



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONA TIMOS MEX GRILL		DATE 4/5/2022	REINSPECTION DATE 4/19/2022	PERMIT EXPIRATION 1/31/2023
LOCATION 8836 SIERRA AV, FONTANA, CA 92335			INSPECTOR Allison Torres	
MAILING ADDRESS 8836 SIERRA AV, FONTANA, CA 92335			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:14 PM	TIME OUT 2:40 PM	FACILITY ID FA0009704	RELATED ID PR0000196	PE 1621

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 77**

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  
+ 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			⊗
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	7. Proper hot and cold holding temperatures	+	⊗	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	+	⊗	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	⊗	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	⊗
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	⊗

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	⊗
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	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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/5/2022
LOCATION 8836 SIERRA AV, FONTANA, CA 92335	INSPECTOR Allison Torres

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 4/5/2022 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Measured the following potentially hazardous foods between 50 - 53F in the reach in cold holding unit closest to the back door:</p> <ul style="list-style-type: none"> <li>- heat treated salsa ranchera</li> <li>- heat treated red salsa</li> <li>- cheese</li> <li>- fish</li> <li>- cooked corn</li> <li>- cooked cactus</li> <li>- beef hot dog meat</li> <li>- almond milk</li> <li>- heavy whipping cream</li> <li>- flan</li> <li>- cream cheese topping mixture</li> <li>- cookie dough</li> <li>- cinnamon roll dough</li> </ul> <p>Note: Employee stated all the food in the reach in cold holding unit had been in there for over four (4) hours.</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below.</p> <p>Corrected on Site: Employees voluntarily discarded all the food listed above. See VC &amp; D.</p> <p>A follow up inspection will be conducted on or after three (3) business days to ensure cold holding unit is working properly. Failure to comply may result in billable follow up inspections.</p>
---------------------------	--------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** <https://youtu.be/Rl6w5DtEs7w>

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 4/5/2022 Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> Observed a container of cream cheese, strawberry cream cheese, churros, and butter have a green mold-like growth on them.</p> <p>Maintain food in good condition and free of adulteration and/or spoilage at all times.</p> <p>Corrected on Site: Employees voluntarily discarded the foods listed above.</p>
---------------------------	-------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <https://youtu.be/JrRQVxqDXy4>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/5/2022
LOCATION 8836 SIERRA AV, FONTANA, CA 92335	INSPECTOR Allison Torres

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 4/5/2022 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> 1.) Observed mold and calcium like build up on the ice deflector in the ice machine.</p> <p>Note: No ice was observed to be contaminated.</p> <p>Ensure all food contact surfaces are maintained in a clean and sanitary condition.</p> <p>2.) Observed slime and mold residue on the soda nozzle aerators in customer service area. Soda machine was in use during time of inspection.</p> <p>Maintain soda nozzles and all food contact surfaces clean and sanitized at all times.</p> <p>Corrected on Site: Facility thoroughly cleaned and sanitized unit at the time of inspection.</p>
---------------------------	-------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <https://youtu.be/Gz6zPqZtv2s>

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 4/5/2022 Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> 1.) Upon questioning, employee stated dishes are soaked in sanitized for approximately 3 seconds.</p> <p>Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.</p> <p>Corrected on Site: Employee was educated when manually ware washing dishes by the following procedure.</p> <ol style="list-style-type: none"> <li>1. Wash dishes with minimum 100 degrees F water and soap.</li> <li>2. Rinse dishes with cold clear running water.</li> <li>3. Sanitize dishes with either quaternary ammonium, 200 ppm for one minute or chlorine at 100 ppm for 30 seconds.</li> </ol> <p>2.) Upon questioning, cook stated food should be reheated to 145F for hot holding, chicken should be cooked to 145F-165F, and was unsure of fish cooking temperature.</p> <p>Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.</p> <p>Corrected on Site: Cook was educated by the following information.</p> <ul style="list-style-type: none"> <li>- reheating temperature must be 165F</li> <li>- chicken cooking temperature 165F</li> <li>- fish cooking temperature 145F</li> </ul>
---------------------------	---------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed paper towels stored on top of the paper towel dispenser at the hand wash sink behind the ice machine and in both the women and men's restroom.</p> <p>Note: Paper towel dispenser was observed to be nonfunctional.</p> <p>Ensure that paper towels are stored and provided in a sanitary manner, such as a paper towel dispenser.</p>
---------------------------	--------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/5/2022
LOCATION 8836 SIERRA AV, FONTANA, CA 92335	INSPECTOR Allison Torres

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<b>Inspector Comments:</b> Observed no cold water available in the men's restroom. Lowest temperature measured was 116F.  Restore cold water to ensure proper hand washing is being conducted.  A follow up inspection will be conducted on or after three (3) business days to ensure cold water is restored to men's restroom. Failure to comply may result in billable follow up inspections.
---------------------------	-------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> Observed two (2) dry rodent droppings on the floor behind the toilet in the women's restroom and two (2) more on the floor in the back dry storage room. After a thorough search of the facility, no signs of an active infestation were observed.  Note: No food or food contact surfaces were observed to be contaminated. Pest control invoice from Commercial Quality Pest Control on 3/23/2022 stated they treated the facility for cockroach prevention.  Clean and sanitize all affected areas and maintain the facility free from 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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 4/5/2022 Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Observed raw chicken stored above ready to eat food in the reach-in refrigerator closest to the kitchen entrance.  Store all raw foods beneath all ready to eat foods to avoid possible cross contamination.  Corrected on Site: Employee removed chicken and placed it on the bottom shelf.
---------------------------	----------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**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.

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> 1.) Observed two (2) noncommercial microwaves used for customer food.  Remove non-commercial microwaves from facility. Ensure equipment is approved for commercial use.  2.) Observed cooler unit in the walk-in refrigerator leaking water.  Repair/replace cooler unit and maintain in good repair at all times.
---------------------------	---------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/5/2022
LOCATION 8836 SIERRA AV, FONTANA, CA 92335	INSPECTOR Allison Torres

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed an accumulation of items in disrepair or out of use, in the back dry storage room and in the bar area.  Remove unnecessary items to prevent the harborage of vermin.
	Violation Reference - HSC - 114067 (j), 114123	

**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)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> The following foods were voluntarily discarded by the employees:  - 4 lbs heat treated salsa ranchera - 6 lbs heat treated red salsa - 5 lbs cheese - 5 fish 4 lbs each - 4 lbs cooked corn - 10 lbs cooked cactus - 4 lbs beef hot dog meat - 32 fl oz almond milk - 32 fl oz heavy whipping cream - 6 flans 5 lbs each - 2 lbs cream cheese topping mixture - 4 lbs cookie dough - 1 lb cinnamon roll dough - 2 lbs cream cheese - 1 lb strawberry cream cheese - 3 lbs churros - 2 lbs butter
	Violation Reference - HSC - 113980	

**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](#).



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DONA TIMOS MEX GRILL	DATE 4/5/2022
LOCATION 8836 SIERRA AV, FONTANA, CA 92335	INSPECTOR Allison Torres

**Overall Inspection Comments**

On this date a "C" grade card was posted. For a C grade (score of 70 to 79). The food facility must correct the deficiencies listed in the Official Inspection Report ( OIR) and must submit a request for a re-score inspection to Environmental Health Services within 30 days of the OIR (5/5/2022). The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a " B " grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a " B " grade is achieved on a re-score inspection.

PEP talked emailed to person in charge.

Forms/hand outs/ stickers given on this date:

- request for re-score
- 3 compartment warewashing procedure
- compliance manager
- HELP program brochure
- 3 compartment warewashing sticker
- cooking temperature sticker

**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: Alejandra Quiroz  
TITLE: PIC