



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LA CARRETA DE DON JOSE</b>		DATE <b>10/8/2020</b>	REINSPECTION DATE <b>Next Routine</b>	PERMIT EXPIRATION <b>10/31/2070</b>
LOCATION <b>12150 RAMONA AV 10, CHINO, CA 91710</b>			INSPECTOR <b>Kathryn Gutierrez</b>	
MAILING ADDRESS <b>12150 RAMONA AV UNIT 10, CHINO CA 91710</b>			IDENTIFIER: Retail-Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN <b>10:35 AM</b>	TIME OUT <b>1:15 PM</b>	FACILITY ID <b>FA0016462</b>	RELATED ID <b>PR0021956</b>	PE <b>1620</b>

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 82**

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	+	⊗
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	4	⊗
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	⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
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	⊗
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	⊗
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	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	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	3
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



#### POINTS

4

Compliance date not specified  
Complied on 10/8/2020  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Measured the following potentially hazardous foods at unsafe temperatures:

- One (1) small stainless steel tray of cooked onion at 106 F above cooked jalapeno tray at the flat grill.
- One (1) small stainless steel tray of chorizo at 107 F at the flat grill.

( Upon questioning, cook stated the onion/chorizo are hot holding and that they were cooked approximately 40 minutes ago.)

- One (1) medium size container of red sauce at 70 F.
- Two (2) large buckets of green sauce at 50 F.
- Two (2) trays of cooked meat and tripas at 50 F.
- One (1) loaf of ham at 50 F.
- One (1) large tray of rice at 50 F.

( Upon questioning, employees stated that the meat was placed inside the Traulsen refrigerator last night. As per employees, the meat has not been removed from the refrigerator. The ambient temperature of the unit measured at 50 F. Facility thermometer located under the ventilation opening of the unit initially measured at 45 F ).

Note: The refrigerator is not cooling properly. Employees relocated the food items into the functional vegetable refrigerator. A follow up inspection will be conducted on or after October 13, 2020 to verify compliance. Failure to comply may result in an additional billed follow up inspection.

Maintain all potentially hazardous foods at 41 F or below / 135 F or above.

Corrected on site: Employees voluntarily agreed to the condemnation and destruction of the food items mentioned below:

- One (1) medium size container of red sauce at 70 F.
- Two (2) large buckets of green sauce at 50 F.
- Two (2) trays of cooked meat and tripas at 50 F.
- One (1) loaf of ham at 50 F.
- One (1) large tray of rice at 50 F.

**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)

### 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

#### POINTS

2

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

**Inspector Comments:** 1) Cook was unable to demonstrate knowledge on proper cooking temperature for chicken.

2) Employees stated food is cooled to 70 F at room temperature.

Ensure that all employees are properly trained and knowledgeable in food safety.

**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**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	<b>Compliance date not specified</b> Complied on 10/8/2020 Violation Reference -	<b>Inspector Comments:</b> 1) Observed paper towels to be stored inside the hand wash basin.  Upon questioning, employee stated that the paper towels are utilized for wiping down the grill.  2) Observed hand soap to be missing from the hand wash station.  Place and maintain an adequate supply of accessible paper towels and hand soap in approved dispensers at all hand wash stations.  Corrected on site: Employee removed paper towels from the basin. Employee placed hand soap in the dispenser at the hand wash station.
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**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)

**9. PROPER COOLING METHODS**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	<b>Compliance date not specified</b> Not In Compliance Violation Reference - HSC - 114000	<b>Inspector Comments:</b> Observed two (2) large stainless steel trays with cooked beef at 113 F and 118 F (from the sides) to be stored at room temperature under the preparation table.  Note: Household fan with lint to be blowing directly towards the beef. No visible contamination observed on the beef. Employee stated that the beef is cooling. As per employee, the beef is cooled out in room temperature until it reaches 70 F and then it is transferred into the refrigerator.  Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.  Approved cooling methods include; <ol style="list-style-type: none"> <li>1. Placing the food in shallow, heat-conductive pans.</li> <li>2. Separating the food into smaller or thinner portions.</li> <li>3. Using rapid cooling equipment such as chill blasters.</li> <li>4. Adding ice as an ingredient.</li> <li>5. Using ice paddles.</li> <li>6. Placing containers in an ice bath, stirring food frequently.</li> </ol> NOTE: COOL HOT FOODS TO NO LOWER THAN 135 F OUTSIDE OF THE REFRIGERATOR.
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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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	<b>Compliance date not specified</b> Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed black mold like build up on the upper back wall of the inside of the ice machine.  Note: No visible ice contamination.  Clean and maintain all food contact surfaces of equipment clean at all times.
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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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>



Public Health  
Environmental Health Services

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#### 21. HOT AND COLD WATER AVAILABLE



POINTS

4

Compliance date not specified  
Complied on 10/8/2020  
Violation Reference - HSC -  
113953(c), 114099.2(b)

**Inspector Comments:** Observed cold water to be shut off at the hand wash .

Ensure that cold and hot water at minimum of 120 F are provided at all hand washing stations.

Corrected on site: Employee stated that water was shut off due to leak when the knob failed to close.  
Employee turned on the cold water.

**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)

#### 27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** 1) Observed two (2) trays of beef to be stored directly under a preparation table ( accumulation of lint under the bottom of the preparation table ).

2) Observed fan with lint build up to be blowing directly towards the same two (2) trays of beef mentioned above.

Maintain food stored, prepared, displayed, or held so that it is protected from cross-contamination (e.g., sneeze guards, lids, display cases, dispensers, and labeled containers separating raw food from RTE food).

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** 1) Observed grease filters with excessive grease build up.

2) Observed food crumbs inside the gaskets for the preparation refrigerator.

3) Observed torn gaskets for the tall Traulsen reach in refrigerator.

4) Observed fan with lint to be blowing directly at two (2) trays of cooked meat.

5) Observed lint dry food build up under the preparation table and on the side of the preparation refrigerator.

6) Observed lid to be missing from the ice machine.

Note: Plastic bag temporarily being utilized to cover the machine.

Clean and maintain all surfaces of equipment clean at all times. Repair or replace damaged equipment and ensure all equipment is designed for commercial use in order to facilitate cleaning. Discontinue the use of the household fan inside the kitchen.

**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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**52. VC & D**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b>	<b>Inspector Comments:</b> Employees voluntarily agreed to the condemnation and destruction of the food items mentioned below:  - One (1) medium size container of red sauce . - Two (2) large buckets of green sauce - Two (2) large stainless steel trays of cooked meat and tripas. - One (1) loaf of ham. - One (1) large tray of rice.
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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."

**CV. COVID-19 OBSERVATIONS**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - SBC Policy - No Reference Number Specified</b>	<b>Inspector Comments:</b> SELF SERVICE OF SALSA BAR AVAILABLE FOR CUSTOMERS.  Ensure facility is following state guidance to discontinue self service.  Per the Statewide Industry Guidance to Reduce Risk, before reopening, all facilities must:  1. Perform a detailed risk assessment and implement a site-specific protection plan 2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them 3. Implement individual control measures and screenings 4. Implement disinfecting protocols 5. Implement physical distancing guidelines  <a href="https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/">https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/</a>
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**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**



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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On this date a "B" grade card was posted. For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

The following forms were provided:

- Re-score form
- 5 CDC Risk Factors
- Active managerial control
- COVID-guidance flyer
- Risk based inspections
- Cooking temperature , cold holding , hot holding stickers
- Proper cooling flyer

#### 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: Rachel Navarro  
TITLE: owner