



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL RANCHERO FANTASTIC MEXICAN FOOD		REINSPECTION DATE Next Routine	INSPECTOR Tirza Tetteh	DATE 5/11/2021
LOCATION 9260 HAVEN AV, RANCHO CUCAMONGA, CA 91730		PERMIT EXPIRATION 1/31/2070	IDENTIFIER: None	
TIME IN 9:03 AM	TIME OUT 9:37 AM	FACILITY ID FA0016744	RELATED ID PR0022358	PE 1622
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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: A reinspection was conducted on this day regarding the facility's walk-in cooler unable to maintain temperature at 41F or below as well as the appearance of pink slime and black mold on the deflector inside the ice machine. During routine inspection conducted on 5/7/2021, the following were observed:

- large amounts of potentially hazardous food cold holding inside walk-in cooler with temperatures measured between 46.2F - 67.7F
- digital thermometer on exterior of walk-in cooler appeared to be non-functional
- thermometer missing inside the walk-in cooler
- ambient air temperature inside walk-in cooler at 51.6F
- pink slime and black mold build-up on deflector inside ice machine.

On this day, observed digital thermometer on exterior of walk-in cooler reading at 33F and thermometer stored inside walk-in cooler measuring ambient air temperature at 32F. Observed several containers of potentially hazardous foods with internal temperatures between 34.6F - 36F. Observed ice deflector to be cleaned and sanitized inside ice machine.

Maintain thermometer stored inside the walk-in cooler of potentially hazardous food storage. Maintain all potentially hazardous food intended for cold holding at 41F or below at all times. Monitor deflector inside ice machine and increase frequency of cleaning and sanitizing. Maintain all food contact surfaces cleaned and sanitized.

Facility is in compliance. No further action required.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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: Yesenia Hernandez

TITLE: Person in charge

Total # of Images: 0