



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

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

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LA MICHOACANITA		DATE 11/1/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 6/30/2020
LOCATION 6989 SCHAEFER AV, CHINO, CA 91710			INSPECTOR Ngoc Le	
MAILING ADDRESS 6989 SCHAEFER AV, CHINO CA 92710			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 2:46 PM	TIME OUT 5:03 PM	FACILITY ID FA0032281	RELATED ID PR0042054	PE 1620

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.

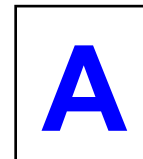
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance



SCORE 90

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			2
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				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	4
7. Proper hot and cold holding temperatures				
In	N/O	N/A		4
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			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
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	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			+	⊗
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	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	1
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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54. PERMIT SUSPENSION**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: Observed evidences of active rodent infestation at this food facility posed an immediately threat to the public health. Health permit is hereby suspended.

This facility was immediately closed and shall remain closed until receive approval from Environmental Health Services of San Bernardino County.

Notice of Closure was posted on the serving window. This notice shall not be defaced, marred, camouflaged, relocated, hidden, or removed.

Failure to comply will result in immediately closure and/or further legal action.

Call 1 (800) 442 - 2283 when ready to open.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**⚠ MAJOR ⚠****POINTS****4**

Compliance date not specified
Complied on 11/1/2019
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed a stack of small to-go cups was contaminated with rodent droppings at the back storage area.

Observed dry and old grape veins stored in a container for clean single-use spoons at the front serving station.

Ensure all food contact surfaces are maintained in clean and sanitary condition. Corrected on site. Stack of to-go cups was immediately discarded. The container for single-use spoon was immediately washed, rinsed, and sanitized.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**MAJOR****POINTS****4**

Compliance date not specified
Complied on 11/1/2019
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: A) Observed an excessive amount of small rodent droppings throughout the kitchen and dining areas including:

- Small plastic lids in small red storage basket for clean utensils next to the 3-compartment sink
- On boxes of unopened dry food on first and second shelves of the storage rack at the back kitchen
- On the floor under the Aqua Frescas serving station
- On the floor beneath the mop sink
- Around the metal ring at the bottom of the water heater
- On the floor next to the 3-doors reach-in freezer at the back kitchen
- On the floor at both corners next to the main entrance.

All food preparation activities were immediately cease. Facility was immediately closed by EHS.

No food contamination was observed at the time of this inspection.

The owner was instructed to:

- Discard all contaminated or suspected of contamination food items or single-use utensils
- Wash, rinse, and sanitize all contaminated food contact surfaces as needed
- Wash and sanitize all other affected areas with hot water at 120 F, and 1 to 10 Chlorine/bleach and water mixture.

Eliminate all vermin off this food facility.

Eliminate all evidences of vermin infestation including but not limited to rodent droppings.

B) Observed 1/2 inch gap at the bottom of the rear delivery door, and light through large rip on the ceiling insulation above the ice cream display freezer.

Eliminate all gaps, holes, and crevices to prevent entrance of vermin.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES**POINTS****2**

Compliance date not specified
Complied on 11/1/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Measured water melon juice stored in very low ice bath at 49 F at the front serving station. The manager stated this potentially hazardous food item was made then stored at the station about 2.5 hours ago.

Ensure all PHF is maintained below 41 F for cold holding or above 135 F for hot holding at all times. Corrected on site. This PHF was cooled to 41 F in deeper ice bath.

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

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

49. PERMITS AVAILABLE**POINTS****0**

Comply by 11/2/2019
Not In Compliance
Violation Reference - HSC -
114067(b, c), 114381 (a)

Inspector Comments: Observed tamales being cooked on a small household-use electric stove near the cash register. Observed sign of tamales for sale posted at the entrance window. Observed dry corn leaves being prepared in this kitchen during the time of this inspection.

Immediately discontinue this practice. This facility is not built or approved to cook food. All equipments shall be commercially approved.

Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

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52. VC & D**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The owner voluntarily consented to the condemnation and destruction of the following open items which were contaminated with droppings or suspected of contamination:

- 1 bag of approximately 3 pounds of uncooked rice
- 2 bags of seed
- 1 bag of sprinkle
- Small to-go sauce cup
- Small box of single-use spoon.

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.

Overall Inspection Comments

Grade card shall be posted when this facility is reopened by EHS.

A scheduled supervisory review is required prior to or post reopening. Failure to comply will result in facility closure or further legal actions.

Call 1 (800) 442 - 2283 when ready to open.

Signature(s) of Acknowledgement

NAME: Marta Lopez
TITLE: Owner.