



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CASA DIAZ MEXICAN RESTAURANT		DATE 9/29/2020	REINSPECTION DATE 10/13/2020	PERMIT EXPIRATION 1/31/2021
LOCATION 7041 SCHAEFER AV A, CHINO, CA 91710			INSPECTOR Amanda Tieu	
MAILING ADDRESS 15014 KALAN CT, CHINO HILLS CA 91709			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:02 PM	TIME OUT 5:09 PM	FACILITY ID FA0022608	RELATED ID PR0029847	PE 1621

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 80

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
23. No rodents, insects, birds, or animals				

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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
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	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
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	⊗

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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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9. PROPER COOLING METHODS



POINTS

4

Compliance date not specified
Complied on 9/29/2020
Violation Reference - HSC -
114000

Inspector Comments: Covered cooked beef within a approximately 6 inch metal container stored in the walk-in cooler measured 81 F. Per facility manager, the cooked beef was prepared approximately 2.25 hour prior to the time of measurement.

Immediately discontinue this practice. Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two (2) hours and then cooled from 70F to 41F or below within the next four (4) hours for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan.

Corrected on site: Manager was instructed to place the cooked beef submerged into an ice bath to facilitate rapid cooling. Observed cooked beef measured 63 F at the end of inspection.

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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Upon questioning, employee was unable to demonstrate adequate knowledge of the following items:

- Minimum cooking temperature of chicken
- Minimum concentration level for quaternary ammonium sanitizer

Ensure all employees have adequate knowledge of the minimum cooking temperature of all potentially hazardous foods and minimum concentration level of quaternary ammonium sanitizer.

Corrected on site: Employee was educated of the following items:

- Minimum cooking temperature of chicken: 165 F
- Minimum concentration level for quaternary ammonium sanitizer: 200 ppm

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Complied on 9/29/2020
Violation Reference -

Inspector Comments: Observed main handwash sink located at the front cook line obstructed by a fan and large trash can at the time of inspection.

Ensure all handwashing sinks are clean, unobstructed, and accessible at all times for proper hand washing.

Corrected on site: Facility manager relocated the fan and large trash can at the time of inspection.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following items:

- Diced tomatoes located at the cold holding unit across the fryer measured 47 F. Per manager, chopped tomatoes was prepared at the morning.
- Raw shrimp within the walk-in cooler measured 50 F. Per facility manager, shrimp was prepared one hour prior to the time of measurement.

Immediately discontinue this practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: Manager was instructed to relocate raw shrimp into the walk-in freezer to facilitate rapid cooling. Observed raw shrimp measured 38 F at the end of inspection. Manager voluntarily discarded approximately 2 pounds of diced tomatoes. See VC&D.

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1) Observed black-mold like substance accumulating on the top interior panel inside the ice machine.

Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination

2) Observed sanitized water nesting in washed equipment, stacked within one another stored above the 3-compartment sink and dry storage rack.

Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.

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/TowelSanitizingSolution.pdf>



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed multiple flies throughout the front and back kitchen area. Eliminate all flies from this facility and maintain this facility free from vermin-including but not limited to flies. *NOTE: A follow up inspection will be conducted within a week to observe compliance. Failure to comply will result in future billable follow up inspections.
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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)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Complied on 9/29/2020 Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1) Observed plastic bag of shrimp flour mix stored within a soiled cardboard box on the shelving across the back kitchen grill and stove top. Observed flour not in direct contact with the soiled cardboard box at the time of inspection. Immediately discontinue this practice. Ensure all food shall be stored, prepared, displayed, or held so that it is protected from contamination. Corrected on site: Observed manager relocating flour mix into a plastic container at the time of inspection. 2) Observed (2) tub of ice cream stored on the flooring within the walk-in freezer. Ensure all foods are kept at minimum 6 inches above the floor to prevent from contamination. Corrected on site: Employee was instructed to relocate ice cream at the time of inspection.
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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

POINTS 1	Compliance date not specified Complied on 9/29/2020 Violation Reference - HSC - 114087, 114089	Inspector Comments: Observed the following unknown powders located above the food preparation table across the handwash sink: 1) A plastic container of white powder. Per facility manager, the white powder was salt. 2) A plastic container of black powder. Per facility manager, the black powder was pepper. 3) A plastic container of green powder. Per facility manager, the green powder was oregano. Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable. Corrected on site: Observed facility manager providing labels at the time of inspection.
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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)



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed residual food debris attached to the interior part of the handle for the reach-in refrigerator unit beneath the grill and stove line at the front kitchen area. Clean and sanitize handles. Ensure all nonfood-contact surfaces of utensils and equipment shall be clean.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed (1) nonfunctional light above the back kitchen stove top and grill area at the time of inspection. Replace or repair the lights to be in good working condition and to be able to provide adequate lighting within the grill and stove top area.
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Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed (2) quaternary ammonium buckets measured at 100 ppm at the following locations: -Near the cash register -Near the front kitchen grill Maintain the sanitizer at a minimum of 200 ppm quaternary ammonium when using wiping cloths. Corrected on site: Employee was instructed to replace sanitizer at the time of inspection. Observed the (2) quaternary ammonium buckets measured 200 ppm at the end of inspection.
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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)

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

POINTS 1	Compliance date not specified Complied on 9/29/2020 Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed an employee's closed to-go cup beneath the shelving left of the fryer. Relocate cup and ensure all personal items and items not intended for consumers are stored away from food storage and preparation areas. Corrected on site: Observed employee relocate cup at the time of inspection.
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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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CV. COVID-19 OBSERVATIONS

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	Inspector Comments: Observed no COVID-19 site specific plan onsite. Observed out-door dining provided at the time of inspection. Observed restrooms open for public use.
	<hr/>	

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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

On this date, a "B" grade card was posted. The following documentation was provided:

- 1) Top 5 CDC Risk Factors
- 2) Active Managerial Control
- 3) Cooking Temperatures
- 4) Food Facility Self-Inspection Checklist
- 5) Food Facility Risk Based Inspection Frequency
- 6) Request for A Re-Score Inspection

*NOTE:

A follow up inspection will be conducted within one week to verify the removal of flies within the facility

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

When ready for re-inspection, contact 1-800-442-2283.

Proper Cooling Methods handout will be emailed to the facility

*PEP talk rejected, video will be emailed to the facility.

No signature obtained due to COVID-19 safety measures. "No Signature." The contents the routine inspection has been discussed with the facility manager.

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](#).



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Signature(s) of Acknowledgement

NO SIGNATURE

NAME: Erick Diaz
TITLE: Owner