



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MARCELINOS MEXICAN RESTAURANT		REINSPECTION DATE 1/18/2019	INSPECTOR Joseph Contreras	DATE 1/4/2019
LOCATION 21510 BEAR VALLEY RD L13B, APPLE VALLEY, CA 92308		PERMIT EXPIRATION 5/31/2019	IDENTIFIER: None	
TIME IN 2:53 PM	TIME OUT 3:50 PM	FACILITY ID FA0004924	RELATED ID PR0007667	PE 1621
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

### RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** This is a requested reinspection by the manager to verify compliance of a critical violation noted on the last routine inspection on 01/02/2019.

It was noted on the last routine inspection that the facility was closed due to a cockroach infestation.

Observed multiple live cockroaches (adults and nymphs) throughout the kitchen, specifically on the floors, oven, and hot holding unit. This food facility is not in compliance and food facility may not open. See violation comments for details.

Contact this department at 800-442-2283 for a billable re-reinspection when there are no active cockroaches in the facility, the kitchen has been thoroughly cleaned and sanitized, and an updated cleaning list is provided.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed multiple live cockroaches throughout the kitchen area, specifically inside the floor mats on the cooks line, inside the crevices of the oven, and inside the hot holding unit.

Clean and sanitize the areas stated above and ensure the facility remains free of all vermin.

**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)

#### 16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

**Inspector Comments:** 1.) Observed the floors below all the cooking equipment to be soiled with accumulated grease.

Clean and sanitize the floors below the cooking equipment and ensure all floors, walls, and ceilings are maintained clean and in good repair.

2.) Observed multiple tiles to be in disrepair below the oven on the cooks line.

Repair/replace the floor tiles.

**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))

#### Overall Inspection Comments

Pest control serviced this facility 01/03/2019 per invoice which was observed. The invoice stated they will provide a monthly service.

#### Signature(s) of Acknowledgement



Public Health  
Environmental Health Services

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FACILITY NAME MARCELINOS MEXICAN RESTAURANT	DATE 1/4/2019
LOCATION 21510 BEAR VALLEY RD L13B, APPLE VALLEY, CA 92308	INSPECTOR Joseph Contreras

NAME: Giorgina Valadez  
TITLE: Manager

Total # of Images: 0