



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CAFE RIO		DATE 10/10/2019	REINSPECTION DATE 10/24/2019	PERMIT EXPIRATION 11/30/2019
LOCATION 27510 LUGONIA AV A, REDLANDS, CA 92374			INSPECTOR Virginia McDonald	
MAILING ADDRESS 215 N ADMIRAL BYRD RD STE 100, SALT LAKE CITY UT 84116			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:35 PM	TIME OUT 4:00 PM	FACILITY ID FA0013878	RELATED ID PR0018351	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.

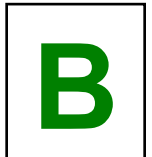
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

In = In compliance
 COS = Corrected on-site

N/O = Not observed
 MAJ = Major violation

N/A = Not applicable
 OUT = Out of compliance



SCORE 81

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
			4	
2. Communicable disease; reporting, restrictions & excl				
	N/O			2
3. No discharge from eyes, nose, and mouth				
	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
	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				2
In	N/O			4
8. Time as a public health control; procedures & record				2
	N/O	N/A		4
9. Proper cooling methods				2
	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A		
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In		N/A		2
12. Returned and reserve of food				
			4	2
13. Food in good condition, safe and unadulterated				
	N/O	N/A		4
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
			4	
15. Food obtained from approved source				
In	N/O			2
16. Compliance with shell stock tags, condition, display				
In	N/O			2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In				2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O			2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In			4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
			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	
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	
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	
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

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7. PROPER HOT AND COLD HOLDING TEMPERATURES**MAJOR****POINTS****4**

Compliance date not specified
Complied on 10/10/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: The following foods were observed out of temperature:

- pico de gallo, about 1 quart, measuring 46 F, in the reach-in cold-holding unit, placed there from the walk-in refrigerator about 2 hours previous, discarded.
- salsa fresca dressing, about 2 quarts, measuring 47 F, in the reach-in cold-holding unit, placed there from the walk-in refrigerator about 2 hours previous, discarded.
- chicken and pork tamales, about 5 lbs, measuring 130 F, in the hot-holding unit near the prep sink, placed there about three hours previous, reheated to 165 F.
- cooked chicken, about 1.5 lbs, on hot-holding table, measuring 111 F, placed there about three hours previously, discarded.
- cooked black beans, about 1.5 lbs, on hot-holding table, measuring 125 F, placed there about three hours previously, discarded.

Maintain all potentially hazardous foods in cold holding at 41F or below and all potentially hazardous foods in hot holding at 135F or above.

Corrected on site: The above food items, except for the tamales, were discarded. See violation #52.

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

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING**MAJOR****POINTS****4**

Compliance date not specified
Complied on 10/10/2019
Violation Reference - HSC -
114014, 114016

Inspector Comments: Observed about six bags of cooked black and pinto beans, about 2 quarts per bag, sitting in a pot on the stove in warm water. Stove was not turned on. One bag of black beans was opened and the internal temperature of the beans was 155 F. Manager unclear if they had been reheated to 165 F or how long they had been sitting without any temperature intervention.

Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding must be brought to an internal temperature of 165°F for 15 seconds within 2 hours.

Corrected on site: Manager discarded the bags of cooked pinto and black beans. See violation #52.

Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

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 interview, food worker unable to state correct prep time for potentially hazardous foods. Food worker was preparing a dish containing eggs, regular milk, condensed milk and evaporated milk. Food worker stated prep time was four hours. Food item had been out for prepping at least 30 minutes and measured 63 F.

The person in charge and all food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. Food can be removed from specified holding temperatures for up to two hours to facilitate food preparation.

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 Not In Compliance Violation Reference -	Inspector Comments: Observed paper towel dispenser empty at two hand wash sinks in the kitchen. Ensure hand wash sinks are properly supplied and easily accessible at all times.
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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)

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: Observed eggs stored above ready-to-eat food in the walk-in refrigerator. Store all raw foods beneath all ready to eat foods to avoid possible cross contamination.
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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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed 5 gallon containers of juice and chicken base stored on the floor in the walk-in refrigerator. Ensure foods are stored at least 6 inches above floor.
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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))

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 gasket on door of cold-holding unit at the front serving line to be in disrepair. Food was out of temperature inside the reach-in refrigerator under the cold-holding table. Repair or replace the gasket for the cold-holding unit at the front serving line. 2. Observed a hot-holding table with a right and left side each with separate controls. The right side food items were out of temperature. Repair or replace the right side of the hot-holding table. A reinspection will be conducted in one week to verify repair of the cold-holding unit at the front serving line and the hot-holding table near the prep sink.
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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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: 1. Observed multiple damp wiping cloths throughout the kitchen, not in use.

Ensure wet wiping cloths are returned to sanitizer solution when not in use.

2. Observed one sanitizer solution of quaternary ammonia at 0 ppm near the cashier.

Ensure quaternary ammonia sanitizer is maintained at 200 ppm.

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)

48. FOOD HANDLER CERTIFICATION

POINTS**3**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Observed nine (9) missing or expired San Bernardino County food handler cards.

Provide valid San Bernardino County Food Handler Card(s) within 14 days to avoid a billable re-inspection with a minimum charge of \$122.50. A "Missing Food Handler Cards" form was provided at the time of inspection. Fax/Mail/Email this completed form to this department within 14 days.

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: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

52. VC & D

POINTS**0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The following items were voluntarily condemned and discarded:

- pico de gallo, about 1 quart, measuring 46 F
- salsa fresca dressing, about 2 quarts, measuring 47 F
- cooked chicken, about 1.5 lbs, on hot-holding table, measuring 111 F
- cooked black beans, about 1.5 lbs, on hot-holding table, measuring 125 F
- six bags of cooked black and pinto beans, about 2 quarts per bag

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.

Overall Inspection Comments



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"B" grade posted.

Do not obscure, relocate, or remove grade card. Failure to comply may result in a billable grade card reposting follow-up at a rate of \$245.00 per hour, with a minimum of 30 minutes.

The following forms were left with the management:

- Missing food handler form
- Food handler training online flyer
- LEARN free training flyer
- Rescore form
- Top 5 CDC Risk Factors
- Active Managerial Control

PEP Talk given at this time.

Signature(s) of Acknowledgement

NAME: Johnny Torres
TITLE: Assistant Manager