

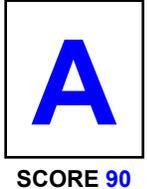


Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME FIESTAS MEXICAN GRILL		DATE 11/23/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 6/30/2016
LOCATION 4673 RIVERSIDE DR B, CHINO, CA 91710			INSPECTOR Casey Salazar	
MAILING ADDRESS 3934 WAKEFIELD AV, CHINO CA 91710			IDENTIFIER: Retail Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 11:38 AM	TIME OUT 1:05 PM	FACILITY ID FA0002311	RELATED ID PR0019191	PE 1620

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O 1. Demonstration of knowledge; food safety certification			2
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	+	⊗	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 2
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 2

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 2

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	1
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	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	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	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	1

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	1
48. Food handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	⊗
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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

POINTS 4	Compliance date not specified Complied on 11/23/2015 Violation Reference -	Inspector Comments: Observed employee handle transaction at register and then grab gloves to begin preparing food without washing hands in between. Employees are required to wash hands immediately before donning gloves and engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling. Corrective action: Gloves were discarded and employee washed hands.
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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

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Measured one pan of rice holding at 120-128F in steam table. Maintain all potentially hazardous foods in hot holding at 135F or above. Measured one container of shredded cheese holding at 48F in reach in refrigerator in kitchen. Ambient temperature of refrigerator was observed at 45F. Maintain all potentially hazardous foods in cold holding at 41F or below.
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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

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 several flies in prep area. Eliminate vermin from facility.
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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)

48. FOOD HANDLER CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed 1 invalid food handler cards. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245. Note: Food handler cards MUST be issued by San Bernardino County to be valid.
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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 fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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49. PERMITS AVAILABLE

POINTS <div style="font-size: 2em; font-weight: bold; color: red; text-align: center;">0</div>	Comply by 11/24/2015 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments: Per employee in charge, facility has recently had a transfer of ownership. If not already done, complete and submit transfer of ownership form to Environmental Health, along with appropriate application fee, within 72 hours to avoid closure.
	Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)	

Overall Inspection Comments

"A" grade posted

Provided missing food handler card form and transfer of ownership form.

Signature(s) of Acknowledgement

NAME: Nancy
 TITLE: PIC