



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD				REINSPECTION DATE Not Specified	INSPECTOR Rubi Guido	DATE 8/6/2019
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:31 PM	TIME OUT 2:25 PM	FACILITY ID FA0030105	RELATED ID CO0066849	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.



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16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit was to conduct a complaint investigation inspection.

Reference - HSC

NATURE OF COMPLAINT:

The complainant alleged that some employees handle food without food handler cards, rats have gotten into the building and started leaving droppings in the dining room, food is not stored properly, raw chicken is stored uncovered next to raw beef, and during deliveries, shell fish has been seen left out until warm. In the kitchen, the ceiling tiles have fallen due to water damage above the production line, and mold was observed where the tiles have fallen from.

FINDING(S):

The owner stated the following:

- Has not heard of this complaint or any similar complaint.
- There was a leak in the kitchen approximately two (2) weeks ago and the leak was repaired last week.
- Pest control services are provided once a month.
- Does not have vermin infestation.
- Hired (2) new employees over the past two weeks.
- Upon delivery, all foods, including shell fish, are immediately placed in the upright freezer and walk-in cooler.
- Shell fish is not left out at room temperature.

OBSERVATION(S):

- The owner provided a copy of the pest control services invoice for July.
- Rodent droppings under the racks and in the box of lids in the equipment storage room across from the front counter. A large hole in the wall near the floor in the storage room.
- All employees employed for more than two (2) weeks had a copy of a valid San Bernardino County Food Handler card.
- A bag of carrots and an open container of butter stored on the floor, under the racks in the walk-in cooler.
- Cooked beef and beans stored next to raw meats in the walk-in cooler.
- All raw meats stored with covers/lids at the time of inspection.
- No deliveries at the time of inspection.
- No shell fish stored at room temperature at the time of inspection.
- No mold on the ceiling.
- Gaps in the ceiling where leak occurred.
- Ambient temperature of the reach-in/compartmental cooler measured 53F:
 - Shrimp 53F
 - Asada ranchera 52F
 - Chorizo 53F
 - Cooked potato 56F
 - Raw sausage 54F
 - Casique cheese 62F
 - Cooked ham 58F
 - Cooked bacon 64F
 - Sour cream 47F-53F
 - Birria 49F
 - Beans 55F
 - Sliced tomato with onion 47F
 - Cheddar cheese 51F
 - Jack cheese 51F
 - Pico de Gallo 55F
 - Tartar sauce 53F
 - Cheddar cheese slices 60F
 - Queso fresco 59F
 - Butter 57F
 - Red sauce 57F

RESULT(S):

A follow-up inspection will be conducted on 8/13/19 to verify compliance.
Complaint remains open.
A routine inspection was conducted on this date.

Description: A complaint report has been received by Environmental Health.



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FACILITY NAME ARTEAGAS MEXICAN FOOD	DATE 8/6/2019
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16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Ambient temperature of the reach-in/compartmental cooler measured 53F and the following potentially hazardous foods (PHFs) were placed in the unit the day before:

- Shrimp 53F
- Asada ranchera 52F (2 containers); one container placed in the unit at 8am, approximately four (4) prior to questioning.
- Chorizo 53F
- Cooked potato 56F
- Raw sausage 54F
- Casique cheese 62F; placed in the unit at 8am, approximately four (4) hours prior to questioning.
- Cooked ham 58F
- Cooked bacon 64F
- Sour cream 47F-53F
- Birria 49F
- Beans 55F
- Sliced tomato with onion 47F
- Cheddar cheese 51F
- Jack cheese 51F
- Pico de Gallo 55F
- Tartar sauce 53F, prepared at the facility.
- Cheddar cheese slices 60F
- Queso fresco 59F
- Butter 57F
- Red sauce 57F, prepared at the facility.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The owner voluntarily discarded the above PHFs. See VC&D for details. Corrected on site. A follow-up inspection will be conducted on 8/13/19 to verify compliance.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed rodent dropping on the floor, under the racks, and in the container with open bags of lids in the dry storage room across from the front counter.

Eliminate all rodent droppings and evidence of rodents. Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.

Note: A follow-up inspection will be conducted on 8/13/19 to verify compliance.

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)

16C030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed a bag of carrots and an open container of butter stored on the floor under the racks, and cooked beef and beans stored next to raw meats in the walk-in cooler.

Discontinue this practice. Ensure foods are stored at least 6 inches above floor. Ensure that all uncooked potential hazardous food is stored below any ready to eat food to prevent adulteration

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Ambient temperature of the reach-in/compartamental cooler measured 53F and was unable to maintain potentially hazardous foods at 41F or below.

Repair/replace unit. All utensils and equipment shall be fully operative and in good repair.

Note: A follow-up inspection will be conducted on 8/13/19 to verify compliance.

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)

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed a large hole in the wall near the floor in the dry storage room across from the front counter.

Eliminate all holes/gaps. The facility shall be kept vermin proof.

Note: A follow-up inspection will be conducted on 8/13/19 to verify compliance.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed gaps in the ceiling where the leak occurred in the kitchen.

Ensure floors, walls, and ceilings are clean and in good repair.

Note: A follow-up inspection will be conducted on 8/13/19 to verify compliance.

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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16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The owner voluntarily consented to the condemnation and destruction of the following items:

- Shrimp 0.5 lb
- Asada ranchera 1.5 lb
- Chorizo 1.5 lb
- Cooked potato 0.5 lb
- Raw sausage 0.5 lb
- Casique cheese 0.5 lb
- Cooked ham 3 ounces
- Cooked bacon 4 ounces
- Sour cream 10 lb
- Birria 0.5 lb
- Beans 3 lb
- Sliced tomato with onion 2 lb
- Cheddar cheese 5 lb
- Jack cheese 5 lb
- Pico de Gallo 1 lb
- Tartar sauce 1.5 lb
- Cheddar cheese slices (9)
- Queso fresco 1 lb
- Butter 2 lb
- Red sauce 0.5 lb

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

Complaint remains open.

A follow-up inspection will be conducted on 8/13/19.

A routine inspection was conducted on this date.

Signature(s) of Acknowledgement

NAME: Pablo Arteaga
TITLE: Owner

Total # of Images: 0