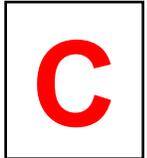




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PUPUSERIA GUACAMOLES		DATE 9/21/2016	REINSPECTION DATE 11/01/2016	PERMIT EXPIRATION 7/31/2016
LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376			INSPECTOR Michelle Lamont	
MAILING ADDRESS 968 AVENIDA DEL VISTA STE 16, CORONA CA 92882			IDENTIFIER: None	
			SERVICE: 014 - Food - Billable Elevated Risk Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:57 AM	TIME OUT 1:45 PM	FACILITY ID FA0009572	RELATED ID PR0003340	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](#).



SCORE 72

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.

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		⊗	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
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	4	2
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	4	2
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	⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
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	⊗
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	1
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	⊗

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 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 PUPUSERIA GUACAMOLES	DATE 9/21/2016
LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376	INSPECTOR Michelle Lamont

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified	Inspector Comments: Observed employee switch between handling raw meat and ready to eat food without washing their hands. Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.
	Not In Compliance	
	Violation Reference -	

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PUPUSERIA GUACAMOLES	DATE 9/21/2016
LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376	INSPECTOR Michelle Lamont

7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
Complied on 9/21/2016
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: a) Observed the following temperature violations at the reach in refrigerator by the cookline:

1. Various raw meats - 55 - 60 F
2. Cheese - 50 F

Raw meat and cheese containers were stacked on top of other containers. Operator stated that meat was placed on top of the containers at 10 AM this morning. Cheese was taken out of the refrigerator about 30 minutes prior.

Maintain all potentially hazardous foods in cold holding at 41F or below. Discontinue stacking containers with potentially hazardous foods on the top part of the reach in refrigerator. Store all potentially hazardous foods in the reach in refrigerator.

Corrected on site. Operator put the cheese back into the reach in refrigerator and properly put the containers with raw meat in the top portion of the reach in refrigerator.

b) Observed the following temperature violations in the reach in refrigerator by the back door:

1. Rice - 51 F
2. Beans - 58 F
3. Raw shrimp - 52 F
4. Cheese - 54 F
5. Fresh peeled garlic - 54 F
6. Cut fruit - 54 F
7. Cooked shrimp - 52 F
8. Various raw meats - 46 - 48 F
9. Salsa - 48 F

The unit was not turned on. It was determined that the unit has been turned off since this morning. Operator stated that there is something wrong with the outlet the refrigerator is plugged into. An outlet extension was provided and refrigerator cooled down to 41 F. Observed raw meat juices on the bottom shelf of the reach in refrigerator.

Maintain all potentially hazardous foods in cold holding at 41F or below. Ensure that unit is functioning properly prior to using it to store potentially hazardous foods. Properly sanitize all areas affected with the raw meat juice.

Corrected on site. Operator voluntarily discarded items numbered 1 through 7. See VC&D.

c) Observed large tray of meat on counter by microwave. Temperature of meat was 70 F. Operator stated that the meat was there since this morning.

Maintain all potentially hazardous foods in cold holding at 41F or below.

Corrected on site. Operator voluntarily discarded item. See VC&D.

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

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED ⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
Complied on 9/21/2016
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed container of beans with meat in back reach in refrigerator with mold on it.

Ensure food intended for customer is in good condition and unadulterated.

Corrected on site. Operator voluntarily discarded beans. 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 PUPUSERIA GUACAMOLES	DATE 9/21/2016
LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376	INSPECTOR Michelle Lamont

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<p>Inspector Comments: a) Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> ·360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program ·National Registry of Food Safety Professionals- Food Protection Manager Certification Program ·National Restaurant Association-ServSafe® Food Protection Manager Certification Program ·Prometric Inc.- Food Protection Manager Certification Program <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p> <p>b) Observed employees unable to demonstrate knowledge on proper cold holding temperatures, hot holding temperatures and warewashing procedures.</p> <p>Provide regular trainings to employees on proper food handling procedures.</p>
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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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	<p>Inspector Comments: Observed no paper towels or paper towel dispenser by the handsink.</p> <p>Provide a paper towel dispenser and stock with paper towels.</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)

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p>Inspector Comments: Observed hot water temperature from all faucets in facility between 114 - 115 F.</p> <p>Provide minimum 120 F from all faucets.</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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments: Observed uncovered container of what appears to be sugar in the back storage area. Black specs were observed with the sugar.</p> <p>Provide a cover from the container to protect the food from any possible 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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PUPUSERIA GUACAMOLES	DATE 9/21/2016
LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376	INSPECTOR Michelle Lamont

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed raid ant and roach spray by the mop sink. Can states that it is for residential use only. Use only chemicals approved for use in a commercial food facility.
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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.

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 many unlabeled bulk containers in the back storage area. Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.
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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))

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Observed no test strips available on site. Provide test strips for the sanitizer being used at the facility.
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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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed a bowl used as a scoop in one of the bulk containers. Discontinue using a bowl as a scoop. Use a scoop with a handle and store scoops in a manner that prevents handles from contacting food.
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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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed no probe thermometer available on site. Provide a probe thermometer.
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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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PUPUSERIA GUACAMOLES	DATE 9/21/2016
LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376	INSPECTOR Michelle Lamont

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed clogged handsink.
	Not In Compliance	
	Violation Reference - HSC - 114171, 114189.1	Repair/replace handsink so it is able to drain properly.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified	Inspector Comments: Observed one restroom with no toilet paper.
	Not In Compliance	
	Violation Reference - HSC - 114250, 114276	Provide toilet paper in dispenser.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

POINTS 1	Compliance date not specified	Inspector Comments: a) Observed personal uncovered drink above box of single service utensils for customer use.
	Not In Compliance	
	Violation Reference - HSC - 114067 (j), 114123	Discontinue storing personal drinks here. Store personal drinks in a place where no contamination of food/equipment will occur.
		b) Observed large gap on top of the screen door.
		Seal gaps to prevent the entry of vermin.

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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Observed the most recent inspection report not available.
	Not In Compliance	
	Violation Reference - HSC - 113725.1, 113953.5	Provide a copy of last inspection report at facility to be available upon request.

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



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LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376	INSPECTOR Michelle Lamont

52. VC & D

POINTS
0

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

Inspector Comments: The following items were voluntarily discarded:

1. Rice - 5 pounds
2. Beans - 3 pounds
3. Raw shrimp - 1 pound
4. Cheese - 20 pounds
5. Fresh peeled garlic - 1 pound
6. Cut fruit - 1 pound
7. Cooked shrimp - 1/4 pound
9. Meat on counter - 30 pounds

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 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
- More than three (3) critical violations (codes 1-23) noted during an inspection.

Overall Inspection Comments

Posted C Card. Do not remove, relocate or obscure from public view. Due to this facility receiving lower than an 80 facility must submit a request for re-score within 30 days. Failure to comply will result in closure of facility. Request for re-score provided to operator.

Signature(s) of Acknowledgement

NAME:
TITLE: