



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL MEXICANO II		DATE 4/16/2015	REINSPECTION DATE 4/30/2015	PERMIT EXPIRATION 10/31/2015
LOCATION 38989 OAK GLEN RD, YUCAIPA, CA 92399			INSPECTOR Tia Wilson	
MAILING ADDRESS 38989 OAK GLEN RD, YUCAIPA CA 92339			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:45 AM	TIME OUT 1:38 PM	FACILITY ID FA0004415	RELATED ID PR0000670	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 90

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				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			4	2
	In	6. Adequate handwashing facilities supplied & accessib				⊗
TIME AND TEMPERATURE RELATIONSHIPS						
	In	N/O	N/A	+	⊗	2
	In	N/O	○ N/A			4 2
	○ In	N/O	N/A			4 2
	○ In	N/O	N/A			4
	○ In	N/O	N/A			4
PROTECTION FROM CONTAMINATION						
	In	○ N/O	N/A			2
	○ In					4 2
	○ In	N/O	N/A			4 2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In		15. Food obtained from approved source			4	
	In	N/O	○ N/A			2
	In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES						
	In		○ N/A			2
CONSUMER ADVISORY						
	In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS						
	In		○ N/A			4
WATER/HOT WATER						
	In				4	⊗
LIQUID WASTE DISPOSAL						
	○ In				4	2
VERMIN						
	○ In				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	⊗
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	⊗

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 worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Complied on 4/16/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed raw shell eggs measuring 48F in refrigerator. Employee stated eggs had not been removed from refrigerator that day. Maintain raw shell eggs at 45F and below. Employee voluntarily discarded eggs. See VC&D #52 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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: Observed sanitizer bucket and chemicals stored in kitchen handwashing sink. Maintain all handwashing sinks accessible. Observed employee remove items stored in sink. Observed paper towels missing in women's restroom. Provide paper towels at sink. Observed employee use 2-compartment sink to wash hands. Use designated hand sink to wash hands.
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Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

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: Observed mop sink unable to provide hot water. Provide at least warm (100F minimum) water at mop 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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Complied on 4/16/2015 Violation Reference - HSC - 113984 (a, b, c, d, f)	Inspector Comments: Observed raw pork and raw shell eggs stored above vegetables in kitchen refrigerator. Observed raw beef and bacon stored above cooked items in front refrigerator. Store raw animal items below cooked and ready to eat items. Observed tostada shell stored uncovered on shelf above range. Store foods covered and protected.
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Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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

POINTS 1	Compliance date not specified Complied on 4/16/2015 Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed front door propped open without use of air curtain. Maintain front door closed or install air curtain.
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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 WORKER CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0410, 33.044	Inspector Comments: Observed 1 food worker card missing. Obtain valid San Bernardino Food Worker Card within 14 days. Complete and fax form provided to Environmental Health Services by the date specified to avoid a billed reinspection (\$245 hourly, 1/2 hour minimum).
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Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" 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

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Observed employee voluntarily discard 8 raw shell eggs.
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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."

Overall Inspection Comments

"A" grade posted.

Food Worker Card handout provided.

Signature(s) of Acknowledgement

NAME: Fanny Gonzalez
 TITLE: Employee