



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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| FACILITY NAME EL TORITO CANTINA AUTENTICA | | | REINSPECTION DATE 4/20/2022 | INSPECTOR Gisel Saldana | DATE 4/6/2022 |
| LOCATION 118 E HOSPITALITY LN, SAN BERNARDINO, CA 92408 | | | PERMIT EXPIRATION 8/31/2022 | IDENTIFIER: None | |
| TIME IN 12:45 PM | TIME OUT 3:15 PM | FACILITY ID FA0008355 | RELATED ID PR0005916 | PE 1622 | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE |

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: A follow up inspection was conducted on this date to verify compliance of no cockroaches at the facility.

Observed cockroach infestation to not be eradicated, see listed violation(s).

Continue to eliminate the cockroaches and clean and sanitize the affected areas. Ensure that the facility remains free of vermin.

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

16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby continued to be suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

**NOTE: A re-inspection will be conducted in the future to observe compliance with a billed inspection of \$122.50 per half hour with a half hour minimum.

CLOSURE SIGN REMAINS POSTED ON ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.

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)



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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 active cockroach infestation:

- (2) live adult german cockroaches in the dry storage area.
- (1) live adult german cockroach on the wall of the ice machine.
- (1) live adult german cockroach underneath the dishwasher machine area.
- (1) live nymph german cockroach on the wall behind the mixer in the prep area
- (1) live adult german cockroach on the floor in the cooks line.

Upon questioning, person in charge stated that they had received pest control service the night after the routine inspection and morning prior to follow up inspection. Observed a pest control receipt from 04/05/2022. Pest control receipt stated as follows:

"Inspected interior areas before treatment. I found cracks and holes in the walls and tiles around the treated areas. I treated with a residual liquid around the walls cracks, pipes and edges."

Pest control service stated recommendations as follows:

- Seal/replace cracks and crevices
- Repair door
- Clean and sanitize grease build up present
- Check drains and use bleach and hot water 2x/week
- Clear areas of water where there is excessive moisture

Continue to eliminate the cockroaches and clean and sanitize the affected areas. Ensure that the facility remains free of vermin.

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas listed (in this report) with heavy grease buildups and old food debris throughout the facility.
3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clusters from the dry storage room, eliminate all unused equipment, personal items from the dry storage room.

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby continued to be suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

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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



Public Health
Environmental Health Services

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16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: After a thorough investigation of facility, observed flooring throughout the facility to be in disrepair and to be chipped, cracked and peeling. Cockroaches were observed to be crawling out from underneath the cracks of the flooring.

Recommended to repair/replace the floor, maintain in good repair and free from vermin.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby continued to be suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department 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

NAME: Cristhian Salazar
TITLE: Person in charge

Total # of Images: 0