



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DONA MARIA		DATE 2/28/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 5/31/2019
LOCATION 9134 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Sarah Cunningham	
MAILING ADDRESS 9134 FOOTHILL BL, RANCHO CUCAMONGA CA 91730			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 4:14 PM	TIME OUT 5:38 PM	FACILITY ID FA0007854	RELATED ID PR0002368	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
○ 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	+			⊗
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	+	⊗	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	+	⊗	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	1
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	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	⊗
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	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 **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 2/28/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: The following potentially hazardous food items were found holding out of temperature for over 4 hours:</p> <ul style="list-style-type: none"> - Salsa: 50 F - Cooked Beans/Rice: 48 - Cooked white rice: 47 F - Cooked spanish rice: 46 F <p>Maintain all foods in cold holding at 41 F or below and in hot holding at 135 F or above.</p> <p>Note:</p> <ul style="list-style-type: none"> - All food items listed above were voluntarily discarded by employee. SEE VC&D. - The refrigeration unit was tested using inspectors digital thermometer. Internal temperature of the refrigerator was 45.6 F. It is recommended that the unit receive either maintenance or is adjusted to maintain all food items at 41 F.
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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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

9. PROPER COOLING METHODS **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 2/28/2019 Violation Reference - HSC - 114000</p>	<p>Inspector Comments: Observed the following potentially hazardous food item out of temperature for over 4 hours due to improper cooling methods:</p> <ul style="list-style-type: none"> - Bean/cheese mix: 61 F SEE VC&D <p>Observed the following potentially hazardous food item out of temperature due to improper cooling:</p> <ul style="list-style-type: none"> - Chicken/Rice/Cheese mix: 48 F - Pork/Rice/Cheese: 50 F <p>Note: These items were placed in a shallow dish and put into the large reach in refrigerator to cool.</p> <p>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.</p> <p>Approved cooling methods include;</p> <ol style="list-style-type: none"> 1. Placing the food in shallow, heat-conductive pans. 2. Separating the food into smaller or thinner portions. 3. Using rapid cooling equipment such as chill blasters. 4. Adding ice as an ingredient. 5. Using ice paddles. 6. Placing containers in an ice bath, stirring food frequently. 7. In accordance to an approved HACCP Plan <p>When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.</p>
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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



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS 4	Compliance date not specified Complied on 2/28/2019 Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed multiple plantains in a box on the dry storage with small amounts of rot and white mold growth. Ensure all food is stored in manner that prevents adulteration and contamination. Note: This was corrected on site. All plantains were voluntarily discarded by employees.
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Complied on 2/28/2019 Violation Reference -	Inspector Comments: Observed employee washing pots, utensils, and various tupperware items in the handwashing sink in the kitchen. Handwashing sinks shall be used for washing hands only. All utensils and cooking ware shall be washed only at the compartment sink. Note: This was corrected on site. Employee relocated pots and utensils to the 3 compartment sink.
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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)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Complied on 2/28/2019 Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1. Observed container of cheese nesting directly inside another container of cheese. Note: The bottom container of cheese was voluntarily discarded by employee. 2. Observed bag of whole garlic being stored directly on top of Comet brand powdered cleaner in storage unit in hallway as well as multiple spice containers next to jugs of soap. Store all food in a manner that prevents the possibility of contamination. All food SHALL be stored away from any chemicals.
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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 Complied on 2/28/2019 Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed multiple knives, potato peeler, and other utensils stored and used with old dry food debris. Ensure all equipment and utensils are stored clean.
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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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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Facility was not able to produce a probe thermometer to check cooking temperatures. Facility shall have a working probe thermometer available at all times to ensure proper cooking temperatures. Note: Employee stated that the one they had was broken and facility will provide a new one.
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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>

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Complied on 2/28/2019 Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed wet wiping cloth stored directly on top of cutting board on prep table. Ensure all wet wiping clothes are stored completely submerged in sanitizer buckets.
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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)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following potentially hazardous food items were voluntarily discarded by employees: - Approximately 1 Gallon of house made Salsa - Approximately 2 lbs cooked Beans/Rice - Approximately 2 lbs cooked white rice - Approximately 2 lbs cooked spanish rice - Approximately 3 lbs bean/cheese mix: - Approximately 15 whole plantains
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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.

Overall Inspection Comments



Public Health
Environmental Health Services

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Grade "B" card posted

Do not remove, relocate, or hide grade card.

The following handouts were provided:

- 5 CDC risk factors
- Active Managerial Control
- Proper Cooling

Signature(s) of Acknowledgement

NAME: Brian Escobar
TITLE: Waiter