



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOS DOMINGOS MEXICAN RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Stephanie Obregon P	DATE 4/15/2022
LOCATION 17790 WIKA RD, APPLE VALLEY, CA 92307				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:11 PM	TIME OUT 1:50 PM	FACILITY ID FA0007617	RELATED ID CO0082805	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION 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.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Reference - HSC

Inspector Comments: FBI INVESTIGATION:

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness, complaint (CO0082805) wherein one (4) individuals reported illness after consuming a meal.

AS PER COMPLAINANT:

- Date Ordered: Tuesday 4/12/2022. Approximately 5:30 PM-6:00 PM
- Date/Time Experienced Illness: Wednesday 4/13/2022.
- Product: Shredded Chicken Tacos, Dinner Salad, Ranch, Tortilla Soup, Chips, Salsa, and Draft Bud Light
- Number of sick persons: 4
- Symptoms: Severe stomach cramps
- Other people associated with complainant (family, friends, co-workers, etc.) sick/have similar symptoms after eating at same facility? Yes
- If yes, number of people sick and what they ate: Four of seven people

The food facility manager was interviewed and the following information was provided and /or observed:

- Facility aware of this complaint: Manager was spoken to on this date and stated that they were not aware of the complaint.
- Other food borne illness complaints received by this facility: Manager stated they have not received any other complaints in relation to food borne illnesses at this facility.

Health/Habits of Employee(s) Preparing Suspect Food:

- Employee(s) ill recently: Manager stated they have not had any employees call off sick or exhibit any symptoms of illness on around the date of the incident.
- If yes, employee(s) removed from food preparation activities: N/A
- Employees with sores/boils/cuts or abrasions: Not Observed
- Signs of employee's eating/drinking: Observed an open employee drink stored on the shelf directly above the hot holding table adjacent to the cook's line.
- Tobacco usage: Not Observed
- Dirty outer garments: Not Observed. Employees required to have aprons in facility.

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- Hand washing sinks/supplies:
 - o One (1) hand washing sink observed to be fully supplied.
 - o Water temperature: 100F+ at the only hand washing sink observed in facility
 - The following Hand Washing Sink violations were noted. See violation #21 on the inspection report for full details:
 - o Observed a low pressure of hot water at the only hand wash sink located at the front of the kitchen.
 - Restroom hand washing sinks/supplies:
 - o Hand soap and hand towels observed in both restrooms
 - o Water Temperature: 100-106F
 - Adequate hand washing practices observed:
 - o Employees conducting food service observed to all be required to wear gloves for food handling activities.
- Two (2) employees observed preparing food at time of inspection. Employees observed to wash hands when leaving and returning from cook's line.

Sanitizing Procedures & Chemical Storage:

- Dish machine sanitizer level: 50 PPM Chlorine. Machine is rated for 50 PPM of Chlorine.
- 3-compartment sink sanitizer level:
 - o 100 PPM Chlorine sanitizer.
- Wiping towels sanitizer level:
 - o 100PPM+ Chlorine sanitizer.
- Chemicals stored separate from food and/or food contact surfaces: Chemicals observed stored in a shelf located at rear of facility away from food storage.

Food Storage & Utensils/Equipment:

- Food stored properly: All food observed to be stored in appropriate storage containers that are either sealed or provided with adequate overhead protection.
- Approved equipment/utensils used: Yes

Preparation Details of Suspect Food(s):

- Name of food(s) and ingredients: Shredded Chicken Tacos, Dinner Salad, Ranch, Tortilla Soup, Chips, Salsa, and Draft Bud Light
- Shredded Chicken Tacos: Prepared fresh every morning. Upon questioning, the manager stated the



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shredded chicken is boiled, cooked, and then shredded. The shredded chicken is prepared with chicken based seasoning and mixed with bell peppers and onions. Per manager, the shredded chicken is juiced, cooled inside the walk-in refrigerator to reach 41F and then reheated to 165F. Upon further questioning, the manager stated the shredded chicken is placed into the steamtable at a temperature of approximately 135F-140F. Per employee, the shredded chicken is cooked to approximately 165F. The internal temperature of the cooked shredded chicken measured at 168F. The manager stated that the tortilla comes prepackaged.

- o Shredded Chicken Tacos in hot holding unit measured at 135F.
 - o Shredded Chicken Tacos in walk-in refrigerator measured 45-47F.
 - Dinner Salad: Prepared fresh every morning. Upon questioning, the manager stated the Dinner Salad consists of lettuce, sliced tomatoes, shredded cheese, cucumbers, and avocados. Per manager, all food items listed are cut and mixed together, then placed inside the cooler of the salad bar.
 - o Sliced tomatoes in front cold holding unit measured between 36-39F.
 - o Shredded cheese in front cold holding unit measured 40F.
 - o Sliced tomatoes in back cold holding unit measured 40F.
 - o Shredded cheese in back cold holding unit measured 39F.
 - Ranch: Made in the mornings. Per manager, the ranch contains a box of mayonnaise, two buttermilks, and two buckets of ranch. The ranch is cooled in the walk-in refrigerator, then portioned into plastic containers.
 - o Ranch in walk-in cooler measured between 40-41F.
 - o Ranch in back cold holding unit measured between 41F.
 - Tortilla Soup: Upon questioning, the manager stated that the tortilla soup is prepared by adding tortilla, broth, and vegetables. The vegetables mixed in the soup are potatoes, zucchinis, and carrots. Per manager, the tortilla soup is cooked to 160F and then topped with shredded Jack and Cheddar cheese.
 - o Tortilla soup on the hot holding measured 180F.
 - o Tortilla soup in walk-in refrigerator measured between 45-47F.
 - Chips and Salsa: Per manager, chips are made every day and stored in containers. Upon questioning, the manager stated the chips are precut and fried, then placed into a chip warmer. Per manager, the salsa is prepared by cutting diced tomatoes, diced onions, and cilantro, then salt, pepper, and garlic powder are added for seasoning. Per manager, one bucket of salsa is placed in the salad station and one container is placed inside the cold holding unit at approximately 34-36F.
 - o Salsa on top cold holding unit measured between 37F.
 - o Salsa on bottom cold holding unit at measured between 36F.
 - Draft Bud Light: Upon questioning, the manager stated the Bud light come in kegs that are kept in the cooler at approximately 34-46F. Per manager, lines are ran through the top of the facility down to the bar area. The manager stated the lines are cleaning every week through a service.
- THE MANAGER WAS INTERVIEWED AND STATED THE FOLLOWING:
- Manager stated that they have not had any new employees within the last two (2) weeks.
 - Manager stated that they have not had any sick employees on or around the date of the incident.
 - Manager stated that the main food distribution company for this facility has not recently changed at this facility. Main Distribution Company is Sisco.
 - Manager stated that they are not aware of any recent power outages or any recent loss of hot water in this facility during time of complaint and that they have not had any recent equipment issues.

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

16C004 Proper eating, tasting, drinking or tobacco use

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed an open employee drink stored on the shelf directly above the hot holding table adjacent to the cook's line.

All employees must eat and drink away from food storage and food preparation areas.

Corrected on site. The employee removed the cup.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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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: The following Potentially Hazardous Food (PHF) were observed to be stored at improper cold holding temperatures:

- Tortilla soup measured at 45-47 F.

Upon questioning, the employee stated that the tortilla soup was placed in the walk-in refrigerator last night.

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

Corrected on site. The employee discarded the tortilla soup (See VC&D).

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

16C009 Proper cooling methods

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: Observed the following foods to be improperly cooling inside the walk-in refrigerator:

- One (1) metal tray of cooked shredded chicken measured at 48-49F. Observed the tray of chicken to have a tightly fitted lid.

Upon questioning, the employee stated that the shredded chicken was cooked and placed inside the walk-in refrigerator approximately thirty (30) minutes prior to inspection.

Ensure that food is cooled in one of the following approved methods:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.

Corrected on site. The employee placed the shredded chicken into an ice bath to facilitate an approved method of cooling.

Note: 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.

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.

Overall Inspection Comments

A foodborne illness complaint inspection was conducted on this date.

A routine inspection was conducted in conjunction with complaint inspection.

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: Casey Mulder
TITLE: Manager



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Environmental Health Services

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Total # of Images: 0