">⊗</span> MAJ	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> MAJ
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> MAJ
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span> MAJ
39. Thermometers provided and accurate	<span style="color: red;">⊗</span> MAJ
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> MAJ
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> MAJ
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span> MAJ



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**54. PERMIT SUSPENSION**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Health permit has been suspended at this time due to cockroach infestation , see violation #23 .
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**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

POINTS <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed internal temperature for cold holding unit to measure at 54 degrees F at the cold prep table adjacent to the steam table.  The following cold holding temperatures were measured at cold holding unit :  Jalapeno Cheese Poppers: 53F Milanesa: 55F Shredded beef tacos: 65F Taquitos: 56F Container of Salsa: 55F Sliced tomatoes: 53F Sour cream:54F Pico de Gallo: 56F  Per manager items had been stored in cold holding unit more than one day (since yesterday). Manager voluntarily condemned and discarded items. Manager was instructed to not use cold holding unit until it has been repaired. Ensure that all potentially hazardous foods in cold holding are maintained at 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/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

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

POINTS <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed the following:  5 live cockroaches of various sizes and 1 large dead cockroach on sticky trap underneath ice machine. 3 small live cockroaches in food storage room where ice machine/mop sink is located at. 7 live cockroaches of various sizes found in room adjacent to kitchen where refrigerator units, freezer, 3 compartment sink and dish storage rack is located ( live cockroaches found on wall, in floor between freezer and dish storage rack, in dishes being stored in dish storage rack).  Due to live infestation manager was instructed to close facility down and to contact pest control. Manager was instructed to keep facility closed and to send a representative to the following address for a mandatory supervisory review thursday 6/28/18 at 8am:  385 N Arrowhead Ave, San Bernardino, CA 92415 , Phone: 800.442.2283  Maintain facility free of vermin.
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**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)



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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b>  Observed the following being stored directly on floor in storage room:  2 bags of sugar 1 gallon of vanilla flavoring 2 bags of food trays 1 bag of napkins 1 bag of plates 1 bag of plastic forks.  Manager was instructed to move items off the floor and store food and food containers 6 inches above floor. Ensure that food is stored at least 6 inches above the floor on approved shelving in an approved location to prevent possible contamination.
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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))

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> Observed an ambient temperature of 54 degrees F at the cold holding table/refrigerator adjacent to the steam table. Manager was instructed to not use unit until unit has been repaired and a reinspection conducted by an Environmental Health Specialist.  Repair or replace cold holding prep table. Ensure equipment is operable and in good repair. A reinspection will be conducted to verify unit is maintaining cold holding temperatures at 41F or below when facility is ready to be reopened.
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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)

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> Observed 1 light above mop sink and food storage area to be missing a light cover. Manager was instructed to provide light cover on light to prevent contamination. Maintain light fixtures with light shields where food is stored and prepared.  Observed exhaust hood ventilation screens to have accumulated debris. Manager was instructed to clean and sanitize screens. Maintain exhaust hood clean and in good conditon.
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**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)



Public Health  
Environmental Health Services

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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS <b>1</b>	Compliance date not specified	Inspector Comments: Observed non functioning thermometers in 2 door refrigerator unit and cold holding unit. Manager was instructed to replace thermometers. Maintain thermometers in good condition and in all refrigerator units.
	Not In Compliance	
	Violation Reference - HSC - 114157, 114159	

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

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

POINTS <b>1</b>	Compliance date not specified	Inspector Comments: Observed ceiling above ice machine with white patching and cracks. Observed holes on walls above mop sink and behind ice machine. Observed crack tiles by front door entrance.
	Not In Compliance	
	Violation Reference - HSC - 114143 (d), 114266	
Manager was instructed to repair or replace tile and cracked ceiling. Manager was also instructed to repair and seal holes. Maintain all walls and ceilings in good repair.		

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))

52. VC & D

POINTS <b>0</b>	Compliance date not specified	Inspector Comments: The following has been voluntary condemned and discarded by manager:  1 small container Jalapeno Cheese Poppers: 53F 2 pieces of meat (Milanesa): 55F 2 small containers of Shredded beef tacos: 65F 2 containers of Taquitos: 56F 4 bottle containers and 1 small container of Salsa: 55F 1 small container of sliced tomatoes 1 small container of guacamole 1 small container of pico de gallo 1 small container of sour cream 1 small container of finely shredded white cheese
	Not In Compliance	
	Violation Reference - HSC - 113980	

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.



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**Overall Inspection Comments**

A " Notice of Closure" sign was posted at facility on this date. Do not remove or alter closure notice, failure to comply may result in reposting of closure notice at a rate of \$122.50 per half an hour.

Before facility can be reopened a representative from the facility needs to attend a mandatory supervisory review at the following address on thursday 6/28/18 at 8am:

San Bernardino Environmental Health Office:  
385 N Arrowhead Ave, San Bernardino, CA 92415 , Phone: 800.442.2283

Facility received a "B" grade, due to closure grade card was not posted.  
PEP Talk given at this time.  
CDC Risk Factors and Elevated Risk Inspection Frequency program discussed with management at this time.  
Missing food handler form left with management.  
Rescore form left with management at this time.

Beginning in 2017:  
California Retail Food Code section 113947.  
The person in charge of the facility has adequate knowledge of major food allergens, foods identified as major food allergens, and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction. Ensure the person in charge educates all food facility employees on the above matters.

The major food allergens are listed below:  
-Milk  
-Eggs  
-Fish (e.g. bass, flounder, cod)  
-Crustacean shellfish (e.g. crab, lobster, shrimp)  
-Tree nuts (e.g. almonds, walnuts, pecans)  
-Peanuts  
-Wheat  
-Soybeans  
<https://archive.cdph.ca.gov/pubsforms/Guidelines/Documents/fdb%20Allerg.pdf>

**Signature(s) of Acknowledgement**

NAME: Marlene Guzman  
TITLE: Manager