



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD		DATE 8/6/2019	REINSPECTION DATE 8/20/2019	PERMIT EXPIRATION 7/31/2020
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277			INSPECTOR Rubi Guido	
MAILING ADDRESS 6244 ADOBE RD, TWENTYNINE PALMS CA 92277			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:20 AM	TIME OUT 1:30 PM	FACILITY ID FA0030105	RELATED ID PR0039535	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 83

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			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	+	4	⊗
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	⊗

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	⊗

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	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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

Compliance date not specified
Complied on 8/6/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Ambient temperature of the reach-in/compartmental cooler measured 53F and the following potentially hazardous foods (PHFs) were placed in the unit the day before:

- Shrimp 53F
- Asada ranchera 52F (2 containers); one container placed in the unit at 8am, approximately four (4) prior to questioning.
- Chorizo 53F
- Cooked potato 56F
- Raw sausage 54F
- Casique cheese 62F; placed in the unit at 8am, approximately four (4) hours prior to questioning.
- Cooked ham 58F
- Cooked bacon 64F
- Sour cream 47F-53F
- Birria 49F
- Beans 55F
- Sliced tomato with onion 47F
- Cheddar cheese 51F
- Jack cheese 51F
- Pico de Gallo 55F
- Tartar sauce 53F, prepared at the facility.
- Cheddar cheese slices 60F
- Queso fresco 59F
- Butter 57F
- Red sauce 57F, prepared at the facility.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The owner voluntarily discarded the above PHFs. See VC&D for details. Corrected on site. A follow-up inspection will be conducted on 8/13/19 to verify compliance.

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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Complied on 8/6/2019
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Upon questioning, the cook was unable to demonstrate adequate knowledge in the proper cooking temperatures for steak, beef patties, and chicken. The cook stated that the cooking temperatures were 135F, 145F, and 145F, respectively.

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

Note: Employee was educated at the time of inspection. Corrected on site.

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>



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified Complied on 8/6/2019	Inspector Comments: Observed several soiled plates stored on a rack next to the reach-in/compartmental cooler. Employee stated that all plates on the rack are clean and ready to use. All food-contact surfaces of utensils and equipment shall be clean and sanitized. Note: Employee removed all soiled plates. Corrected on site.
	Violation Reference - HSC - 113984(e), 114097, 114099	

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>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed rodent dropping on the floor, under the racks, and in the container with open bags of lids in the dry storage room across from the front counter. Eliminate all rodent droppings and evidence of rodents. Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Note: A follow-up inspection will be conducted on 8/13/19 to verify compliance.
	Violation Reference - HSC - 114259.1, 114259.4, 11425	

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)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed a bag of carrots and an open container of butter stored on the floor under the racks, and cooked beef and beans stored next to raw meats in the walk-in cooler. Discontinue this practice. Ensure foods are stored at least 6 inches above floor. Ensure that all uncooked potential hazardous food is stored below any ready to eat food to prevent adulteration
	Violation Reference - HSC - 114047, 114049, 114051	

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))

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

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed the wrong sanitizer test strips available. The owner stated that there are no chlorine test strips available at the facility. Testing equipment and materials shall be provided to measure the applicable sanitization method.
	Violation Reference - HSC - 114067(f,g), 114099	

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/ThreeCompartmentSink.pdf>



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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: A) Observed two (2) unapproved freezers stored in the back storage area. Both units are used to store meats and tamales. Discontinue the use of this equipment. Obtain approved, food-grade equipment for proper food storage that is NSF approved, or equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable. B) Ambient temperature of the reach-in/compartmental cooler measured 53F and was unable to maintain potentially hazardous foods at 41F or below. Repair/replace unit. All utensils and equipment shall be fully operative and in good repair. Note: A follow-up inspection will be conducted on 8/13/19 to verify compliance.
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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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: A) Observed two (2) cutting boards stored behind the faucet at the 3-compartment sink. Employee stated cutting boards were placed there to air dry. Discontinue this practice. Utensils and equipment shall be handled and stored so as to be protected from contamination. B) Observed one (1) large unchained pressurized cylinder stored in the back storage room. Pressurized cylinders must be securely fastened to a rigid structure.
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Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a wet wiping towel stored on the preparation table. Discontinue this practice. Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution.
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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)



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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed a large hole in the wall near the floor in the dry storage room across from the front counter. Eliminate all holes/gaps. The facility shall be kept vermin proof. Note: A follow-up inspection will be conducted on 8/13/19 to verify compliance.
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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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed gaps in the ceiling where the leak occurred in the kitchen. Ensure floors, walls, and ceilings are clean and in good repair. Note: A follow-up inspection will be conducted on 8/13/19 to verify compliance.
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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))



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52. VC & D

POINTS
0

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

Inspector Comments: The owner voluntarily consented to the condemnation and destruction of the following items:

- Shrimp 0.5 lb
- Asada ranchera 1.5 lb
- Chorizo 1.5 lb
- Cooked potato 0.5 lb
- Raw sausage 0.5 lb
- Casique cheese 0.5 lb
- Cooked ham 3 ounces
- Cooked bacon 4 ounces
- Sour cream 10 lb
- Birria 0.5 lb
- Beans 3 lb
- Sliced tomato with onion 2 lb
- Cheddar cheese 5 lb
- Jack cheese 5 lb
- Pico de Gallo 1 lb
- Tartar sauce 1.5 lb
- Cheddar cheese slices (9)
- Queso fresco 1 lb
- Butter 2 lb
- Red sauce 0.5 lb

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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"B" grade card was posted on this date.

PEP talk given.

The following documents were provided:

- Re-score form
- Top 5 CDC Risk Factors
- Proper Cooling Methods handout
- Active Managerial Control handout
- Liaison Education and Risk Network handout
- Stickers: 3-Compartment Sink, Hot Hold, Cold Hold, Handwashing, Cooking Temperatures

NOTE:

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

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

When ready for re-inspection, contact 800-442-2283.

Signature(s) of Acknowledgement

NAME: Pablo Arteaga
TITLE: Owner