

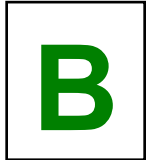


CAL CODE OFFICIAL INSPECTION REPORT

Facility information table including: FACILITY NAME (CENTRO BASCO RESTAURANT), DATE (7/13/2022), REINSPECTION (Next Routine), PERMIT (4/30/2023), LOCATION (13432 CENTRAL, CHINO, CA 91710), INSPECTOR (Sanchuez Antoinette), MAILING ADDRESS (13432 CENTRAL, CHINO, CA 91710), TIME IN (11:54 AM), TIME OUT (3:05 PM), FACILITY ID (FA0009016), RELATED ID (PR0005870), PE (1622), IDENTIFIER (Retail Food), SERVICE (001 - Inspection - Routine), RESULT (03 - Corrective Action / No Follow up Required), ACTION (01 - No Further Action Required).

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
COS = Corrected on-site
N/O = Not observed
MAJ = Major violation
N/A = Not applicable
OUT = Out of compliance

Inspection table with columns: DEMONSTRATION OF KNOWLEDGE, EMPLOYEE HEALTH & HYGIENIC PRACTICES, PREVENTING CONTAMINATION BY HANDS, TIME AND TEMPERATURE RELATIONSHIPS, PROTECTION FROM CONTAMINATION. Includes items 1-14 with compliance status and scores.

Inspection table with columns: FOOD FROM APPROVED SOURCES, CONFORMANCE WITH APPROVED PROCEDURES, CONSUMER ADVISORY, HIGHLY SUSCEPTIBLE POPULATIONS, WATER/HOT WATER, LIQUID WASTE DISPOSAL, VERMIN. Includes items 15-23 with compliance status and scores.

Inspection table with columns: SUPERVISION, PERSONAL CLEANLINESS, GENERAL FOOD SAFETY REQUIREMENTS, FOOD STORAGE/DISPLAY/SERVICE. Includes items 24-32 with compliance status and scores.

Inspection table with columns: EQUIPMENT/UTENSILS/LINENS, PHYSICAL FACILITIES. Includes items 33-44 with compliance status and scores.

Inspection table with columns: PERMANENT FOOD FACILITIES, SIGNS REQUIREMENTS, COMPLIANCE & ENFORCEMENT. Includes items 45-54 with compliance status and scores.



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FACILITY NAME CENTRO BASCO RESTAURANT	DATE 7/13/2022
LOCATION 13432 CENTRAL , CHINO, CA 91710	INSPECTOR Saunchez Antoinette

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

POINTS
4

Compliance date not specified
Complied on 7/13/2022
Violation Reference -

Inspector Comments:

Observed a food employee handle and slice raw beef at the meat slicer, then proceeded to prepare food at the cook's line.

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.

Corrected on site: The food employee was directed to wash their hands at the handwashing station with soap and warm water.

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: <https://youtu.be/NznA3hqlcss>



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS

4

Compliance date not specified
Complied on 7/13/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments:

1. Two pieces of raw talapia fish were measured at 79F being held on the shelf below the preparation counter located across from the cook's line. The cook stated that the food items had been held for 20 minutes prior to questioning.

Potentially hazardous foods shall be held at or below 41 F or at or above 135 F.

Corrected on site: The person in charge was directed to immediately cook the food items, or to rapidly cool them to be held at or below 41 F.

2. Measured several raw steaks between 44 F- 47 F being held inside of the cooler top cooler draw located at the cooks line. The cook stated that the food items had been held for 3 hours prior to questioning. The cooler drawers were verified to be able to maintain potentially hazardous foods at or below 41 F on this date.

Potentially hazardous foods shall be held at or below 41 F or at or above 135 F.

Corrected on site: The person in charge was directed to immediately place the steaks inside of the walk-in cooler or a freezer to rapidly cool them to be held at or below 41 F.

3. Measured raw beef being held at 57F located on the meat slicer, which was not actively being used. The cook stated that the food item had been held for less than 4 hours.

Potentially hazardous foods shall be held at or below 41 F or at or above 135 F.

Corrected on site: The person in charge was directed to rapidly cool the food item inside of the walk-in cooler or freezer to be held at or below 41 F.

4. Measured sausage links at 48 F located inside of the walk-in cooler. Upon questioning the person in charge, the food had been held for an undetermined amount of time.

Establish practices which assure that cold held foods are maintained at or below 41 degrees F. Ensure all potentially hazardous foods are held at or below 41 F or at or above 135 F.

Corrected on site: The person in charge voluntarily discarded the food items. See item 52.

5. Measured cooked chicken at 47 F - 49 F located inside of the walk-in cooler. The cook stated that the food item had been held for over 4 hours.

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

Corrected on site: The above food items were voluntarily discarded. See item 52.

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>



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LOCATION 13432 CENTRAL , CHINO, CA 91710	INSPECTOR Saunchez Antoinette

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments:

Upon questioning, a food employee observed to be cooking could not demonstrate adequate knowledge in the following areas:

- Proper chicken cooking temperature
- Cooling methods and procedures
- Reheating temperatures

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

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>

9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
Complied on 7/13/2022
Violation Reference - HSC -
114000

Inspector Comments:

Observed the following foods and their respective temperatures to be improperly cooling:

- covered pot of oxtails = 117 F
- covered bowl of snails = 108 F

The cook stated that the oxtails had been cooling for an hour prior to questioning, and the snails started cooling less than 1 hour prior to questioning.

Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two hours and then cooled from 70F to 41F or below for a total of six hours using approved cooling methods.

Approved cooling methods include:

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

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.

All cooling methods should result in food items being cold held under refrigeration of 41F or below.

Corrected on site: The cook placed the oxtails in a shallow pan, and placed it inside of the freezer. The cook placed the bowl of snails inside of the walk-in cooler.

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: <https://youtu.be/hIOExyNgDIQ>



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21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Measured the hot water at the 3-compartment sink located in the back bar at 100 F. Provide hot water water of 120 F for the back bar's 3-compartment sink.
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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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Functional display thermometers were not observed inside of all coolers including, but not limited to the following refrigeration units: - cooler drawers at the cook's line - reach-in coolers located across from the cook's line - salad bar reach-in cooler Maintain a display thermometer at all refrigeration units to be displayed at the warmest part of the refrigeration unit.
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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 Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed wet wiping towels not fully immersed in sanitizer solution. Ensure wet wiping cloths are fully 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)

More Information: <https://youtu.be/QGKUN9MDxjg>



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed an open, glassed beverage with a straw inside being stored next to containers of food/food ingredients on top of the wooden preparation table/ counter located next to the handwashing sink. Employees shall store personal items in a designated area and away from food and food contact surfaces to prevent contamination.
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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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed three (3) missing and/or invalid San Bernardino County food handler card(s). Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment. Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspection will be charged at \$245 per hour with a 30-minute minimum. This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4323 or email it to sbcfoodworker@gmail.com.
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following food items and their respective amounts were voluntarily discarded: - sausage links = 10 count - cooked chicken = 5 pounds
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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."



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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

"B" grade card posted.

PEP Talk was sent via e-mail to the person in charge.

The following documents were provided:

- Re-score form
- Hot and Cold holding decals
- 5 CDC Risk Factor Informational Bulletin
- County of San Bernardino Online Food Worker Training & Testing business card
- Food Handler's Card Handout
- Ownership Change Health Permit Application

NOTE:

DO NOT REMOVE, RELOCATE, OR OBSTRUCT IN ANY WAY THE LETTER GRADE CARD.

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

When ready for re-inspection, submit a re-score inspection application.

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: Bernadette Helton
TITLE: Person in Charge