



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>RODRIGO'S MEXICAN GRILL</b>		DATE 3/9/2022	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 4/30/2022
LOCATION 8950 CENTRAL AV, MONTCLAIR, CA 91763			INSPECTOR Jin Lee	
MAILING ADDRESS 8950 CENTRAL AV, MONTCLAIR, CA 91763			IDENTIFIER: Food	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 4:16 PM	TIME OUT 6:25 PM	FACILITY ID FA0009933	RELATED ID PR0005561	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 85**

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	+	4	⊗
In	N/O	N/A		4	2
In	N/O	N/A	+	4	⊗
<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		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	⊗

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		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	⊗
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	⊗
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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**

**POINTS**

**2**

Compliance date not specified  
Complied on 3/9/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures:

1. Top portion (about 1/4) of cooked shredded beef at the hot holding unit across the stove in the kitchen was measured at 122 degree F. The manager stated the shredded beef was stored for 30 minutes.
2. Chopped tomatoes in the ice bath between the cold holding unit and the hot holding unit across the stove in the kitchen was measured at 44 degree F. The manager stated the chopped tomato was stored for 30 minutes.
3. Salsa in the small containers at the small reach-in refrigeration unit at the server preparation area in the kitchen was measured at 46 degree F. The manager stated the salsa was stored for 40 minutes.
4. French fries in the clear bucket in the upright double door reach-in refrigeration unit next to the ice making machine was measured at 64 degree F. The manager stated the french fries were stored for 30 minutes. Measured all other Potentially Hazardous Foods (PHFs) in the same refrigeration units below 41 degree F.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.

Corrected on site. The half of the shredded beef were removed and reheated above 165 degree F at the stove by the cook. All other potentially hazardous foods were removed and stored in the walk-in refrigerator by the manager.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** <https://youtu.be/RI6w5DtEs7w>

**9. PROPER COOLING METHODS**

**POINTS**

**2**

Compliance date not specified  
Complied on 3/9/2022  
Violation Reference - HSC -  
114000

**Inspector Comments:** 1. Measured a 12 inches deep pot of meat soup at 110 degree F in the walk-in refrigerator.  
2. Measured a 6 inches deep container of refried beans at 82 degree F. The manager stated the meat soup was stored for 30 minutes, and the refried bean was stored for one (1) hour. The manager stated the soup is cooling down. The manager was able to provide proper cooling methods, but it was not cooling properly at the time of this inspection.

Discontinue this practice. Rapidly cool all potentially hazardous foods from 135 F to 71 F within two (2) hours and from 70 F to 41 F within four (4) hours; a total of six hours using approved cooling methods.

Approved Cooling method including:

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.
8. In accordance with an approved HACCP plan.
9. Utilizing other effecting means as approved by the enforcing agency.

Corrected on site. The manager removed the soup and refried bean to separate into smaller portion and cooled in the ice bath and once measured below 70 degree F and stored back in the walk-in refrigerator.

**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:** <https://youtu.be/hiOExyNgDIQ>



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<p><b>Inspector Comments:</b> 1. Observed black mold-like growth on near ice dispensing unit inside of the ice making machine. Growth was not actively touching the ice.</p> <p>Empty, clean, and sanitize this machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.</p> <p>2. Observed dried food debris and water deposits on the pepsi soda nozzles.</p> <p>Clean and sanitizer the nozzle daily. Ensure that all food contact surfaces are kept clean and sanitized at all times.</p>

**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/Gz6zPgZtv2s>

**27. FOOD SEPARATED AND PROTECTED**

POINTS <b>1</b>	Compliance date not specified Complied on 3/9/2022 Violation Reference - HSC - 113984 (a, b, c, d, f)	<p><b>Inspector Comments:</b> 1. Observed an uncovered fried tostada shell under the grill in the kitchen.</p> <p>2. Observed an uncovered syrup in the small reach-in refrigeration unit in the server area in the kitchen.</p> <p>Discontinue this practice. Store all food so as to be protected from any potential cross contamination.</p> <p>Corrected on site. The manager covered the food with lids.</p>

**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.

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<p><b>Inspector Comments:</b> 1. Observed an unlabeled sauce container on the shelf above the cold holding unit across the grill.</p> <p>2. Observed an unlabeled flour container in the dry food storage room.</p> <p>Label all bulk food storage containers as to the common names of the product.</p>

**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))

**More Information:** <https://youtu.be/km4FCy IQ44>

**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	<p><b>Inspector Comments:</b> Observed a deteriorated gasket at the white non-commercial chest freezer by the kitchen entrance from the bar.</p> <p>Replace the gasket to prevent the escape of cold air. Maintain all food storage equipment to be smooth, cleanable and in good repair.</p>

**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)



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

<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 Complied on 3/9/2022 Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> 1. Observed a tong to be stored directly on the wet and soiled cloth on the warmer above the griddle in the kitchen.  Discontinue this practice. Store all utensils in an approved manner such as on a clean portion of the food preparation table and wash rinse and sanitized at least once every four (4) hours.  Corrected on site. The tong was removed and stored in the dishwashing area by the manager.
		2. Observed a small clear plastic container to be used as a scoop in the flour bin at the dry food storage room.  Discontinue this practice. Provide a scoop with handle and store the scoop so that handle does not come into contact with the food.  Corrected on site. The container was discarded by the manager.

**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)

**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 gaps between exhaust ventilation hood filters above the griddle and grill in the kitchen.  Seal the exhaust ventilation hood filter gaps so that all smoke and vapors are adequately removed during cooking.
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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)

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

<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 Complied on 3/9/2022 Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> 1. Observed a wet wiping cloth to be place at the rim of the cloth sanitizer bucket at the server area in the kitchen. 2. Observed a wet wiping cloth to be place at the rim of the cloth sanitizer bucket next to the 3-compartment sink at the bar.  Discontinue this practice. Store all wiping cloths in a clean and sanitary manner and in the cloth sanitizer bucket at all times and between uses.  Corrected on site. The wet wiping cloths were stored in the cloth sanitizer bucket.
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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)

**More Information:** <https://youtu.be/QGKUN9MDxjg>



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**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b>  <b>1</b>	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 114171, 114189.1

**Inspector Comments:** 1. Observed no air gap between the drain line from soda machine and the floor sink under the server area soda machine.  
2. Observed no air gap between the drain line from ice making machine and the floor sink under the upright reach-in refrigeration unit next to the ice making machine.

Maintain at least a one (1) inch air gap, or a gap of twice the diameter of the pipe, whichever value is greatest, between the drain line and the floor sink so as to prevent possible back-flow contamination.

3. Observed a leaking faucet while using a hot and cold water at the preparation sink.

Repair/replace the faucet.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

<b>POINTS</b>  <b>1</b>	Compliance date not specified
	Complied on 3/9/2022
	Violation Reference - HSC - 114067 (j), 114123

**Inspector Comments:** 1. Observed two (2) employee's jackets to be hung on the can storage rack in the dry food storage room.

Store all employee personal belongings away from food preparation and storage areas.

Corrected on site. The jackets were removed and stored in the employee locker room.

2. Observed holes in the ceiling around the pipings above the hot holding unit in the kitchen.  
3. Observed a hole in the ceiling that was covered with 1 inch square metal mesh above the dry food storage rack in the dry food storage room.

Seal the holes to prevent the entrance of vermin.

**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)

**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

**Inspector Comments:** Observed grease buildup and food debris on the floor and the wall behind and under the grill and griddle in the kitchen.

Maintain all floors and all kitchen equipment in a clean and sanitary manner at all times.

**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))



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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

This billable Re-Score inspection was conducted on this date by request of operator.

A letter grade "B" posted. Do not remove, relocate, or obscure from public view.

Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

A Food Facility Risk Based Inspection Frequency handout was provided.

A Re-Score form was provided.

A Pep Talk was presented to the manager.

A Top 5 CDC Risk Factors handout was provided.

A Danger Zone handout was provided.

A Cooling Hot Food Safely handout was provided.

A Compliance Manager handout was provided.

#### 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: Jose Luiz  
TITLE: Manager