



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL PARAISO SALVADORENO		DATE 8/4/2022	REINSPECTION 8/09/2022	PERMIT 12/31/2022
LOCATION 974 W KENDALL AV 7-8, SAN BERNARDINO, CA 92407			INSPECTOR Nicole Ogosi	
MAILING ADDRESS 974 E KENDALL DR STE 7-8, SAN BERNARDINO CA 92407			IDENTIFIER: None	
TIME IN 2:00 PM	TIME OUT 4:47 PM	FACILITY ID FA0010143	RELATED ID PR0002469	PE 1621
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	

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.](#)

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊘
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	⊘
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊘
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊘
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

Compliance date not specified
Complied on 8/4/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1)Observed approximately 2 pounds beans stored on the preparation table adjacent to the cook line to be measuring approximately 70F

Upon questioning, manager stated items were stored in area an hour ago.
Ensure that potentially hazardous foods (PHFs) are held at or below 41F or at or above 135F.
Corrected on site. Employee placed items in a shallow metal container and place inside of an ice bath.

2)Observed cooked corn and cheese being held without temperature control located at cook line to be measuring approximately 68F

The manager stated the item was stored in area four (4) hours prior to inspection.
Ensure that all potentially hazardous foods (PHFs) are held at or below 41F or at or above 135F.
Corrected on site. Employee voluntarily discarded item. See VC&D.

Observed the following to be held between 70-60F located inside of the walk-in refrigerator:

- Cooked chicken approximately four (4) pounds
- Two (2) dozen shelled eggs
- Fifteen (15) ponds cooked ground pork
- Ten (10) pounds cooked beans
- Three (3) cases of pasteurized milk
- Eight (8) pounds of red salsa
- Eight (8) pounds of green salsa
- Four (4) pounds of cheese

Maintain all potentially hazardous foods in cold holding at 41F or below.
Corrected on site. The manager voluntarily discarded the above mentioned items.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

MAJOR

POINTS

4

Compliance date not specified
Complied on 8/4/2022
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed mold growing on sliced cheese located in the walk-in refrigerator.

Ensure all food is free of mold and is in good condition.

Corrected on site. Manager voluntarily discarded sliced cheese.
See VC& D

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ol style="list-style-type: none"> 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program National Registry of Food Safety Professionals- Food Protection Manager Certification Program National Restaurant Association-ServSafe® Food Protection Manager Certification Program Prometric Inc.- Food Protection Manager Certification Program AboveTraining/StateFoodSafety.com <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p>
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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>

9. PROPER COOLING METHODS

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114000</p>	<p>Inspector Comments: Observed cooked shredded chicken located inside of the walk-in refrigerator to measure approximately 128F. The manager stated the chicken was cooked twenty minutes (20) prior to inspection and was cooling.</p> <p>Assure that potentially hazardous foods are rapidly cooled from 135 degrees F to 70 degrees F within two hours and then cooled from 70 degrees F to 41 degrees F within the next four hours using approved cooling methods. Recommend creating practices such as keeping written records of time and temperature for the foods in the process of cooling.</p> <p>Approved cooling methods include:</p> <ol style="list-style-type: none"> Placing the food in shallow, heat-conductive pans. Separating the food into smaller or thinner portions. Using rapid cooling equipment such as chill blasters. Adding ice as an ingredient. Using ice paddles. Placing containers in an ice bath, stirring food frequently. In accordance to an approved HACCP Plan <p>When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.</p>
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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: <https://youtu.be/hIOExyNgDIQ>



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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: Observed pink mold like residue on the ice deflector inside the ice machine. Residue was not in contact with the ice and no form of adulteration was observed at time of inspection. Thaw, clean, and sanitize unit to ensure food contact surfaces are clean, sanitized, and maintained.
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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: <https://youtu.be/Gz6zPgZtv2s>

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the handles on the cold holding unit and freezer to contain excessive food debris. Clean the handles and maintain all nonfood contact surfaces clean.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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: Observed tongs stored on the oven located at cook line. Observed the tongs not in use at this time. Ensure all utensils are stored in an approved manner that prevents possible contamination of food.
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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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: 1) Observed a missing thermometer located inside of the cold holding unit and walk-in refrigerator. Provide a working thermometer for each hot and cold holding unit of potentially hazardous foods. 2) Observed no probe thermometer in facility. Provide a probe thermometer at facility.
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Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed four (4) food handler(s) without current, valid San Bernardino County food handler card(s). Provide a valid San Bernardino County Food Handler Card for all food handlers employees within two (2) weeks from this date. 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 unannounced billable reinspections to verify compliance.
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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: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following were voluntarily condemned and destroyed by the operator: -One (1) 24 ounce package of sliced cheese. -Cooked chicken approximately four (4) pounds -Two (2) dozen shelled eggs -Fifteen (15) ponds cooked ground pork -Three (3) pounds cooked beans -Three (3) cases of pasteurized milk
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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

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



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Overall Inspection Comments

Placed letter grade "B" card.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

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

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

The following were provided to the operator:

- Request for Re-Score handout
- Cooling Hot Food handout
- 5 CDC risk factors
- Food Facility self-inspection checklist
- Missing food handler card handout
- Protecting Public Health handout

A missing food handler card verification handout was provided on this date. Ensure to complete and submit this handout along with copies of all missing food handler cards to San Bernardino County Environmental Health Services by 08/18/2022 to avoid a billable reinspection at a minimum charge of \$122.50 per half hour.

A follow up will be conducted within three (3) business days to verify compliance of the walk-in refrigerator. Non-compliance will result in a future charged inspection at an hourly rate of \$245.

No signature obtained due to COVID-19 safety measures. "No Signature" obtained the contents of the routine inspection has been discussed with the person-in -charge.

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](#).

Signature(s) of Acknowledgement

No Sig

NAME: Julio Rivera
TITLE: Owner