



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MARISCOS EL KORITA</b>		DATE 1/4/2022	REINSPECTION DATE 1/18/2022	PERMIT EXPIRATION 11/30/2021
LOCATION 25570 E BASELINE ST, HIGHLAND, CA 92346			INSPECTOR Rebecca Koo	
MAILING ADDRESS 24134 SETON PL, MORENO VALLEY CA 92557			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:07 PM	TIME OUT 5:16 PM	FACILITY ID FA0008025	RELATED ID PR0010949	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 75**

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
- 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In		+		⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A		⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	⊗
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In		+	⊗	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In		+	4	⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
23. No rodents, insects, birds, or animals				

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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
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	⊗
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	⊗
48. Food handler cards	3
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

MAJOR

**POINTS**

**4**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1.) Observed 1 medium sized pot of menudo measured at 124 F on the flat top grill. Upon questioning employee stated menudo was hot holding for approximately 5 minutes.

2.) Observed 1 small pot of menudo measured at 92 F on the grill next to the preparation table. Upon questioning employee stated it was hot holding for approximately 30 minutes.

Ensure all potentially hazardous foods are held at or above 135 F for proper hot holding.

3.) Observed 1 container of cooked hominy measured at 73 F on the grill next to the preparation table. Upon questioning the employee stated the hominy was pulled from the refrigerator approximately 30 minutes prior to inspection.

4.) Observed sliced tomatoes measured at 54 F and diced tomatoes measured at 46 F inside the M3 Turbo Air Refrigeration unit. Upon questioning employee stated they had recently sliced the tomatoes from room temperature approximately 20 minutes prior to inspection.

5.) Observed 1 container of salsa measured at 61 F in the serving line near the register. Observed container of salsa with insufficient ice to facilitate proper cold holding. Per employee, salsa had just been made 30 minutes prior to inspection.

Ensure all potentially hazardous foods are held at or below 41 degrees F for proper cold holding.

**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/RI6w5DtEs7w>

#### 13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

MAJOR

**POINTS**

**4**

Compliance date not specified  
Complied on 1/4/2022  
Violation Reference - HSC -  
113967, 113976,

**Inspector Comments:** Observed an open 12 quart container of black eyed peas contaminated by two dead cockroaches, hair, and a screw.

Ensure all food is manufactured, produced, 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.

Note: Corrected on site, see #52 VC&D.

**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>



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

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** 1.) Employees demonstrated insufficient knowledge of the following food safety practices:

- proper cooking temperatures
- proper hot holding temperatures
- proper reheating procedures

Upon questioning employees were unable to state the minimum temperature required for these food safety practices.

Ensure all food employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Ensure single pieces of beef, lamb, veal, pork, fish, and eggs for immediate service are cooked to a minimum of 145 F for 15 seconds.

Ensure comminuted meat (e.g., ground beef, hamburger, or ground pork), injected meats, and raw shell eggs are cooked to a minimum of 155 F for 15 seconds.

Ensure poultry, comminuted poultry, and stuffed fish/meat/poultry are cooked to a minimum of 165 F for 15 seconds.

Ensure all potentially hazardous food is hot held at or above 135 F.

Ensure all potentially hazardous food is reheated to 165 F for 15 seconds prior to hot holding.

2.) Observed the food manager certificate expired at time of inspection.

Ensure 1 person in the facility obtains a valid food safety certificate from an ANSI approved organization within 60 calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable).

**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**

**POINTS**  
**2**

Compliance date not specified  
Complied on 1/4/2022  
Violation Reference -

**Inspector Comments:** 1.) Observed no hand soap and paper towels provided at the handwash sink in the kitchen.

2.) Observed the hand drying device to be nonfunctional inside the men's restroom.

Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times. Repair or replace the hand drying device in the men's restroom.

**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)



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**9. PROPER COOLING METHODS**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114000

**Inspector Comments:** Observed 1 container of cooked beef measured at 115 F and 1 container of cooked chicken measured at 114 F on the preparation table next to the 3 compartment sink. Observed the containers of cooked meat to be fully covered with no other means to facilitate proper cooling.

Ensure all potentially hazardous food is rapidly cooled from 135 F to 70 F within 2 hours, and then from 70 F to 41 F within a total of 6 hours. Potentially hazardous food is to be cooled within 4 hours to 41 F is prepared from ingredients at ambient temperature.

- Approved cooling methods include:
- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
  - 2) Separating the food into smaller or thinner portions
  - 3) Using rapid cooling equipment such as chill blasters
  - 4) Using containers that facilitate heat transfer
  - 5) Adding ice as an ingredient
  - 6) Using ice paddles
  - 7) Placing containers in an ice bath, stirring food frequently

Containers may be stored loosely covered or uncovered if protected from overhead contamination during the cooling period. Food must be stirred as necessary to evenly cool a liquid or a semi-liquid food.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**  
**2**

Compliance date not specified  
Complied on 1/4/2022  
Violation Reference - HSC - 113953(c), 114099.2(b)

**Inspector Comments:** Observed the hot water valves shut off at the hand wash sink in the kitchen and in the men's restroom.

Ensure that hot water is available at a minimum temperature of at least 100 F at all hand washing sinks.

**Note:** Corrected on site, hot water was restored by opening the hot water valves and both handwash sinks.

**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**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** 1.) Observed 2 dead cockroaches in an open 12-quart container of black eyed beans located in the dry storage area.

2.) Observed a dead cockroach on the floor in front of the fountain soda machine in the customer area.

Upon questioning manager stated that the facility is treated on a monthly basis by Stanley's professional pest control company. Observed no signs of an active cockroach infestation at this time. Observed no signs of live cockroaches throughout the facility.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin infestations. Clean and sanitize affected areas in an approved manner.

**Note:** A reinspection will occur within 1 week to ensure there is no active cockroach infestation.

**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)



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**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** 1.) Observed approximately 20 containers of food stored uncovered throughout multiple refrigeration units in the facility.  
  
Ensure all food is stored, prepared, displayed, or held so that it is protected from over head contamination.  
  
2.) Observed 2 packages of raw chicken stored above open containers of cooked beef and soups inside the single door True refrigerator.  
  
3.) Observed raw fish fillets and raw shrimp stored above open containers of diced tomatoes, cucumbers, and onions in the 2-door Migali refrigerator.  
  
4.) Observed raw eggs and raw chorizo stored above open produce and cooked beef in the 2- door Everest refrigerator.  
  
Ensure all raw meats, eggs, and shellfish are stored below ready-to-eat foods.

**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.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114047, 114049, 114051

**Inspector Comments:** Observed multiple containers of bulk dry food ingredients and spices stored unlabeled throughout the facility.  
  
Ensure that all working containers holding food or food ingredients that are removed from their original packages are properly identified with common name of the food.

**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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** 1.) Observed build up of food debris on the doors, door handles, and shelves of refrigeration units throughout the facility.  
  
2.) Observed build up of food debris on exterior of the ice machine.  
  
3.) Observed exterior of bulk food containers to have a build up of food debris.  
  
4.) Observed build up of old food debris in clean dishes storage area.  
  
Ensure to maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** Observed a black household Oster microwave used to reheat food intended for customers.  
  
Upon disrepair, replace the household microwave with an NSF or ANSI approved commercial microwave.

**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)



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**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114250, 114276</b>	<b>Inspector Comments:</b> 1.) Observed no self closing device installed at the women's and men's restroom doors.  Ensure that toilet rooms are separated by a well-fitting, self-closing door.  2.) Observed toilet paper to be stored on top of toilet tank in the women's restroom.  Ensure to provide toilet paper inside dispensers at all times to prevent contamination.
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**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114067 (j), 114123</b>	<b>Inspector Comments:</b> 1.) Observed a gap in the ceiling of approximately 30 inches by 40 inches above the 3-door Everest refrigeration unit.  2.) Observed a gap of approximately 3 inches along the bottom of the metal screen door near the dry storage room.  3.) Observed no window screen provided at the open window near the cash register.  4.) Observed a gap of approximately 3 inches by 2 inches in the ceiling above the women's restroom door.  Ensure to seal all gaps to prevent the entrance and harborage of vermin. Ensure to provide a screen for windows or keep windows closed.  5.) Observed water bottles, open cookies, open cups of coffee, protein powder mix, and vitamins stored next to food and equipment in food preparation areas.  6.) Observed employee purses and clothes stored on dry storage shelves next to food.  Ensure all personal effects, employee foods, and beverages are stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.
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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)

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>113725.1, 113953.5</b>	<b>Inspector Comments:</b> Observed letter "B" grade placard obstructed by large house plant.  Ensure that letter grade placard is properly displayed. Do not remove, relocate, or alter letter grade placard.
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**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placard shall be properly posted. SBCC 33.1406



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**52. VC & D**

<b>POINTS</b>  <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> Operator has voluntarily consented to the condemnation and destruction of 1 container of black eyed peas (12 quarts) as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code.
	Not In Compliance 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](#).

**Overall Inspection Comments**

Letter grade "C" posted on this date. **DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.** Failure to comply will result in additional billed reinspections at a minimum rate of \$122.50 per half hour.

A Request for Rescore Inspection Form was provided on this date. Ensure to submit this form within 30 days. A food facility failing to attain at least a "B" grade on the re-score inspection or failing to request a request for re-score inspection within 30 days may be immediately closed by Environmental Health Services.

A reinspection will occur within 1 week to ensure there is no active cockroach infestation.

The following handouts were provided on this date:

- Request for Rescore Inspection form
- TOP 5 CDC Risk Factors handout
- Food Safety Practices Overview handout
- Hot Holding Temperature decal
- Cold Holding Temperature decal
- Is It Done Yet? decal
- Cooling Hot Food Safely handout

A PEP Talk was given on this date.



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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LOCATION 25570 E BASELINE ST, HIGHLAND, CA 92346	INSPECTOR Rebecca Koo

**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**

NAME: Guadalupe Gutierrez  
TITLE: Owner