

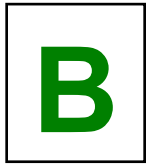


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MADRE TIERRA RESTAURANT BAR</b>		DATE 5/25/2022	REINSPECTION 5/26/2022	PERMIT 3/31/2023
LOCATION 220 N CENTRAL AV, UPLAND, CA 91786			INSPECTOR Jin Lee	
MAILING ADDRESS 220 N CENTRAL AV, UPLAND CA 91786			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:51 PM	TIME OUT 6:24 PM	FACILITY ID FA0007540	RELATED ID PR0003558	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 80**

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

- 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
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & ex		4	
<span style="color: green;">○</span> In	N/O 3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span> In	N/O N/A 9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures		4	
<span style="color: green;">○</span> In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	N/O N/A 12. Returned and reserve of food			2
In	13. Food in good condition, safe and unadulterated	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	<span style="color: red;">⊗</span>

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, displa			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	<span style="color: red;">⊗</span>

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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	<span style="color: red;">⊗</span>
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	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	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MADRE TIERRA RESTAURANT BAR</b>	DATE <b>5/25/2022</b>
LOCATION <b>220 N CENTRAL AV, UPLAND, CA 91786</b>	INSPECTOR <b>Jin Lee</b>

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

**POINTS**  
**4**  
Compliance date not specified  
Complied on 5/25/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures in the kitchen:

- 1). Sliced tomatoes at the cold holding unit across the stove was measured at 47 degree F.
- 2). Thousand island sauce at the cold holding unit across the stove was measured at 49 degree F.
- 3). Mayo at the cold holding unit across the stove was measured at 49 degree F.
- 4). Four (4) pieces of soybean bacons at the cold holding unit across the deep fryers were measured at 60 degree F.
- 5). Five (5) empanada at the cold holding unit across the deep fryers were measured at 61 degree F.
- 6). Approximately one (1) lb. of french fries at the cold holding unit across the deep fryers was measured at 54 degree F.
- 7). Approximately two (2) lbs. of tomato sauce in the small reach-in refrigeration unit under the cold holding unit were measured at 45 degree F.
- 8). Refried bean in the oven under the stove was measured at 120 degree F.
- 9). Cooked dried jack fruit in the oven under the stove was measured at 109 degree F.
- 10). Cooked rice in the oven under the stove was measured at 127 degree F.
- 11). Soy eggs at the cold holding unit next to the stove was measured at 60 degree F.
- 12). Sliced cheeses at the cold holding unit next to the stove was measured at 52 degree F.
- 13). Vegan impossible patties at the cold holding unit was measured at 48 degree F.

The owner stated above Potentially Hazardous Foods (PHFs) were stored for about two (2) to three (3) hours.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.

Corrected on site. The above PHFs except four (4) pieces of soybean bacons and five (5) empanada and approximately one (1) lb. of french fries were removed and stored in the walk-in refrigerator by the owner. Four (4) pieces of soybean bacons and five (5) empanada and approximately one (1) lb. of french fries were discarded by the owner.

Note: The ambient temperature of small reach-in refrigeration units was measured between 48 degree F and 50 degree F.

**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/Rl6w5DtEs7w>

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

**POINTS**  
**4**  
Compliance date not specified  
Complied on 5/25/2022  
Violation Reference - HSC -  
113967, 113976,

**Inspector Comments:** Observed one (1) Hominy severely dented can at seam and one (1) heart of palms moderately dented can to be stored in the storage area.

Remove damaged cans immediately from storage area. Ensure food intended for customer is in good condition, unadulterated and free of contamination.

Corrected on site. The dented cans were removed and discarded by the owner.

**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>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MADRE TIERRA RESTAURANT BAR</b>	DATE <b>5/25/2022</b>
LOCATION <b>220 N CENTRAL AV, UPLAND, CA 91786</b>	INSPECTOR <b>Jin Lee</b>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no hand soap and paper towels in the dispensers at the handwashing sink next to the preparation sink in the kitchen.  Provide and maintain hand soap and paper towels to all handwashing sinks at all times.
	Not In Compliance Violation Reference -	

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> 1. Observed black mold-like growth at the corner of the back deflector board and near ice dispensing area inside of the ice making machine. Growth was not actively touching the ice.  Clean and sanitize this ice making machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.  2. Observed sanitized water nesting in washed metal containers, stacked within one another stored on the clean utensil storage rack.  Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.
	Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	

**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>

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed twenty (20) old and dried rodent droppings and two (2) mouse traps at the corner of the small bar. Observed this small bar was not in used at that time. After thorough inspection of this food facility, observed no other past and/or current evidence of vermin including but not limited to rodents.  Eliminate all rodent droppings from this facility and maintain this facility free from vermin. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner.  A reinspection will be conducted on or after 5/26/2022 to determine compliance.
	Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	

**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](https://youtu.be/1yuxW_p9Bxs)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME MADRE TIERRA RESTAURANT BAR	DATE 5/25/2022
LOCATION 220 N CENTRAL AV, UPLAND, CA 91786	INSPECTOR Jin Lee

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1. Observed a mayo container and curiflower containers to be stored on the floor in the walk-in refrigerator. 2. Observed a bag and a container of chile to be stored on the floor in the dry storage area.
	Food must be stored at least (six) 6" above the floor on approved shelving in an approved location to prevent possible contamination.	

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS <b>1</b>	Compliance date not specified Complied on 5/25/2022 Violation Reference - HSC - 114135, 114185.1	Inspector Comments: The chlorine cloth sanitizer bucket in the cooking area was measured at 50 ppm. The wiping cloths were not in use at the time of this inspection.
	Maintain an approved sanitizer when the wiping cloths are in use during food preparation.  Corrected on site. The owner provided cloth sanitizer at a concentration of 50 ppm chlorine.	

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**More Information:** <https://youtu.be/QGKUN9MDxjg>

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed large openings in the ceiling and the bottom wall at the small server station. Observed this small server station was not currently used at that time.
	Seal this opening to prevent the entrance of vermin.	

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME <b>MADRE TIERRA RESTAURANT BAR</b>	DATE <b>5/25/2022</b>
LOCATION <b>220 N CENTRAL AV, UPLAND, CA 91786</b>	INSPECTOR <b>Jin Lee</b>

#### 48. FOOD HANDLER CERTIFICATION

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - SBCC - 33.0409</b>	<b>Inspector Comments:</b> Observed one (1) food handler(s) without current, valid San Bernardino County food handler card(s).  Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in unannounced billable reinspections to verify compliance.
---	---	--

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

**More Information:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

#### 52. VC & D

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b>	<b>Inspector Comments:</b> The following items were voluntarily condemned and destroyed by the owner: 1. Four (4) pieces of soybean bacons. 2. Five (5) empanada. 3. Approximately one (1) lb. of french fries.
---	---	--

**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

#### 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

#### Overall Inspection Comments



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME MADRE TIERRA RESTAURANT BAR	DATE 5/25/2022
LOCATION 220 N CENTRAL AV, UPLAND, CA 91786	INSPECTOR Jin Lee

A letter grade "B" was posted on the front window. Do not remove, relocate, or obscure from public view.  
Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the owner.
- A Top 5 CDC Risk Factors handout was provided.
- A Danger Zone handout was provided.
- A Missing Food Handler Cards - Inspectors handout was provided.

**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:  
TITLE: