



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME LA MONTANA MEXICAN RESTAURANT				DATE 1/15/2015	SIGNATURE
LOCATION 42164 MOONRIDGE RD, BIG BEAR LAKE, CA 92315				REINSPECTION DATE 1/29/2015	PERMIT EXPIRATION 3/31/2015
MAILING ADDRESS PMB 504 PO BOX 1989, BIG BEAR LAKE CA 92315				REHS Sierra Clayborn	
FA # FA0009514	PR # PR0005694	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required
TIME IN 2:40 PM	TIME OUT 5:42 PM	CONTACT Not Captured			

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 85

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				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
○ In		2. Communicable disease; reporting, restrictions & excl			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 prop		4		2
○ In		6. Adequate handwashing facilities supplied & accessib				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			4 2
○ In	N/O	N/A	9. Proper cooling methods			4 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		4	2
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	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, display			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	⊗
27. Food separated and protected	1
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	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
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	⊗
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	⊗
48. Food worker 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 **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	<p>Inspector Comments: Observed reach-in portion of cold prep table at cook's line maintaining food between 45-49 F. Thermometer in unit reading at 45 F.</p> <p>Observed a tall metal container of raw shell eggs stored in a shallow ice bath holding at 60 F.</p> <p>Observed cooked chopped potatoes at 48-50 F and a container of sliced cheese at 48-50 F in a shallow ice bath at cook's line.</p> <p>Ensure that all potentially hazardous food is kept at 41 F or below for cold holding.</p> <p>Address improper holding temperatures in cook's line reach-in refrigerator IMMEDIATELY.</p> <p>When using an ice bath, ensure that the ice is kept at the same level as the food being stored.</p> <p>*Corrected on site: Approximately 1 dozen eggs were discarded. See VC&D.</p>
	Complied on 1/15/2015	

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/510012_how_to_keep_food_out_of_danger_zone.pdf

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified	<p>Inspector Comments: Observed employee drink from a cup of water with lemon in ware washing area of kitchen.</p> <p>DISCONTINUE PRACTICE.</p> <p>Eating and drinking in food preparation areas is prohibited.</p> <p>*Personal food or drinks may be kept in a designated area that is away from food handling and preparation areas.</p>
	Not In Compliance	

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified	<p>Inspector Comments: Observed large containers of thawing chicken in water stored on prep table in chemical storage room.</p> <p>DISCONTINUE THIS PRACTICE.</p> <p>SEPARATE food from chemicals.</p> <p>Use an approved thawing method, such as placing the thawing food in a container of water inside of the walk-in cooler overnight.</p> <p>*Corrected: Containers were placed inside of walk-in cooler.</p>
	Not In Compliance	

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	<p>Inspector Comments: Observed bulk plastic container of panko crumbs labeled "rice" and a bulk plastic container of flour unlabeled in dry storage area.</p> <p>Ensure that all food containers are labeled with the common name of the food being stored.</p>
	Not In Compliance	

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))



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified	Inspector Comments: Observed chlorine mechanical dishwasher dispensing quat sanitizer that exceeded 400ppm. Container that sanitizer was being dispensed from was labeled Sodium Hypochlorite. DISCONTINUE PRACTICE. WARNING: Mixing quaternary ammonium sanitizer and chlorine sanitizer will cause a hazardous chemical reaction. Ensure to use the appropriate sanitizer in mechanical dishwasher. For a mechanical dishwasher, chlorine sanitizer must be maintained between 50-100ppm. *Corrected: Sanitizer line was flushed with water and all dishes in machine were rewashed in 3 compartment sink.
	Not In Compliance	

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed dried-on food debris on meat slicer and can opener blade. Ensure that meat slicer and can opener blade are cleaned as often as they are used.
	Not In Compliance	

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 1	Compliance date not specified	Inspector Comments: Observed light hanging off of its mount inside of reach-in freezer. Repair. Observed hood filters in half the hood placed horizontally. Observed little to no make-up air/hood ventilation, causing the cook's line to be very hot. Address hood ventilation IMMEDIATELY. Placed hood filters vertically to promote proper ventilation.
	Not In Compliance	

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)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS 1	Compliance date not specified	Inspector Comments: Observed dumpster lid open. Ensure to clean and maintain dumpster area, keeping dumpster lids closed at all times.
	Not In Compliance	

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)



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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Observed last inspection report not available on site upon request. Maintain a copy of the last health inspection report on site at all times. Report is public record, which may be requested at any time and must be produced upon request. Report must be printed and available on site shortly after the most recent routine health inspection has been conducted.
	Not In Compliance	

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 23 missing food worker cards. Obtain valid food worker certificates from www.sbfoodworker.com within the next 14 days or else inspector will return for a billable re-inspection that will be charged at \$122.50 per 30 minutes. FAX food worker certificate form to San Bernardino County Division of Environmental Health Services at 909-387-4272 by January 29, 2015 to meet compliance with food worker card requirement.
	Not In Compliance	

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

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

49. PERMITS AVAILABLE

POINTS 0	Comply by 1/16/2015	Inspector Comments: Observed facility open under a new name after aesthetic remodel of dining area of facility. New name of facility is "The Mountain Cafe". Inspector will change the name of facility by the end of the day in Envision.
	Not In Compliance	

Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: The following was voluntarily discarded: Approximately 1 dozen eggs
	Not In Compliance	

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."

Overall Inspection Comments



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Placed "B" grade placard at facility.

DO NOT HIDE, REMOVE OR RELOCATE or else FINES and LEGAL ACTION may be taken.

NOTE:

Obtain valid food worker certificates from www.sbcfoodworker.com within the next 14 days or else inspector will return for a billable re-inspection that will be charged at \$122.50 per 30 minutes.

FAX food worker certificate form to San Bernardino County Division of Environmental Health Services at 909-387-4272 by January 29, 2015 to meet compliance with food worker card requirement.

Provided form and information cards.

Referred to HELP.

Provided self-inspection checklist in both English and Spanish.

Provided re-score form.