



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL TEPEYAC MEXICAN FOOD		DATE 12/2/2020	REINSPECTION DATE 12/16/2020	PERMIT EXPIRATION 11/30/2021
LOCATION 385 E MILL ST 4, SAN BERNARDINO, CA 92408			INSPECTOR Leonisha Evans	
MAILING ADDRESS 1857 W MAGNOLIA, SAN BERNARDINO CA 92411			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:16 AM	TIME OUT 1:17 PM	FACILITY ID FA0005150	RELATED ID PR0012826	PE 1620

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 80

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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊗
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In		+	⊗	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In		+	4	⊗
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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL TEPEYAC MEXICAN FOOD	DATE 12/2/2020
LOCATION 385 E MILL ST 4, SAN BERNARDINO, CA 92408	INSPECTOR Leonisha Evans

9. PROPER COOLING METHODS MAJOR

POINTS 4	Compliance date not specified
	Complied on 12/2/2020
	Violation Reference - HSC - 114000

Inspector Comments: Observed two (2) large pans of approximately 20 pounds each of cooked beans measuring 48.9 F in the walk-in refrigerator. Upon questioning, the person in charge stated, the beans were cooked the day prior and placed in the walk-in refrigerator to cool. The pans of beans were cooling for approximately 12 hours in the walk-in refrigerator.

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.

Approved cooling methods include:

1. Placing the food in shallow
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

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.

Corrected on site: Employee voluntarily discard two (2) large pans of cooked beans. 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

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED MAJOR

POINTS 4	Compliance date not specified
	Complied on 12/2/2020
	Violation Reference - HSC - 113967, 113976,

Inspector Comments: Observed an opened package of raw pork chorizo being stored in the same container as cooked chorizo in the one (1) door reach in refrigerator in the cook's line.

Discontinue this practice. Ensure all food shall be manufactured, procedures, prepared ,compounded, packed, transported, kept for sale and served so as to be pure and free from adulteration.

Corrected on site: Employee voluntarily discarded cooked chorizo. See VC&D

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL TEPEYAC MEXICAN FOOD	DATE 12/2/2020
LOCATION 385 E MILL ST 4, SAN BERNARDINO, CA 92408	INSPECTOR Leonisha Evans

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED



POINTS

4

Compliance date not specified
Complied on 12/2/2020
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed an employee actively warewashing dishes/equipment with warm water measured at 90 F with soap and chlorine sanitizer in the first compartment, and no sanitizer solution in the sanitizer compartment.

Ensure to use the following approved method for manual warewashing:

1. Wash with soap and hot water of at least 100 F
2. Rinse with clean water
3. Sanitize for 30 seconds at 100 ppm when using chlorine solution
4. Allow to completely air dry before re-use

Corrected on site: Employee was educated and re-washed all dishes/ equipment. Additional hot water was added to the wash compartment and hot water was measured at 108 F. Chlorine sanitizer was added to the sanitizing compartment and measured at 100 PPM.

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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Complied on 12/2/2020
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1) Employees demonstrated insufficient knowledge of cooking temperatures for fish (shrimp) and comminuted meat. Upon questioning, employees stated they did not know what the required minimum cooking temperatures for shrimp or comminuted meat.

2) Employees also demonstrated insufficient knowledge of proper manual warewashing procedures including minimum concentration required for chlorine sanitizer and minimum contact time for proper sanitation. Upon questioning, employee stated dishes/equipment are washed in hot water with soap and chlorine solution, rinsed, and then allowed to air dry.

Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.

Ensure to cook comminuted meat (for example: pork chorizo) at 155 F and fish/seafood (shrimp) at 145 F.

Ensure to use the following approved method for manual warewashing:

1. Wash with soap and hot water of at least 100 F
2. Rinse with clean water
3. Sanitize for 30 seconds at 100 ppm when using chlorine solution
4. Allow to completely air dry before re-use

Corrected on site: Educated employees about proper warewashing procedures and minimum cooking temperatures.

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL TEPEYAC MEXICAN FOOD	DATE 12/2/2020
LOCATION 385 E MILL ST 4, SAN BERNARDINO, CA 92408	INSPECTOR Leonisha Evans

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified
Complied on 12/2/2020
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed dry rodents dropping in the following areas:

- on the floor under food storage shelf in the dry storage area
- on the floor under the two (2) door freezer across from the office

After a thorough search of the facility, observed no signs of an active infestation. According to the person in charge, the facility is serviced regularly by Antsmart Pest Management. Observed the last invoice dated on 9/30/2020 with no treatment indicated for rodent activity.

Ensure to clean and sanitize all affected areas in the facility and maintain the facility free from all vermin.

Note: Reinspection will be conducted in 48 hours to verify no rodent active is present in the facility.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified
Complied on 12/2/2020
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed raw pork chorizo being stored near cooked food and above ready-to-food in the following areas:

- one door cold holding unit next to the soda machine
- inside the walk-in refrigerator
- one door freezer adjacent to the dry storage area

Ensure all raw meats are stored below cooked and ready-to-eat food to prevent cross contamination.

Corrected on site: employee relocated raw chorizo and stored below ready-to-eat food in the areas mentioned above.

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 seasoning stored in containers not labeled according to their contents in the following areas:

- black pepper, garlic, salt and cumin labeled as red pepper flakes on shelf above the single door refrigeration unit on the cook's line
- black pepper labeled as seasoning salt on shelf in the dry storage area

Ensure when removing food from original packaging, to label containers according to their contents.

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))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL TEPEYAC MEXICAN FOOD	DATE 12/2/2020
LOCATION 385 E MILL ST 4, SAN BERNARDINO, CA 92408	INSPECTOR Leonisha Evans

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 foil being used to line shelves above the preparation table next to the single door cold holding unit on the cook's line. Discontinue the use of foil as lining, and ensure to use approved material that are smooth, durable, easily cleanable and nonabsorbent. 2) Observed soiled dry cloths stored underneath the flat top grill. According to employee, the cloths are used to clean the flat top grill in between use. Ensure to use approved material that durable, easily cleanable and nonabsorbent.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed chlorine sanitizer solution measured at 10 ppm adjacent to the handwashing sink. Ensure chlorine sanitizer solution concentration is provided at a minimum of 100 ppm. Corrected on site: Employee made new sanitizer solution measuring 100 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)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: On this date, employees voluntarily discarded two (2) large pans of approximately 20 pounds each of cooked beans and approximately six (6) ounces of cooked pork chorizo.

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.

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](#).



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL TEPEYAC MEXICAN FOOD	DATE 12/2/2020
LOCATION 385 E MILL ST 4, SAN BERNARDINO, CA 92408	INSPECTOR Leonisha Evans

Overall Inspection Comments

Letter grade "B" card posted on this date.

Do not remove, relocate or move grade card.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

Reinspection will be conducted in 48 hours to verify no rodent active is present in the facility.

Materials provided on this date:

- PEP Talk
- Dishwashing required sticker
- Is it done yet sticker
- Food safety practices overview
- Re-score form
- 3compartment sink dishwashing methods

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

NAME: Aurelia Carreno
TITLE: Person In Charge