

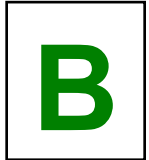


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONA TIMOS MEX GRILL		DATE 4/19/2022	REINSPECTION 5/03/2022	PERMIT 1/31/2023
LOCATION 8836 SIERRA AV, FONTANA, CA 92335			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 8836 SIERRA AV, FONTANA, CA 92335			IDENTIFIER: None	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:45 PM	TIME OUT 4:59 PM	FACILITY ID FA0009704	RELATED ID PR0000196	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 80**

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

- 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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & ex			4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used pro			4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessi				<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record			4 2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods			4 2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4 2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source			4
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, displa			2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER						
<span style="color: green;">○</span> In			21. Hot and cold water available			4 <span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed			4 2
VERMIN						
<span style="color: green;">○</span> In			23. No rodents, insects, birds, or animals			4 <span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	<span style="color: red;">⊗</span>
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<span style="color: red;">⊗</span>
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping	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	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/19/2022
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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 4/19/2022 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Measured the following potentially hazardous foods (PHFs) stored inside cold unit at cooks line between 47.6F - 51.9F: - 3 lbs. cooked chicken - 5 lbs. cooked beef Cook stated these PHFs were cooked and cooled the night prior to the inspection and stored inside the cold unit more than 12 hours prior to inspection.</p> <p>Maintain all potentially hazardous foods intended for cold holding at or below 41F at all times.</p> <p>Corrected: Cook VC&amp;D foods. See #52.</p>
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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:** <https://youtu.be/Rl6w5DtEs7w>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 4/19/2022 Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> Observed 1/2 bag of raw beef, 1/2 bag of raw chicken, and 1/2 bag of ready-to-eat ham stored inside a metal pan with blood from raw beef in direct contact with raw chicken and ready-to-eat ham. Active contamination observed.</p> <p>Maintain food in good condition and free of adulteration and/or spoilage at all times.</p> <p>Corrected: Cook VC&amp;D foods. See #52.</p>
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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:** <https://youtu.be/JrRQVxqDXy4>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p><b>Inspector Comments:</b> 1. Observed a container of lemons and wet wiping cloths stored at front handwash sink in servers area.</p> <p>2. Observed paper towels stored on top of dispenser for the following handwash sinks: - womens restroom - mens restroom - handwash sink/mop sink - handwash in servers area</p> <p>Provide and maintain paper towels inside an approved dispenser at all times.</p>
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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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/19/2022
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**21. HOT AND COLD WATER AVAILABLE**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p><b>Inspector Comments:</b> Observed hot water at handwash sink located inside mens restroom to reach 90.1F.</p> <p>Adjust and maintain a minimum hot water temperature for handwash sinks at 100F at all times.</p> <p>A reinspection will be conducted to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.</p>
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**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<p><b>Inspector Comments:</b> Observed several dried rodent droppings on floor inside the dry storage area attached to the unapproved patio area. No active infestation. Operator stated pest control services are received on a monthly basis.</p> <p>Eliminate rodent droppings from the facility and monitor any vermin activity.</p>
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**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

**27. FOOD SEPARATED AND PROTECTED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p><b>Inspector Comments:</b> Observed boxes of raw eggs stored above open ready-to-eat foods inside the walk-in cooler. No active contamination observed.</p> <p>Discontinue this practice and ensure all raw meat and ready-to-eat foods are stored separated to prevent possible cross contamination.</p>
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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.

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<p><b>Inspector Comments:</b> Observed three (3) spray bottles containing a household fly, ant, and roach killer stored in cabinet below front handwash sink.</p> <p>Discontinue use of unapproved pesticide for commercial facilities. Ensure insecticides, rodenticides, or other pesticides are used in accordance with the manufacturer's instructions.</p> <p>Corrected: Employee discarded spray bottles.</p>
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**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed several containers of food stored on the floor inside the walk-in cooler.
	Violation Reference - HSC - 114047, 114049, 114051	Discontinue this practice and store all food at least six (6) inches above the floor.

**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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> No thermometer available inside 'Fridgcon' 2-door refrigerator and cold holding unit at cooks line.
	Violation Reference - HSC - 114157, 114159	Ensure an accurate easily readable thermometer is available inside all refrigeration units.

**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>

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> 1. Observed accumulation of clutter inside the unapproved metal shed located at rear of facility and unapproved patio area.
	Violation Reference - HSC - 114067 (j), 114123	Ensure the facility is kept clean and free of clutter and remove items which are not used for the facility.

2. Observed kitchen rear door maintained open and leading to rear door of facility with a 3 inch gap at bottom of rear door.

Seal opening at bottom of rear door to prevent vermin entry to facility.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/19/2022
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**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed large openings in ceiling (1 foot x 1 foot) below turbine on roof of facility for the dry storage rooms. Observed opening would provide direct access to facility for any vermin.  Seal all openings at ceiling to prevent vermin harborage.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

**51. PLAN REVIEW**

POINTS <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> Per operator, facility added on a partially enclosed patio with a bar 14 years ago. EHS was not aware of addition to facility. Addition includes: - bar - 3 compartment sink - handwash sink - beer refrigeration unit - keg cooler - dry storage room Patio is not fully enclosed at ceiling, walls and doors. Observed sliding windows with gaps that would allow open access to facility.  Observed an unapproved metal shed used to store the following: - plastic buckets - paper towels - chemicals - chest freezer filled with foods Observed metal shed connected to patio by an open metal grate without any overhead protection.  Any remodeling or additions to facility must be approved by EHS prior to construction.  Ensure to submit plans for remodeling of facility to EHS Plan Check Program within 30 days. Plans may be emailed to ehs.customerservice@dph.sbcounty.gov.  Immediately discontinue use of these unapproved areas. Remove chest freezer and items used for the facility from the metal shed. Store these items inside the facility.
	Not In Compliance Violation Reference - HSC - 114380	

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)



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FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/19/2022
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#### 52. VC & D

**POINTS**  
**0**

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

**Inspector Comments:** Operator has voluntarily consented to the condemnation and destruction of:  
- 3 lbs. cooked chicken  
- 5 lbs. cooked beef  
- 1/2 bag raw beef  
- 1/2 bag raw chicken  
- 3/4 bag ready-to-eat ham

**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

#### 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

#### Overall Inspection Comments



**CAL CODE OFFICIAL INSPECTION REPORT**

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'C' grade removed.

Grade 'B' posted.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

The following handouts were provided:

- Top 5 CDC risk factors
- Request for a re-score
- Plan review application
- Food facility risk based inspection frequency
- Food facility self-inspection checklist
- Active managerial control
- Cooling hot food safely

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. THIS REQUEST IS OPTIONAL ON THE PART OF THE FACILITY WHICH MAY WISH TO ATTEMPT TO IMPROVE THEIR SCORE OR LETTER GRADE. A Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.

**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**

*No sig.*

NAME: Marin Padilla  
TITLE: Owner