



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL MEXICANO II		REINSPECTION DATE Not Specified		INSPECTOR Jessica Duron	DATE 10/22/2015
LOCATION 38989 OAK GLEN RD, YUCAIPA, CA 92399				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 3:40 PM	TIME OUT 4:15 PM	FACILITY ID FA0004415	RELATED ID CO0052557	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

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

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A complaint was received by DEHS in regards to this facility. The complainant stated that there were several health violations occurring at this facility specifically stating the following:

1. Tortilla chips and salsa left behind by customers are being re-served to other customers.
2. Food not being kept at proper temperatures.
3. Served food that has fallen on the counters is not replaced, but is served immediately to customers.
4. Serving containers are not washed, but instead are just wiped clean with a towel.
5. Long hair is not being pinned up.
6. No hand washing sink for facility employees.

Observed all employees had their hair up in ponytails or buns upon arrival to facility. Facility has a hand washing sink for employees that is equipped with soap and paper towels in a permanent dispenser and has hot and cold water available. Observed mechanical ware washing taking place to clean dishes at the facility and test strips were available to test the sanitizer levels. Sanitizer was at the correct concentration of 50 PPM as specified on the mechanical ware washing machine. No food debris was observed on the counters and proper food handling was observed in the kitchen. Temperatures were taken on potentially hazardous foods for hot and cold holding and were below 41 F for cold items and above 135 F for hot items. Improper cooling of food items was observed during the time of the inspection and improperly cooled items were discarded at the time of the investigation. When employee was asked about what they do with left over chips and salsa she stated that they are thrown away. Inspector did not observe chips or salsa being re-served at the time of the inspection. When asked if the person-in-charge had had any complaints recently she stated that she had not had anybody complain to her recently. The routine inspection was conducted at the same time as the complaint investigation. Please see routine inspection report for all violations observed at the facility at the time of the inspection. Violations specific to the complaint topic have been included on the complaint report as well as the routine inspection report. Complaint has been addressed.

Description: A complaint report has been received by Environmental Health.

16K009 Proper cooling methods



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: Observed rice and soup in large, deep containers in the reach-in refrigerators at the following temperatures:

- cooked rice at 49-51 F in an approximately 6 inch deep metal pan
- salsa at 48-50 F in a large plastic bucket

Employee stated the items had been made the day prior and put into the refrigerators to cool.

Ensure potentially hazardous foods are cooled rapidly from 135 F to 70 F within 2 hours and from 70 F to 41 F or below within the next 4 hours using an approved cooling method. Cooling handout provided to operator. Recommend using shallower pans, ice bath, and/or ice paddle.

Corrected on site. Operator voluntarily discarded approximately 8 cups of rice and 2 gallons of salsa. See VC&D

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



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16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The operator voluntarily discarded the following items:

Not In Compliance

-approximately 8 cups of cooked rice

Reference - HSC - 113980

-approximately 2 gallons of salsa

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."

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Fanny Gonzales
TITLE: PIC

Total # of Images: 0