



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARISCOS ESPINOSA'S SEAFOOD & MORE		DATE 3/17/2022	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 3/31/2022
LOCATION 1115 N MT VERNON AV 112, COLTON, CA 92324			INSPECTOR Gisel Saldana	
MAILING ADDRESS 1610 N 8TH ST, COLTON CA 92324			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:15 AM	TIME OUT 12:05 PM	FACILITY ID FA0002946	RELATED ID PR0009347	PE 1622

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 85

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			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	+	⊗	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A	+	⊗	2
○ In	○ N/O	N/A			4
○ In	○ N/O	N/A			4
○ In	○ N/O	N/A			4
○ In	○ N/O	N/A			4
PROTECTION FROM CONTAMINATION					
○ In	○ N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated	+	⊗	2
○ In	N/O	N/A			4

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	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
○ In	○ N/O	N/A			2
○ In	○ 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
					2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed			4
					2
VERMIN					
○ In		23. No rodents, insects, birds, or animals			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	1
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	1

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	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/17/2022
Violation Reference -

Inspector Comments: Observed an employee wet hands, touch food debris in handwashing sink, and continue to handle a container of beans to put into a pot to cook on the stove without any handwash step in between.

Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.

Note: Corrected on site, employee was directed to immediately wash hands.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

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

POINTS
4

Compliance date not specified
Complied on 3/17/2022
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following temperatures in the cold holding units adjacent to the cooks line:

- cooked and peeled shrimp at a temperature of 49F
- shrimp ceviche at a temperature of 50F
- jaiva at a temperature of 50F
- sliced tomatoes at a temperature of 51F
- fish ceviche at a temperature of 49F
- shredded beef at a temperature of 51F

Upon questioning, employee stated that these items were left in the unit overnight. Observed all other potentially hazardous foods at or below 41F.

Ensure all potentially hazardous foods in cold holding at 41F or below.

*Note: Corrected on site, see VC&D.

*NOTE: Observed these food items to be stored on the corners of the open top 2-door and on the bottom shelf of the reach in doors of the cold holding unit. Observed the ambient temperature of the cold holding unit at a temperature of 46F.

A follow up will be conducted at a future date 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))

More Information: <https://youtu.be/RI6w5DtEs7w>

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

POINTS
4

Compliance date not specified
Complied on 3/17/2022
Violation Reference - HSC - 113967, 113976,

Inspector Comments: Observed several moldy brown onions in a container on the dry storage rack.

All food shall be pure and free from adulteration and spoilage.

Note: Corrected on site, see VC&D. A food worker voluntarily discarded the moldy container filled with these onions on this date

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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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed mold and calcium like build up on the ice deflector in the ice machine. Note: no ice was observed to be contaminated. Ensure all food contact surfaces are maintained in a clean and sanitary condition. NOTE: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.
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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/Gz6zPgZtv2s>

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 bowls used as scoops in dry bulk food containers on the dry storage rack. Ensure use of approved scoops with handles.
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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)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following items were voluntarily consented to the condemnation by the operator - a container of cooked and peeled shrimp - a container shrimp ceviche - a container of jaiva ceviche - a container of sliced tomatoes - a container of fish ceviche - a container of shredded beef - large container of brown onions
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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."

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.



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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 "B" grade posted at the front of the facility.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.*

The following documentation was provided:

- Top 5 CDC Risk Factors
- Protecting Public Health One Minute At a Time
- Rescore Form
- Self inspection check list

*NOTE:

1) A follow up inspection will be conducted on or after 03/18/2022 to verify the ice machine is clean and sanitized and verify that the cold holding unit is in good repair.

Failure to comply may result in future billable follow up inspections.

2) PEP talk will be emailed to the facility

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: Maria
TITLE: Manager