



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CUCA'S MEXICAN RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Sierra Clayborn	DATE 9/24/2015
LOCATION 119 N RIVERSIDE AV, RIALTO, CA 92376				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 8:59 AM	TIME OUT 11:00 AM	FACILITY ID FA0002610	RELATED ID CO0052299	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K997 Foodborne Illness Complaint Inspection



Public Health
Environmental Health Services

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Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: Foodborne illness complaint received by EHS stated that 3 people reported symptoms of diarrhea, vomiting and stomach cramps after eating at food facility in question. 2 of the 3 people ate at the facility on Tuesday, September 22, 2015 at 12pm and ordered chicken tacos, beans and rice, salsa, chips and guacamole; complaint states that they became ill within 3 hours of eating at the food facility. The third person who became ill ate at the facility on Wednesday, September 23, 2015 and ordered a taco salad; the complaint does not state when symptoms for this person developed. The 3 persons who became ill are from separate households and are still experiencing symptoms. Medical attention has not been sought by any of the persons who've become ill.

During foodborne illness complaint, restaurant manager, Jesus, answered the following questions as follows:

? Has the facility recently received similar foodborne illness complaints about the suspect food?

- No, the facility had not received any complaint related to food or any other issue at facility recently.

? Have any of the food handlers recently called in sick or exhibited the symptoms of a foodborne illness?

- No, food employees at the facility had not come in to work sick nor had they exhibited symptoms of foodborne illness.

? Has the facility recently experienced any food processing failure, such as: refrigeration problems, water or power outage, hot water heater failure, and wastewater overflow in the food preparation or storage areas or any other "unusual events"?

- Yes. The morning of Wednesday, September 23, 2015, the reach-in refrigerator near food prep sink and begun having issues with the power switch, which was corrected by management at that time, but by the evening, around 6pm, the unit was not maintaining adequate temperature and all the food within the unit was moved to the walk-in cooler that was maintaining appropriate temperatures. The refrigeration repairmen are scheduled to come at 12pm today to repair unit. Repairman arrived during inspection.

The hot water heater began to fail during the evening of Wednesday, September 23, 2015, and the plumbing and heating specialists were scheduled to come out at 6am Thursday morning. During the inspection, observed the specialists on site and replacing the hot water heater. The facility had no running water at the start of the inspection. Hot water was regained during the inspection, measuring at 140 F.

? Has the facility recently changed its food supplier or added a new supplier?

- No, there have been no changes in the food supplier and no new supplier had been added recently.

? Has the facility recently changed or modified the ingredients or food processing procedures of the suspect food?

- For the various foods implicated, no new ingredients or procedures had been implemented.

? Has the facility recently recruited a new food service worker?

- Not within the last month. The only new employee had been hired approximately 4 months ago as a bartender.

Routine inspection was conducted at the same time as the foodborne illness investigation.

Observed all employees with general food handling and sanitation knowledge. Observed no signs of vermin infestation.

The persons who became ill on Tuesday consumed chicken tacos, beans, rice, guacamole, salsa and tortilla chips.

The chicken tacos are made daily to replenish a larger supply. The chicken is boiled and then shredded and mixed with a canned red sauce and seasonings. The tacos and taquitos are then assembled and placed in containers to finish cooling inside of walk-in cooler until they are needed. The finished tacos and taquitos were holding at 39-40 F in both walk-in cooler and in reach-in fridge at cook's line.

The beans are also cooked daily. Beans are put on to boil overnight and in the morning the cook is responsible to checking the temperature of the beans, which this morning the cook stated that the beans were at 160 F.

Beans are then heated to 180 F and then split into smaller containers to hold for the day. Approximately 1/3 of the beans are kept whole and the rest are smashed for refried beans. In the cambro container, the beans to maintain at least 135 F throughout the day. Observed a tray of whole cooked beans holding at 135 F at the start of inspection and at 100 F at approximately 1 hour into the inspection on a rolling cart near walk-in cooler. Beans were immediately placed on ice bath for appropriate cooling to occur.

During the start of the inspection the beans were being smashed by food employee; due to the lack of hot water, the staff was immediately asked to stop working until hot water could be returned.

The rice is made daily in the morning during prep. Rice was already prepared and inside of the steam table holding at 145 F at the start of the inspection.

The salsa is made in the evening. The chiles are roasted on the fire and the tomatoes are precooked from the manufacturer in a bag that are stored at room temperature. The salsa overall is blended, not cooked and then placed in containers for the next day's use.

The guacamole is made daily. Observed guacamole holding at 42 F in reach-in prep table at cook's line.

Tortilla chips are made daily from tortillas on site.

The person who became ill on Wednesday ate a taco salad.

The taco salad includes lettuce, pico de gallo, cheese, sour cream, beans, guacamole and a choice of meat.

The meat was not identified in the complaint. Typical meat choices are shredded chicken, shredded beef, chile verde, and carne asada or grilled vegetables.

Observed shredded chicken and shredded beef that had been cooked the previous day were holding between



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52-54 F in walk-in cooler. Both were voluntarily discarded.
Observed sour cream holding at 41 F and shredded cheddar cheese holding at 47 F in reach-in cold prep refrigerator at cook's line.

Description: A foodborne illness complaint report has been received by Environmental Health.

16K005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed food employees in kitchen reheating food (beans, rice, soup) at the beginning of the inspection. Facility had no hot or cold water available. Employees were wearing gloves to handle the foods.

DISCONTINUE THIS PRACTICE.

Ensure that all employees are properly washing their hands before putting on gloves and before handling any food.

*Corrected on site:

Employees were asked to stop handling food until hot water could be restored.

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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed shredded cheese in the top portion of cold prep table holding at 47 F and raw shell eggs, chorizo and chicken wings holding between 46-48 F. Items are on opposing sides of the unit from each other and had not been used this morning.

Ensure that all potentially hazardous food is kept at 41 F or below for cold holding.

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/510012_how_to_keep_food_out_of_danger_zone.pdf

16K009 Proper cooling methods

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: Observed 4 inch half pan sized metal containers of shredded chicken, shredded beef, albondigas soup, cooked vegetable sauce for chile rellanos, and enchilada sauce holding at 49-56 F in walk-in cooler. All the items had been cooked the previous day.

Observed a shallow tray of whole cooked beans stored on rolling cart near walk-in cooler holding at 135 F at the start of inspection and at 100 F at approximately 1 hour into the inspection. Beans were immediately placed on ice bath for appropriate cooling to occur.

Ensure to use a proper cooling method.

Rapidly cool cooked food from 135 F to 70 F within the first 2 hours.

Further cool food from 70 F to 41 F over the next 4 hours.

Use a thermometer to monitor cooling temperatures.

*Ensure that food is being stirred throughout cooling process.

*Recommended to use shallow pans to help facilitate cooling process.

*Corrected on site:

All the cooked items noted above were voluntarily discarded by operator. See VC&D.

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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf



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16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

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

Inspector Comments: Observed soda nozzles at both server's station and at bar with yellow and black mold-like build up.

Ensure that all parts of soda nozzles (cover, aerator, housing) are cleaned daily; wash, rinse and sanitize.

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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

16K021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed no water available at the start of the inspection.

Hot water must be provided at a minimum of 120 F.

*Corrected during inspection. Facility was closed temporarily and all food service (reheating of food) ceased while hot water was unavailable.

Hot water was returned at the end of the inspection to 140 F.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

16K034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067(f,g), 114099

Inspector Comments: Observed no quat test strips available on site.

Provide appropriate test strips for whichever sanitizer is being used.

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/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed reach-in refrigerator near food prep sink and walk-in freezer not functioning properly.

Repair refrigeration, ensure that all equipment is maintained in good condition.

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)

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed 2 employee phones and a set of keys stored amongst bowls on shelf above cold prep table.

DESIGNATE a specific area, or CONTAINER, for all employee personal food and items that is away from food preparation, handling and storage areas.

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)



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16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

Inspector Comments: The following was voluntarily discarded:

Approximately 5lbs of shredded chicken
Approximately 8lbs of shredded beef
Approximately 1 gallon of albondigas soup
Approximately 1 gallon of cooked vegetable sauce for chile rellanos
Approximately 3/4 gallon of enchilada sauce

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."

Overall Inspection Comments

Highly recommend for facility to obtain a HELP consultation as soon as possible.
Provided cooling handout and HELP brochure.

*Operator signature lost due to data error.

Signature(s) of Acknowledgement

NAME: Jesus Caro
TITLE: Manager

Total # of Images: 0