



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME INCA'S PERUVIAN GRILL		DATE 12/16/2021	REINSPECTION DATE 12/30/2021	PERMIT EXPIRATION 1/31/2021
LOCATION 870 E FOOTHILL BL 2, UPLAND, CA 91786			INSPECTOR Amanda Tieu	
MAILING ADDRESS 1350 SAN BERNARDINO RD SPC 42, UPLAND CA 91786			IDENTIFIER: None	
			SERVICE: 033 - Re-score Grade Inspection	
TIME IN 3:15 PM	TIME OUT 4:55 PM	FACILITY ID FA0009978	RELATED ID PR0004514	PE 1621
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection 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 90

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			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		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
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	⊗
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			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	
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	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
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	⊗
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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
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	1
44. Premises; personal/cleaning items; vermin-proofin	1

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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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

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

Inspector Comments: 1) Observed Certified Food Manager's Certificate missing. Obtain at least one manager certificate from one of the accredited organizations below which has been certified by the American National Standards Institute (ANSI):

1. 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
2. AboveTraining/StateFoodSafety.com.
3. National Registry of Food Safety Professionals- Food Protection Manager Certification Program
4. National Restaurant Association-ServSafe® Food Protection Manager Certification Program
5. Prometric Inc.- Food Protection Manager Certification Program

Provide the manager's certification at this facility within 60 days. Failure to comply will result in a billable re-inspection of \$245.00 per hour.

Note: Original certificate must be available at this facility in order to be valid.

2) Upon questioning, employee was unable to demonstrate adequate knowledge of the following items:

- Minimum contact time for quaternary ammonium sanitizer within the 3 compartment sink
- Minimum cooking temperature for poultry

Ensure all employees are educated on proper food handling practices and warewashing procedures.

Corrected on site: Employee was educated of the following items:

- Minimum contact time for quaternary ammonium sanitizer within the 3 compartment sink: 1 minute
- Minimum cooking temperature for poultry: 165 F

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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9. PROPER COOLING METHODS

POINTS 2	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 114000

Inspector Comments: Observed cooked pasta noodles stored in a plastic container measured between 44 F to 45 F within the walk-in cooler. Observed the pasta noodles to be tightly enclosed with plastic wrap. Upon further inspection, observed water condensation accumulating on the plastic wrap at this time. Per employee, the container of cooked pasta noodles are submerged with an ice bath within 2 hours. According to the employee, the cooked pasta was prepared approximately at 7AM, more than 6 hours since the time of measurement.

Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two (2) hours and then cooled from 70F to 41F or below within the next four (4) hours 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.

Corrected on site: The cook voluntarily discarded cooked pasta.

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>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed approximately (5) to (6) dead nymph cockroach stored within the wooden cabinets of the front beverage station and handwash sink adjacent to the cash register.

After a thorough search of the facility, observed no sign of active infestation at this time.

Clean and sanitized the affected areas. Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches.

*NOTE:

A follow up inspection will be conducted on or after 12/16/2021.

Failure to comply may result in future billable follow up inspections.

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



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1</p>	<p>Inspector Comments: Observed a frozen chicken stored with a large metal pot of cold standing water within the mop sink. Observed the chicken measured 44 F. Per cook, the chicken is currently thawing.</p> <p>Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70°F) of sufficient velocity for less than 2 hours; in microwave oven; or during the cooking process.</p> <p>Corrected on site: The cook was instructed to relocate the pot of chicken into the walk-in cooler at this time.</p>
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Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <https://youtu.be/WH7bqFX-T5M>

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)</p>	<p>Inspector Comments: Observed excessive grease accumulation on the filters located beneath the ventilation hood above the stove top. Observed the a approximately 5 inch gap between (2) filters.</p> <p>Clean, sanitize, and secure filters. Ensure all nonfood contact surfaces are maintained clean.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1</p>	<p>Inspector Comments: Observed water leaking at the 3 compartment sink base faucet.</p> <p>Repair faucet. Ensure all plumbing fixtures are maintained fully operative and in good repair.</p>
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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)

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

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266</p>	<p>Inspector Comments: 1) Observed a hole/opening located above the metal tank located left of the ventilation hood.</p> <p>Seal holes and openings. Ensure walls/ceilings are durable and properly sealed to prevent the entry of vermin.</p> <p>2) Observed excessive food debris and dust accumulation on the flooring beneath the metal storage rack inside the walk-in cooler. Observed excessive food debris and grease accumulation on the flooring located below the stove top.</p> <p>Clean and sanitize the flooring. Maintain all floors and all kitchen equipment in a clean and sanitary manner at all times.</p>
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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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Table with 2 columns: Facility Name (INCA'S PERUVIAN GRILL), Location (870 E FOOTHILL BL 2, UPLAND, CA 91786), Date (12/16/2021), Inspector (Amanda Tieu)

51. PLAN REVIEW

POINTS: 0. Compliance date not specified, Not In Compliance, Violation Reference - HSC - 114380. Inspector Comments: Observed the unapproved charcoal rotisserie oven disconnected but stored below the ventilation hood at this time. Based on the supervisory review agreement, the facility is given (2) weeks to remove the charcoal rotisserie oven. Failure to comply may result in future billable follow up inspections.

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)

52. VC & D

POINTS: 0. Compliance date not specified, Not In Compliance, Violation Reference - HSC - 113980. Inspector Comments: The cook has voluntarily consented to the condemnation and destruction of approximately 4 pounds of cooked pasta noodles.

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.

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 feeding organizations in the following Live Web Map.

Overall Inspection Comments

On this date, a grade "A" card was posted.

No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the cook

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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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NO SIGNATURE

NAME: Josefa Menacho Morales
TITLE: Cook