

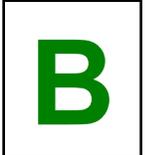


Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CASA CORTEZ		DATE 5/13/2015	REINSPECTION DATE 5/27/2015	PERMIT EXPIRATION 7/31/2015
LOCATION 2209 S EUCLID AV, ONTARIO, CA 91761			INSPECTOR Veronica Martinez	
MAILING ADDRESS 16621 RORIMER ST, LA PUENTE CA 91744			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 3:15 PM	TIME OUT 5:47 PM	FACILITY ID FA0006528	RELATED ID PR0001610	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 82

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

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	2
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			4	2
In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record			4 2
In	N/O	N/A	9. Proper cooling methods	+	⊗	2
In	N/O	N/A	10. Proper cooking time & temperatures			4
In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reservice of food			2
In			13. Food in good condition, safe and unadulterated			4 2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4 2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source			4
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			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	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	+	⊗	2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed	+	⊗	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	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	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 worker cards	⊗
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 <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Facility is hereby closed due to sewage contamination. Reinspection required to reopen facility. NOTE: Facility must remain closed during the installation or repair of grease interceptor or installation or repair must be done during nonoperational hours.
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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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">4</div>	Compliance date not specified Complied on 5/13/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed mole sauce(116F) and cooked tomato salsa(114F-116F) holding out of temperature on steam table. Operator indicated items were initially reheated to 165F then placed in hot holding unit (mole two hours prior, tomato sauce exceeding four hours). Operator indicated possible malfunction of burner on one side of steam table. Repair and maintain all potentially hazardous foods held hot at 135F or above. On site correction: Tomato sauce and mole discarded. See VC & D.
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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/510012_how_to_keep_food_out_of_danger_zone.pdf

9. PROPER COOLING METHODS **⚠ CRITICAL ⚠**

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">4</div>	Compliance date not specified Complied on 5/13/2015 Violation Reference - HSC - 114000	Inspector Comments: Observed cooked salsa in a five gallon plastic tub exhibiting evidence of improper cooling (63F at center, 55F at perimeter) inside of walk in refrigeration unit. Operator stated cooked salsa was prepared one day prior. Ensure proper cooling procedures are followed and monitoring of cooling process is done to assure potentially hazardous food is cooled rapidly from 135°F to 70°F within the first two hours or sooner then from 70°F to 41°F in the next four hours or sooner.
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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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

21. HOT AND COLD WATER AVAILABLE **⚠ CRITICAL ⚠**

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">4</div>	Compliance date not specified Complied on 5/13/2015 Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed handwash sink with only hot water available, unadjustable and exceeding 108F due to a lock of cold water available. Operator indicated cold water valve non functional. Repair and provide cold water to allow for adjustable water temperature. Note: observed employees properly wash hands at handwash sink with only hot water above 108F.
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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)



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22. SEWAGE AND WASTEWATER PROPERLY DISPOSED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 5/13/2015 Violation Reference - HSC - 114197	Inspector Comments: Observed backup of sewage in floor sink and floor drain across from griddle and next to food assembly station in kitchen. Handwash sink and mop sink observed draining into floor sink resulting in sewage overflow. Operator stated existing problem with grease interceptor may prevent proper drainage. Grease interceptor to be serviced by plumbing contractor. Repair or replace grease interceptor to prevent any wastewater backup into facility. Facility is hereby closed. Reinspection required to reopen facility. NOTE: Facility must remain closed during the installation or repair of grease interceptor or installation or repair must be done during nonoperational hours.
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Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0410, 33.044	Inspector Comments: Observed one expired food worker cards. Ensure employees obtain valid San Bernardino County Food Worker Cards within 14 days and fax completed food worker certification handout information to (909) 387-4272 to avoid a billed reinspection. Call 1 (800) 442-2283 for any questions.
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Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

49. PERMITS AVAILABLE

POINTS 0	Comply by 5/14/2015 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments: Observed expired health permit. Provide and post valid health permit.
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Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

51. PLAN REVIEW

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	Inspector Comments: Observed installation of ventilation hood, handwash sink, oven and stainless steel finishes in dining area of facility. Discontinue use. Submit plans to Plan Check Department. Contact Jim Nichol, plan check supervisor at 1800-442-2283 for any questions.
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Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following approximations were voluntarily discarded: 1 quart of mole sauce 1 quart of cooked tomato salsa 5 gallons cooked tomato salsa
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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."



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Overall Inspection Comments

Letter grade "B" posted.
 Do not relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Facility closure due to sewage contamination. Call 1(800) 442-2283 for reinspection.

Food worker certification form provided. Re-score from provided.

Signature(s) of Acknowledgement

NAME: Ana Patricia Monterroso
TITLE: