

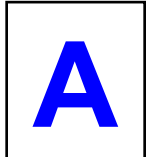


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PANCHO VILLA'S FRESH GRILL & TEQUILLA		DATE 12/4/2018	REINSPECTION DATE 12/18/2018	PERMIT EXPIRATION 4/30/2019
LOCATION 11620 AMARGOSA RD, VICTORVILLE, CA 92392			INSPECTOR Joseph Contreras	
MAILING ADDRESS 9461 SIERRA AV, FONTANA CA 92335			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:05 PM	TIME OUT 3:50 PM	FACILITY ID FA0014829	RELATED ID PR0019597	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 90

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
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="radio"/>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="radio"/>	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used prop			4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/>	N/O	N/A	7. Proper hot and cold holding temperatures			2
<input checked="" type="radio"/>	N/O	N/A	8. Time as a public health control; procedures & record		4	2
<input checked="" type="radio"/>	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/>	N/O	N/A	10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/>	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A	12. Returned and reserve of food			2
<input checked="" type="radio"/>			13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>			15. Food obtained from approved source		4	
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/>		<input checked="" type="radio"/>	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input checked="" type="radio"/>		<input checked="" type="radio"/>	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="radio"/>			21. Hot and cold water available		4	<input checked="" type="checkbox"/>
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/>			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	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	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	<input checked="" type="checkbox"/>
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	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<input checked="" type="checkbox"/>
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 **MAJOR**

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Measured multiple stainless steel containers of sauce to be at temperature ranges of 50 degrees fahrenheit (F) to 67 degrees F. Each sauce container was located in Delfield cold holding unit and dated on 11/28.</p> <p>Discontinue use of the cold holding unit stated above. Maintain all potentially hazardous foods (PHF) at 41 degrees F or below for cold holding and 135 degrees F or above for hot holding.</p> <p>Observed manager instruct employee to discard all sauces which were labeled 11/28. Observed employee discard sauces in trash can. See VC&D violation for details</p> <p>Note: According to manager, all other items in cold holding unit were stored there two hours prior to temperature measurement. Instructed manager to relocate the rest of food items on ice and place in walk in refrigerator.</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

21. HOT AND COLD WATER AVAILABLE

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)</p>	<p>Inspector Comments: Measured inadequate hot water temperatures at the following handwash sink locations:</p> <ul style="list-style-type: none"> -water at handwash sink near warewashing unit was measured at 66 degrees fahrenheit (F) - water at handwash sink near Delfield cold holding unit measured at 63 degrees F -water at handwash sinks in mens and womens restrooms were measured at a temperature range of 62-65 degrees F <p>Ensure all hand wash sinks are able to provide warm water of at least 100 F. For hand sinks that do not have fixtures for employees to easily adjust temperature, ensure temperature does not exceed 108F.</p> <p>A reinspection will be conducted in 24 hours to verify compliance. Manager stated a work order was placed at time of inspection.</p>
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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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1</p>	<p>Inspector Comments: Observed wet wiping cloth stored on prep table on cooks line.</p> <p>Ensure all wet wiping cloths are stored inside sanitizer bucket with a sanitizing solution containing a minimum concentration of 200 ppm quaternary ammonium or 100 ppm chlorine.</p>
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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)



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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48. FOOD HANDLER CERTIFICATION

POINTS

3

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

Inspector Comments: Observed six (6) missing food handler cards. Email or fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245.

Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Provided missing food handler card form.

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

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

An "A" letter grade card was posted on this date.

A PEP talk was given on this date.

Signature(s) of Acknowledgement

NAME: Jaime Castaneda
TITLE: Manager