CAL CODE OFFICIAL INSPECTION REPORT

DATE: 3/13/2020
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

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.

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.

<table>
<thead>
<tr>
<th>N/O</th>
<th>In compliance</th>
<th>COS</th>
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<td>3.</td>
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**DISTRIBUTION OF KNOWLEDGE**

COS = Corrected on-site

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

In N/O

1. Demonstration of knowledge; food safety certification

**PREVENTING CONTAMINATION BY HANDS**

In N/O

15. Hands clean and properly washed; gloves used properly

**TIME AND TEMPERATURE RELATIONSHIPS**

In N/O N/A

1. Proper hot and cold holding temperatures

**PROTECTION FROM CONTAMINATION**

In N/O N/A

1. Food in good condition, safe and unadulterated

**SUPERVISION**

OUT

24. Person in charge present and performs duties

25. Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

26. Approving thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored, use

**FOOD STORAGE/DISPLAY/SERVICE**

30. Food storage; food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

**EQUIPMENT/UTENSILS/LINENS**

33. Nonfood contact surfaces clean

34. Warewashing facilities: installed, maintained, used

35. Equipment/Utensils approved: installed; clean; good repa

36. Equipment, utensils and linens: storage and use

37. Adequate ventilation and lighting; designated area

38. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

**PHYSICAL FACILITIES**

41. Plumbing: proper backflow devices

42. Garbage and refuse properly disposed; facilities

43. Toilet facilities: properly constructed, supplied, clean

44. Premises; personal/cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

45. Floor, walls, ceilings; built, maintained, and clean

46. No unapproved private homes/living or sleeping quarters

**SIGNS REQUIREMENTS**

47. Signs posted; last inspection report available

48. Food handler cards

**COMPLIANCE & ENFORCEMENT**

49. Permits Available

50. Restrooms Required

51. Plan Review

52. VCAO

53. Impoundment

54. Permit Suspension

C SCORE 76
### FACILITY NAME
EL CACHANILLA MEAT MARKET

### LOCATION
1553 E 4TH ST, ONTARIO, CA 91764

### DATE
3/13/2020

### INSPECTOR
Rose Ann Dooley

### 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

- **Compliance date not specified**
- **Complied on 3/13/2020**

**Inspector Comments:**

Observed employee with gloves on cleaning with a broom and then proceed to handle food. Ensure that all employees thoroughly wash their hands prior to donning gloves/changing task.

Violation Corrected on Site: The employee was educated and instructed to wash 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. (113952, 113953.3, 113961, 113968, 113973 (b-f))

**More Information:**

### 13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

- **Compliance date not specified**
- **Complied on 3/13/2020**

**Inspector Comments:**

Observed a large 10lb smoked rib uncovered stored inside the walk-in refrigerator. Food item was stored on the top rack of the walk-in refrigerator in which condensation droplets were contaminating the food item.

Ensure that all food is stored in a manner that renders the food safe and prevents adulteration Corrected on site: See VCD.

**Violation Description:**
All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:**

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

- **Compliance date not specified**
- **Complied on 3/13/2020**

**Inspector Comments:**

1. Employees demonstrated insufficient knowledge of proper manual warewashing in 2-compartment sink and properly clean in place.
2. Observed extremely large pot which require a clean in place sanitation, operator was not aware of how to clean these large pots properly.

Ensure that all employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Corrected on site. Operator was educated.

**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:**

### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

- **Compliance date not specified**
- **Not In Compliance**

**Inspector Comments:**

Observed package of toilet paper obstructing access to handwash sink in front service area.

Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times.

**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)
## 27. FOOD SEPARATED AND PROTECTED

**Points:** 1

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC:** 113984 (a, b, c, d, f)

**Inspector Comments:**
1. Observed the following uncovered items:
   - One (1) container of salt located by the front register of the deli
   - One (1) container of pepper located in the back storage area
   - One (1) piece of medium size rib stored in the household deep freezers

   Cover these food items and ensure food items are covered at all times to prevent cross contamination.

**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.

## 29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

**Points:** 1

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC:** 114254, 114254.1

**Inspector Comments:**

Observed multiple unlabeled spray bottles stored in throughout the facility. Ensure all chemical containers are labeled as to their contents.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

## 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

**Points:** 1

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC:** 114047, 114049, 114051

**Inspector Comments:**

- One (1) container of salt by the deli register
- One (1) bulk container pepper in the back storage area
- One (1) container of seasoning in the back storage area

Label the mentioned items and ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.

**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))
32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

**POUNTS**

| Compliance date not specified | Inspector Comments: Observed facility packaging salsa and guacamole for sale. Multiple packages observed without a label. Ensure food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law. Label information shall include the following:
| Violation Reference - HSC - | (1) The common name of the food, or absent a common name, an adequately descriptive identity statement.
| 114087, 114089 | (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
| | (3) An accurate declaration of the quantity of contents.
| | (4) The name and place of business of the manufacturer, packer, or distributor.
| Observed containers of macaroni salad, potato salad, cheesecake, carrot cake, and sandwiches prepared in the deli and not labeled properly. Ensure all packaged food items are labeled with the common name of the ingredient, ingredients in descending order, name and address of business. |

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

33. NONFOOD-CONTACT SURFACES CLEAN

**POUNTS**

| Compliance date not specified | Inspector Comments: Observed the following:
| Violation Reference - HSC - | - Grease buildup under the hot holding unit by the front deli register
| 114115(c) | - Food debris accumulation on handles of reach in refrigeration units
| | - Food debris accumulation inside the walk-in unit
| | - Food debris accumulation inside the bakery case
| Clean and sanitize these areas and maintain clean. |

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

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

**POUNTS**

| Compliance date not specified | Inspector Comments: Observed no test strips maintained at the facility. Observed chlorine being utilized as a sanitizer for food contact surfaces. Provide an adequate supply of chlorine test strips at the facility. Note: Facility is using two different saturation.
| Violation Reference - HSC - | The following are appropriate concentrations of sanitizer:
| 114067(f,g), 114099 | 1. At least 200 ppm of quaternary ammonia
| | 2. At least 100 ppm or chlorine (Bleach) |

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.

## 40. WIPING CLOTHS: PROPERLY USED AND STORED

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<tr>
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<th>Inspector Comments:</th>
<th>Violation Reference - HSC</th>
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<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Observed 2 wet wiping cloths stored directly on counter tops of preparation area.</td>
<td>114135, 114185.1</td>
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</tbody>
</table>

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)

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

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<tr>
<th>POINTS</th>
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<th>Inspector Comments:</th>
<th>Violation Reference - HSC</th>
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<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>1. Observed floors surfaces, not smooth, durable and made of nonabsorbent material that is easily cleanable. Repair/replace and maintain all floors in good condition.</td>
<td>114143 (d), 114266</td>
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<td>2. Observed missing base coving throughout the front deli area. Repair/replace these tiles and maintain all floors in good condition.</td>
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<td>3. Observed open ceiling panels over the front registers. Seal these holes and maintain the ceilings in good repair.</td>
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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))

## 47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

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<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>– Prior inspection report was not available for review. Ensure a copy of the last inspection report is available on site for review upon request.</td>
<td>113725.1, 113953.5</td>
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Violation Description: Handwashings signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 113481 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (113481(e)) Letter Grade Placecard shall be properly posted. SBC 33.1406

## 48. FOOD HANDLER CERTIFICATION

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<th>POINTS</th>
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<th>Inspector Comments:</th>
<th>Violation Reference - SBCC</th>
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<tr>
<td>3</td>
<td>Not In Compliance</td>
<td>Observed THREE (3) missing food handler cards. Ensure that all food employees have and maintain an approved food handler card. All missing and/or expired food handler cards must be obtained within the next 14 days from San Bernardino County Environmental Health Services.</td>
<td>33.0409</td>
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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) sbcfoodworker@gmail.com

51. PLAN REVIEW

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC - 114380**

**Inspector Comments:** Observed FOUR (4) outside storage and ONE (1) cold holding truck as a permanent refrigeration outside the facility. The following permanent outside storages and cold holding truck is not approved by the Department of Public Health Division of Environmental Health.

A reinspection will be conducted in 90 days of today's date to ensure removal of outside and cold holding storage.

If facility wants to add more storage inside market facility, plan review must be conducted by the division of Environmental Health, plan check department.

**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)

52. VC & D

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC - 113980**

**Inspector Comments:**

The following items were voluntarily consented to the condemnation by the operator:

- One 10LB ribs
- One medium size ribs

**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**
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME: EL CACHANILLA MEAT MARKET
LOCATION: 1553 E 4TH ST, ONTARIO, CA 91764

DATE: 3/13/2020
INSPECTOR: Rose Ann Dooley

Placed letter grade "C" card.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of $245. Due to this facility receiving a score between 70 and 79, this facility must request an re-score within 30 days or force closure. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection. A re-score form was presented to the operator.

Food handler handout provided.
Re-score form provided.
Prep Talk Given

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

[Signature]

NAME: Daniel Munoz
TITLE: president