



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA AUTENTICA MICHOACANA			REINSPECTION DATE Not Specified	INSPECTOR Jeanette Guido	DATE 12/19/2018
LOCATION 1424 W FOOTHILL BL H, RIALTO, CA 92376			PERMIT EXPIRATION 2/28/2019	IDENTIFIER: None	
TIME IN 3:45 PM	TIME OUT 5:01 PM	FACILITY ID FA0029709	RELATED ID PR0038723	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: The facility is officially opened to the public as per the San Bernardino County Environmental Health Services.

Notice of closure removed.

Description: The health permit to operate is hereby reinstated and facility may open.

16K993 Re-Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A billable re-reinspection was conducted at this time to determine compliance regarding closure for cockroach infestation.

Facility was observed closed upon arrival.

Findings:

- Observed 3 dead german cockroaches under front reach-in refrigerator where fruit is stored and in back dry storage area.
- Observed food debris accumulation on the floor between register and reach-in refrigerator.
- Observed gap big enough for vermin entry at front entrance. Manager stated air curtain will be fixed by Friday.
- Observed back door propped open.
- Observed air curtain to be non-functional.
- After permission was given to operate, facility propped front door open. Observed no air curtain at front entrance.
- Pest control serviced facility on 12/19/18 at 7:00am. Paperwork was provided on this date.
- Operator will be purchasing product from Restaurant Depot, receipt from restaurant Depot was provided showing ice cream was purchased on 12/19/18.

Waiting for field evaluation by ETL or NSF to verify if ice cream and cold-holding unit equipment in facility is approved.

-Unapproved equipment was not observed to be in use at this time.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed front door and back door propped open during inspection. Air curtain in the back kitchen was observed non- operational. DISCONTINUE propping back door open when air curtain remains in a non-operational manner. Observed no means of vermin prevention at the front door. Manager stated front door will be fixed tomorrow.

2. When front door is closed, there is gap between where the door meets the floor. Also there is a gap in between the two doors when they area closed.

Maintain facility fully enclosed in order to prevent the entry of vermin. FAILURE to comply may result in further billable inspections or revocation of current health permit.

Note: Provide air curtain for front door if facility maintains front doors open.

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)

Overall Inspection Comments

"B" grade card posted.

Re-score form was given on this date.

Signature(s) of Acknowledgement

NAME: jose sanchez
TITLE:

Total # of Images: 0