

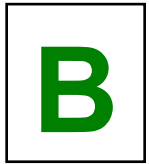


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL PUERTO ESCONDIDO		DATE 8/22/2022	REINSPECTION 9/05/2022	PERMIT 4/30/2023
LOCATION 1970 W OSTREMS WY, SAN BERNARDINO, CA 92407			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 9112 LUBEC ST, DOWNEY CA 90240		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 3:25 PM	TIME OUT 5:38 PM	FACILITY ID FA0005660	RELATED ID PR0013323	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 80

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 & ex				
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	+	⊗	2
5. Hands clean and properly washed; gloves used pro				
In		+		⊗
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	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, displa				
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	⊗
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
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	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊗
52. VC&D	
53. Impoundment	
54. Permit Suspension	



Public Health
Environmental Health Services

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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

POINTS

4

Compliance date not specified

Complied on 8/22/2022

Violation Reference -

Inspector Comments: Observed an employee grab raw shrimp from the cold-holding drawers at the cook's line and place on the grill. Employee proceeded to wipe their hands on the sanitizing towel and attempt to grab raw vegetables. No handwashing was observed prior. Employee was also donning a new pair of gloves prior to grabbing the raw vegetables without washing their hands first.

Discontinue this practice. Ensure all employees properly wash their hands with warm water and soap as needed before beginning work; before handling food / equipment / utensils; as often as necessary, before donning a new pair of gloves, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur.

Corrected on site. Employee was re-educated about handwashing procedures. Employee was instructed to rewash their hands.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

MAJOR

POINTS

4

Compliance date not specified

Complied on 8/22/2022

Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed heavy accumulation of black mold-like substance on the back of the ice deflector inside the ice machine located near the beer walk-in refrigerator. Ice was observed to be in contact with the mold-like substance.

Discontinue use of ice machine and discard the ice. Clean and sanitize the ice machine. Ensure all food contact surfaces are maintained in a clean and sanitary condition.

Corrected on site. Operator turned off the machine and began discarding the ice.

**A reinspection will be conducted to verify compliance regarding ice machine. Failure to comply will result in additional billable inspection.

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: <https://youtu.be/Gz6zPqZtv2s>



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified
	Complied on 8/22/2022
	Violation Reference - HSC - 113947-113947.1

Inspector Comments: Employee was unable to adequately describe the following:
 - Proper hot and cold for potentially hazardous food items
 - Proper cooking temperatures
 - Proper thawing methods

Note: Employee was educated on the following procedures:

Ensure the following at all times:

a) Maintain all potentially hazardous foods in hot holding at 135F or above and cold holding at 41 F or below.

b) Approved Thawing Methods: (§114020)

- Under refrigeration that maintains the food temperature at 41°F or below
- Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- In a microwave oven if immediately followed by immediate preparation.
- As part of a cooking process

c) The hierarchy of cooking temperatures are as follows:

1. 145F degrees: Raw egg shells cooked to customer order, fish, and single portions of: beef, pork, lamb, veal
2. 155F degrees: Ground beef, hamburger, meatloaf, and sausage, injected meats, egg dishes
3. 165F degrees: Poultry & poultry containing dishes, leftovers for hot holding, stuffed fish meat & poultry, microwave cooking

Ensure all employees can demonstrate food safety knowledge practices and principles applicable to their assigned duties.

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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified
	Complied on 8/22/2022
	Violation Reference -

Inspector Comments: Observed missing soap at the handwashing sink in the bar area.

Provide soap for the bar area handwashing sink. Ensure all handwashing sinks are fully stocked with paper towels and soap at all times.

Corrected on site. Employee restocked.

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)



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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: 1) Observed one (1) dead adult American cockroach inside the beer storage room in front of the ice machine.

Upon questioning manager stated that the facility is treated monthly by a pest control company. Observed no signs of an active cockroach infestation at this time. Observed no signs of live cockroaches throughout the facility.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin infestations. Clean and sanitize affected areas in an approved manner.

Note: A reinspection will occur within 1 week to ensure there is no active cockroach infestation.

2) Observed several rodent droppings that appeared to be old and dry in the following areas:
- dry storage room located to the left of the back handwashing sink
- underneath the dry storage racks and in the storage room next door near the fire extinguisher

After a thorough search of the facility, observed no signs of an active infestation. NOTE: No food or food contact surfaces were observed to be contaminated.

Clean and sanitize all affected areas and maintain the facility free from vermin.

Note: A reinspection will be conducted to ensure facility is free of vermin.

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)

More Information: https://youtu.be/1yuxW_p9Bxs

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS

1

Compliance date not specified
Complied on 8/22/2022
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Observed one (1) container of raw frozen shrimp mixture on the food preparation table in front of the walk-in refrigerator. Upon questioning, operator stated they were defrosting the food item for the past twenty (20) minutes. Measured the food item to be at 25F.

Ensure foods are thawed via the following approved method: under refrigeration, under running water (no higher than 70F), in a microwave or during the cooking process.

Corrected on site, employee moved the shrimp products into the walk-in refrigerator.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <https://youtu.be/WH7bqFX-T5M>

27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified
Complied on 8/22/2022
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed two (2) ripe bananas stored inside a container of raw bacon inside the True refrigerator cold-holding unit at the cooks line.

Store all ready to eat foods above raw foods to avoid possible cross contamination.

Corrected on site. Operator discarded the food.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed several wet wiping towels at the cook's line stored on the food preparation table, outside of sanitizing solution.

Ensure wiping cloths are stored completely immersed in sanitizing solution, when not in immediate use.

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)

More Information: <https://youtu.be/QGKUN9MDxig>

48. FOOD HANDLER CERTIFICATION

POINTS

3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Observed thirteen (13) food service worker at this facility with missing San Bernardino County food handler card.

Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in an unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

The facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com

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)

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

51. PLAN REVIEW

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114380

Inspector Comments: Observed facility to be missing janitorial sink. Facility also does not have a handwashing sink near the cook's line. Manager was interested in installing a handwashing sink at the cook's line to ensure employees are washing their hands.

Any additions to facility must be approved by EHS prior to construction.

Ensure to submit plans to EHS Plan Check Program. Plans may be emailed to ehs.customerservice@dph.sbcounty.gov.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)



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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

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

Overall Inspection Comments

Letter grade "A" removed.
Letter grade "B" posted on to the right of entrance door.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was given. The following forms/handout were provided: - Top 5 CDC risk factors - Request for a re-score inspection - Missing Food Handler - Cooking temperature handout - Hot/cold holding temperature stickers

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. This request is optional on the part of the facility which may wish to attempt to improve their score or letter grade. A Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.

***A reinspection will be conducted within one week to verify compliance regarding vermin and ice machine. Failure to comply will result in an additional billable re-reinspection with a 30-minute minimum charge of \$122.50.

*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection have been discussed with the facility manager. *

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: Jesus Moran
TITLE: Manager