



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME LOS ALAZANES MEXICAN FOOD #2		DATE 4/4/2022	REINSPECTION DATE 4/18/2022	PERMIT EXPIRATION 1/31/2070
LOCATION 12153 MARIPOSA RD, VICTORVILLE, CA 92392			INSPECTOR Ulysses Rodriguez	
MAILING ADDRESS 13623 DESERT PALM LN, VICTORVILLE CA 92395			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:55 AM	TIME OUT 1:53 PM	FACILITY ID FA0011968	RELATED ID PR0000616	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 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
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O 3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span> In	N/O N/A 9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures		4	
In	N/O <span style="color: blue;">○</span> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	<span style="color: blue;">○</span> N/O N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<span style="color: green;">○</span> 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	<span style="color: red;">⊗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	<span style="color: red;">⊗</span>
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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#### 7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

<b>POINTS</b>  <b>4</b>	Compliance date not specified Complied on 4/4/2022 Violation Reference - HSC - 113996, 113998, 114037	<p><b>Inspector Comments:</b> 1. Measured the temperature of chicken and pork inside a cold-holding unit below the flat-top grill to be 57.6F. Employee stated the food had been there since the previous night.</p> <p>Ensure all potentially hazardous foods are stored at temperatures either at or below 41F and at or above 135F.</p> <p>Corrected on site: See #52 VC&amp;D</p> <p>2. Measured the temperature of red salsa stored in ice in the drive-thru area at 63F. Employee stated the salsas were stocked within the hour.</p> <p>Take the necessary steps to ensure salsas are maintained at or below 41F.</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:** <https://youtu.be/Rl6w5DtEs7w>

#### 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED ⚠ MAJOR ⚠

<b>POINTS</b>  <b>4</b>	Compliance date not specified Complied on 4/4/2022 Violation Reference - HSC - 113984(e), 114097, 114099	<p><b>Inspector Comments:</b> 1. Observed an employee wipe a spatula with a soiled towel previously used to wipe the flat-top grill prior to using the spatula to handle meat on the grill.</p> <p>Discontinue this practice. Ensure food contact surfaces are clean and sanitized.</p> <p>Corrected on site: Employee was instructed to use a new clean and sanitized spatula to handle food.</p> <p>2. Observed water in between cleaned and sanitized containers stored above the three-compartment sink.</p> <p>3. Observed unclean and clean knives stored in a wall-mounted knife holder.</p> <p>Discontinue this practice. Ensure utensils are clean, sanitized and properly air-dried prior to storing.</p>
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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>

#### 27. FOOD SEPARATED AND PROTECTED

<b>POINTS</b>  <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p><b>Inspector Comments:</b> Observed several uncovered bulk containers of dry foods including seasonings, salt, sugar, rice, and beans.</p> <p>Maintain all food protected from contamination by covering containers with lids.</p>
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**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.

#### 29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

<b>POINTS</b>  <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<p><b>Inspector Comments:</b> Observed two buckets on the floor next to the syrup dispenser for the soda machine with a label for sour cream to be filled with a pink solution. Employee stated the solution was sanitizer.</p> <p>Ensure containers used for storing poisonous or toxic materials are clearly and individually identified with the common name of the material.</p> <p>Corrected on site: Employee labeled the container as sanitizer and moved them to their chemical storage area.</p>
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**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed one bucket of salsa stored on the ground in the walk-in refrigerator.  Ensure food is stored at least six(6) inches above the floor on approved shelving in an approved location to prevent possible contamination.  Corrected on site: The items on the storage racks in the walk-in refrigerator were reorganized to fit the bucket of salsa.
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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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1. Observed torn gaskets on the two-door reach in refrigerator below the prep table and at the two-door reach in freezer across the ice machines.  Repair/replace the torn gaskets and maintain in good repair.  2. Observed one(1) household microwave used to reheat food meant for customers.  Ensure only approved equipment are used to handle food meant for customer consumption. Employee was instructed to replace the household microwave with a commercial microwave upon disrepair.
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**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed an eight(8) inch gap between filters under the ventilation hood above the flat-top grill.  Ensure ventilation hood filters are tightly fitted and free of gaps to ensure proper grease filtration.
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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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed no thermometer in the following areas that store potentially hazardous foods: - in the two-drawer cold holding unit below the flat-top grill - in a two-door reach-in refrigerator below the prep table.
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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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#### 40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a wiping cloth used to clean the stove top grill stored in a tray with other grill cleaning equipment.  Discontinue this practice. Ensure towels used to clean and sanitize surfaces are stored in clean water with sanitizer or used only once.
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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)

**More Information:** <https://youtu.be/QGKUN9MDxig>

#### 48. FOOD HANDLER CERTIFICATION

POINTS <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed two(2) expired San Bernardino County issued food handler cards.  Food worker cards SHALL be issued by San Bernardino County to be valid.  Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.  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 by 4/18/2022.
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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 <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Employee voluntarily consented to the condemnation and destruction of the following:  - twenty(20) pounds of cooked chicken - twenty(20) pounds of cooked pork
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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
- A permit suspension (closure) on your last graded inspection.



Public Health  
Environmental Health Services

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#### 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

Letter grade "B" posted. Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP was e-mailed to the manager.

The following handouts/forms were provided:

- Missing Food Handler
- Compliance Manager
- Educational Videos
- Hot/Cold Holding Stickers, Handwash Sticker, Cooking Temperature Sticker

#### 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: Baldemar Gomez  
TITLE: Manager