



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>PLAYA PAPAGAYOS</b>		DATE 8/17/2020	REINSPECTION DATE 8/31/2020	PERMIT EXPIRATION 6/30/2070
LOCATION 1035 S MT VERNON AV C, COLTON, CA 92324			INSPECTOR Rebecca Koo	
MAILING ADDRESS 11838 AMETHYST CT, MIRA LOMA CA 91752			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:39 PM	TIME OUT 3:14 PM	FACILITY ID FA0015238	RELATED ID PR0020187	PE 1621

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 81**

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
- 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
In	N/O		1. Demonstration of knowledge; food safety certification			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
In			2. Communicable disease; reporting, restrictions & excl		4	
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			⊗
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		4	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 reserve 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			⊗
In			21. Hot and cold water available			2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	⊗
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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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 8/17/2020  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following temperatures in the open top refrigeration unit next to the steam table:

- 1) Shredded cheese measured at 52.7 F
- 2) Pico de gallo with diced tomatoes measured at 50.4 F
- 3) Cooked bacon measured at 47.6 F

Upon questioning, employee stated the shredded cheese and pico de gallo were transferred into this cold holding unit approximately 3 hours prior to inspection. Employee stated the cooked bacon was prepared the day before.

Ensure all potentially hazardous food is held at or below 41 F for proper cold holding.

NOTE: Corrected on site. Manager removed shredded cheese and pico de gallo and placed both containers into the large reach in refrigerator. Manager voluntarily discarded the cooked bacon from the previous day.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**21. HOT AND COLD WATER AVAILABLE** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113953(c), 114099.2(b)

**Inspector Comments:** Observed the following temperatures from various faucets throughout the facility:

- Front handwash sink measured at 91.7 F
- Rear handwash sink measured at 91 F
- 3 Compartment sink measured at 90.9 F
- Mop sink measured at 91.1 F
- Rear preparation sink measured at 90.8 F
- Front preparation sink measured at 91.2F
- Women's restroom handwash sink measured at 90.6 F
- Men's restroom handwash sink measured at 91.1 F

Upon questioning, the manager stated the property manager is working on repairing the building on the roof and has shut off hot water temporarily.

Ensure an adequate, protected, pressurized, potable supply of hot water and cold water is provided at all times. Ensure hot water is available at a minimum temperature of at least 120 F measured from the faucet.

Due to the unavailability of hot water throughout the facility, the health permit of the facility is hereby suspended and the facility will be closed. Do not reopen or resume operations without the consent of San Bernardino County Environmental Health Services. A reinspection is required to verify hot water is provided at a minimum temperature of 120 F measured directly from the faucet. Upon repair, contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

**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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**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** 1) Employees demonstrated insufficient knowledge of proper cooking temperatures. Upon questioning, employees were unable to correctly state the minimum cooking temperatures required.

Ensure all food employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Ensure to adhere to the following minimum cooking temperatures:

- Raw shell eggs, fish, single pieces of beef, veal, lamb, pork - 145 F for 15 seconds
- Comminuted meat (hamburgers) - 155 F for 15 seconds
- Poultry - 165 F for 15 seconds
- Fruits and vegetables (for hot holding) - 135 F

2) Observed no manager's food safety certification available on site.

Ensure one person in the facility obtains a valid food safety certificate from an ANSI approved organization, within sixty (60) calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable).

NOTE: This is a repeat violation. An inspector will conduct a reinspection to determine compliance. Failure to comply by the deadline may result in additional billable re inspections at a minimum rate of \$122.50 per half hour.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

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

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** 1) Observed front handwash sink obstructed by a large shelving unit containing utensils, salt and pepper shakers, and single-use items intended for customer service.

2) Observed no paper towels provided in the permanently installed paper towel dispensers in the men and women restrooms.

Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times.

**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)

**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
Complied on 8/17/2020  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** Observed bulk food and food ingredients stored throughout the facility with no lids or means of overhead protection.

Ensure all food is stored, prepared, displayed, or held so that it is protected from contamination.

NOTE: Corrected on site. Manager placed lids and aluminum foil on open food containers throughout the facility.

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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**33. NONFOOD-CONTACT SURFACES CLEAN**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p><b>Inspector Comments:</b> 1) Observed refrigerator doors and door handles soiled with food debris, grease, and grime throughout the rear preparation area.</p> <p>2) Observed an accumulation of grease and dust on the filters of the exhaust hood.</p> <p>3) Observed food and liquid debris, grease, and dust on shelving throughout the rear preparation area.</p> <p>Ensure to thoroughly clean and sanitize nonfood contact surfaces in the facility. Maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.</p>
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	<p><b>Inspector Comments:</b> Observed no sanitizer test strips available for use.</p> <p>Ensure to maintain appropriate sanitizer test strips available for use by all employees to verify proper concentration of sanitizer solutions when manually warewashing or for the storage of wet wiping cloths.</p>
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**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/ThreeCompartmentSink.pdf>

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p><b>Inspector Comments:</b> 1) Observed tongs placed on the splash guard of the fryer.</p> <p>2) Observed a measuring cup pitcher stored directly in the rice bin.</p> <p>Ensure all equipment and utensils are cleaned and maintained in a sanitary manner. Discontinue the practice of storing utensils on splash guard. Ensure handles of utensils are facing out and away from direct contact with food to prevent contamination.</p>
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**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<p><b>Inspector Comments:</b> Observed several wet wiping clothes stored directly on counter tops throughout the rear preparation area.</p> <p>Ensure that all food-contact surfaces are properly cleaned and sanitized. Ensure wet wiping cloths are free of food debris and visible soil. Ensure working containers of sanitizing solutions for storage of in-use wiping cloths are used in a manner to prevent contamination of food contact surfaces. Maintain chlorine sanitizer at a minimum of 100 PPM.</p>
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**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)



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### 41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: 1) Observed a leak at the faucet of the 3-compartment sink.  Ensure to repair the leak immediately.  2) Observed 2 water waste pipes with insufficient air gaps inside the floor drain underneath the rear preparation sink.  Ensure to provide an air gap of at least 1 inch or twice the diameter of the inlet pipe to prevent contamination.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

### 47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	Inspector Comments: 1) Observed letter grade placard missing.  Ensure the letter grade is properly posted in a conspicuous location.  2) Observed no copy of the most recent routine inspection report available on site.  Ensure to maintain a copy of the most recent routine inspection report available on site at all times.

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

### 52. VC & D

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of approximately 1/2 lb of cooked bacon as said material was unfit for human consumption or otherwise in violation of California Health and Safety Code.

**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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**CV. COVID-19 OBSERVATIONS**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - **SBC Policy** -  
No Reference Number Specified

**Inspector Comments:** Observed no written risk assessment or site-specific protection plan available on site. Observed no temperature screenings or employee health questionnaires prior to start of shifts.

Ensure to adhere to all San Bernardino County Environmental Health Services and California Department of Public Health guidelines and restrictions for operating during COVID-19.

Per the Industry Statewide Guidance to Reduce Risk, facilities must:

- 1) Perform a detailed risk assessment and implement a site-specific protection plan
- 2) Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
- 3) Implement individual control measures and screenings
- 4) Implement disinfecting protocols
- 5) Implement physical distancing providers

**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

**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.

**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 feeding organizations in the following [Live Web Map](#).

**Overall Inspection Comments**

Due to the unavailability of hot water throughout the facility, the health permit of the facility is hereby suspended and the facility will be closed. Do not reopen or resume operations without the consent of San Bernardino County Environmental Health Services. A reinspection is required to verify hot water is provided at a minimum temperature of 120 F measured directly from the faucet. Upon repair, contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

A Notice of Closure was posted on this date. Do not remove, relocate, or alter the Notice of Closure. Upon reinspection, the facility will receive a letter grade "B" placard.

The following materials were provided on this date:

- Food Safety Practices Overview
- Top 5 CDC Risk Factors
- Request for Rescore Form
- Is It Done Yet? decal

**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](#).



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**Signature(s) of Acknowledgement**

A handwritten signature in blue ink that reads "SNA".

NAME: Jose Martin  
TITLE: Manager