



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>RANCHO EL CERRITO MEXICAN GRILL AND BAR</b>		DATE 8/14/2019	REINSPECTION DATE 8/28/2019	PERMIT EXPIRATION 2/28/2020
LOCATION 10540 BASELINE RD A, RANCHO CUCAMONGA, CA 91701			INSPECTOR Maressah Ynfante-Corral	
MAILING ADDRESS 10540 BASELINE RD A, RANCHO CUCAMONGA CA 91701		<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 9:23 AM	TIME OUT 1:43 PM	FACILITY ID FA0004491	RELATED ID PR0007926	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	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
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						
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	
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
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						
In			23. No rodents, insects, birds, or animals	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	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	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, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
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	<span style="color: red;">⊗</span>

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



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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 8/14/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> 1) Observed multiple food items measuring between 50 F and 58 F in the "Everest" cold holding unit to the left of the steam table in the kitchen area. As per the employee, the food items had been in the unit since the night prior to inspection. The ambient temperature in the cold holding unit measured 55 F, as per the thermometer placed in the unit.</p> <p>Maintain all potentially hazardous foods measure at 41 F and below or 135 and above at all times.</p> <p>Discontinue use of two door "Everest" cold holding unit until approval by DEHS has been provided. A reinspection of this unit will be provided in one week.</p> <p>Corrected on site. Employee discarded out of temperature food items. See VC&amp;D.</p> <p>2) Observed two pounds of tomato's measuring 50 F in the cold holding unit in the service area. Per the employee, the tomatoes had been prepared approximately three hours prior.</p> <p>Maintain all potentially hazardous foods measure at 41 F and below or 135 and above at all times.</p> <p>Corrected on site. The employee place the tomatoes on ice to reduce the temperature.</p>
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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 ⚠

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 8/14/2019 Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> 1) Observed one (1) live adult german cockroach on the wall next to the cold holding unit to the right of the steam table and one (1) live nymph german cockroach near the entrance of the receiving door. Cockroaches were not observed on any preparation areas or anywhere that would prevent the facility from handling food safely. The most recent pest control invoice was verified with the manager of the facility, dated 8 /13 / 2019.</p> <p>2) Observed three (3) dead roaches underneath the metal cart across from the M3 turbo air refrigerator next to the receiving door and one (1) dead cockroach in the dry storage area.</p> <p>Eliminate all cockroaches and evidence of cockroaches from this facility. Maintain this facility free from vermin-including but not limited to cockroaches. Clean and sanitize the affected areas.</p> <p>A reinspection will be conducted on Monday 8/19/19 in order to determine compliance.</p>
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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)

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> 1) Observed a tarp hanging on the dry storage rack, where clean dishes are stored, in the ware washing area, that contains a spray nozzle to rinse dishes.</p> <p>Discontinue this practice. Use only approved, clean, smooth, durable and nonabsorbent material. Operator immediately removed tarp from the rack and placed into a trash can.</p> <p>2) Observed a leak coming from the "Auto Chlor" mechanical dishwasher in the warewashing area.</p> <p>Repair/Replace the mechanical dishwasher and maintain in good repair.</p>
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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)



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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** 1) Observed several clean dishes stored in plastic milk crates in the warewashing area.  
  
Discontinue this practice. Store all clean utensils and dishes in approved, smooth, durable, nonabsorbent and cleanable containers.  
  
2) Observed unsecured pressurized cylinders in the dry storage and one (1) in the bar area.  
  
Secure all pressurized cylinders to a rigid structure and maintain secure at all times.

**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)

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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** 1) Observed a half inch open gap along the back receiving door.  
  
Seal all holes to prevent the entrance of vermin.  
  
2) Observed a missing ceiling tile above the water heater and holes along the wall where the pipes meet the water heater.  
  
Repair/Replace the missing ceiling tile and seal the holes along the wall by the water heater to prevent the entrance of vermin.  
  
3) Observed several mops stored inside the mop sink.  
  
Store all mops in a way that allows them to adequately air dry.

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 114143 (d), 114266</b>	<b>Inspector Comments:</b> 1) Observed several cracked and missing base covers in the following areas:  - Throughout the cooks line. - By the dry storage area. - Along the wall of the two door reach-in freezer.  Repair/Replace the base covers to prevent the entry of vermin.  2) Observed excessive food debris build up in the following areas:  - Underneath the cooks line equipment - Along the wall and edges in the walk-in refrigerator. - Underneath the two door "Everest" reach-in refrigerator next to the door leading to the restrooms.  Clean, sanitize and maintain in a sanitary manner as often as needed.
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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))

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - SBCC - 33.0409</b>	<b>Inspector Comments:</b> Observed four (4) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.  A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.  Failure to do so will result in a charged re-inspection to verify compliance at the hourly rate of \$245 per one hour and a minimum half hour charge.
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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 to sbcfoodworker@gmail.com

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**51. PLAN REVIEW**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 114380</b>	<b>Inspector Comments:</b> Observed FRP missing along the walls in the warewashing area behind the two compartment sink. As per operator, this facility is currently in the process of submitting new plans for a remodel. Prior to any construction contact our department at 1800 442 2283 to speak with a plan check specialist. During this time, observed the area near the water heater to be "under construction".
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**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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**52. VC & D**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** The following items were voluntarily condemned and discarded due to being in the temperature danger zone:

- Three pounds of shredded yellow cheese
- Three pounds of cooked carne asada.
- One half pound of pico de gallo
- One pound of raw marinated steak
- One half pound of raw fajita meat
- Two pounds of raw chicken
- Five raw eggs
- Two pounds of pork tamales
- One pound of sliced ham .
- One half pound of raw chorizo
- One pound of raw bacon
- One half pound of raw sausage
- three pounds of cooked chicken
- One half pound of cotija cheese
- One package of American singles Kraft cheese
- Three pounds of cooked chicken
- One half pound of white cheese
- One pound of raw chorizo
- Three chili rellenos

**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.

**Overall Inspection Comments**

Letter grade "B" posted.

The following forms and sticker were left with the manager:

- Top 5 CDC Risk Factors.
- Request for a Re-Score Inspection.
- San Bernardino Food Handlers Card (information form)
- Cold holding temperature sticker
- PEP talk provided

**Signature(s) of Acknowledgement**



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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A handwritten signature in blue ink, appearing to read "JPR".

NAME: jose ramirez  
TITLE: owner