



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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| FACILITY NAME EL TORITO CANTINA AUTENTICA | | | REINSPECTION DATE Next Routine | INSPECTOR Gisel Saldana | DATE 4/15/2022 |
| LOCATION 118 E HOSPITALITY LN, SAN BERNARDINO, CA 92408 | | | PERMIT EXPIRATION 8/31/2022 | IDENTIFIER: None | |
| TIME IN 3:55 PM | TIME OUT 5:15 PM | FACILITY ID FA0008355 | RELATED ID PR0005916 | PE 1622 | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED |

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: The purpose of this visit is to conduct a billable inspection requested by the operator.

The following was noted/observed during the previous re-inspection and permit reinstatement:

- (1) live cockroach on the floor in the liquor dry storage area
- (1) live cockroach underneath the ice cream freezer behind the bar area
- (1) dead cockroach in the sink of the dishwasher machine

On this date operator stated that they have been cleaning and treating the facility every day since the previous re-inspection and permit reinstatement. They also stated that they have patched every opening, cracked floors, and walls, have been treating drain areas with bleach and water, and have followed recommendations from pest control. Per operator, pest control will be treating and inspecting the facility everyday. The following was observed on this date:

- One (1) live adult German cockroach in an exposed crack in the wooden cabinet above the old bar
- One (1) live adult German cockroach with an egg sack on its back on the floor in the buffet area

See violation.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K023 No rodents, insects, birds, or animals

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

Inspector Comments: Observed the following:

- One (1) live adult German cockroach in an exposed crack in the wooden cabinet above the old bar
- One (1) live adult German cockroach with an egg sack on its back on the floor in the buffet area

Upon questioning, the manager stated that the facility has been receiving pest control service everyday. Observed several pest control service invoices dated from 04/08/2022-04/13/2022 stated that no vermin were observed on these dates as well as multiple services that were conducted.

Eliminate the cockroaches and clean and sanitize the affected areas. Ensure that the facility remains free of vermin.

A billable reinspection is required within 3 days to determine compliance of no vermin inside the facility.

*NOTE: During observation of cockroach in exposed crack area, operator directed maintenance to patch crack immediately.

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

Overall Inspection Comments

A follow up inspection was conducted on this date to verify no vermin at the facility.

*NOTE: A billable reinspection is required within 3 days to determine compliance of no vermin inside the facility.



Public Health
Environmental Health Services

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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

A handwritten signature in blue ink, consisting of the letters "HS".

NAME: Hector Silva
TITLE:

Total # of Images: 0