

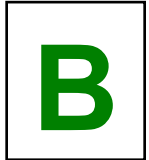


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>ADELITAS RESTAURANT</b>		DATE 5/6/2022	REINSPECTION 5/20/2022	PERMIT 12/31/2022
LOCATION 27170 LAKEVIEW DR 300, HELENDALE, CA 92342			INSPECTOR Stephanie Obregon Padilla	
MAILING ADDRESS 15495 CAJON ST, HESPERIA CA 92345-3008			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:01 AM	TIME OUT 1:34 PM	FACILITY ID FA0013888	RELATED ID PR0018364	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 82**

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
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊘</span>	2
In	<span style="color: blue;">○</span> N/O	N/A			2
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In	N/O	N/A			4
<span style="color: green;">○</span> In	N/O	N/A			4
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In				4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2

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			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
In				4	<span style="color: red;">⊘</span>
LIQUID WASTE DISPOSAL					
In				4	<span style="color: red;">⊘</span>
VERMIN					
<span style="color: green;">○</span> In				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	<span style="color: red;">⊘</span>
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	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊘</span>
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
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	
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 5/6/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** (1) The following Potentially Hazardous Foods (PHFs) were observed to be stored at improper cold holding temperatures:

- Sliced tomatoes measured at 64 F on top of the cold holding unit adjacent to cook's line.
- Diced tomatoes measured at 62 F on top of the cold holding unit adjacent to cook's line.
- Shredded cheese measured at 62 F on top of cold holding unit adjacent to cook's line.

Upon questioning, the employee stated that the following foods were placed on the top of the cold holding unit approximately thirty (30) minutes prior to inspection.

- Red salsa measured at 64 F inside the cold holding unit adjacent to cook's line.
- Al Pastor measured at 63 F inside the cold holding unit adjacent to cook's line.
- Three containers of Carne measured at 61-63 F inside the cold holding unit adjacent to cook's line.
- Four (4) containers of Chicken taquitos measured at 67 F inside the cold holding unit adjacent to cook's line.

Upon questioning, the employee stated that the containers of red salsa, al pastor, and carne were placed inside of the cold holding unit approximately thirty (40) minutes prior to inspection. Per employee, the containers of chicken taquitos were placed in the cold holding unit last night.

NOTE: No thermometer was available in cold holding unit at time of inspection. Personal thermometer was placed in cold holding unit to measure ambient temperature. Ambient temperature measured at 67 F. The manager voluntarily lowered the temperature of the cold holding unit to reach approximately 41.9 at the time of inspection.

Maintain all potentially hazardous foods in cold holding at 41 F or below.

Corrected on site. The employee relocated the following foods listed above inside the walk-in refrigerator to rapidly lower the temperature to 41F. The 4 containers of chicken taquitos were discarded. (See VC&D).

(2) The following Potentially Hazardous Food (PHF) were observed to be stored at improper hot holding temperatures:

- Cooked beans measured at 113-117 F.

Upon questioning, the employee stated that the cooked beans were placed in the hot holding unit approximately thirty (30) minutes prior to inspection.

Maintain the temperature of all PHFs at the hot holding unit above 135 F at all times.

Corrected on site. The employee reheated the container of beans to >165 F, then placed it back into the hot holding unit to measure above 135 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>



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### 21. HOT AND COLD WATER AVAILABLE

POINTS

2

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

**Inspector Comments:** Observed no cold water at the hand wash sink located near the service window and cook's line.

Ensure to provide a pressurized supply of cold water at all times.

A re-inspection will be conducted on a later date to verify compliance of the cold water at the hand wash sink. Failure to comply during a re-inspection will result in a billable inspection.

**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)

### 22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114197

**Inspector Comments:** Observed standing water in the floor sink below the Keg refrigerator. No back up of waste water observed spilling onto floors.

Repair/replace floor sink to ensure proper disposal of wastewater.

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

### 27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** Observed several containers of meat to be uncovered inside the walk-in refrigerator.

Cover these foods and ensure that food is protected from contamination.

**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.

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** Observed a styrofoam cup being used as scoop inside the container storing sugar located in the storage rack near the walk-in refrigerator.

Discontinue this practice. Ensure to utilize scoops with handles.

Corrected on site. The manager replaced the styrofoam cup with a scoop that provides a handle.

**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)



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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed the light shield cover to be cracked located in the ceiling near the cook's line.  Replace the cracked light shield cover. Maintain the light covers in good repair.
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**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a wet wiping towel stored in quaternary ammonia sanitizer solution at 100 ppm.  Maintain quaternary ammonia sanitizer solution above 200 ppm.  Corrected on site. The employee replaced the sanitizer bucket.
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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)

**More Information:** <https://youtu.be/QGKUN9MDxig>

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed an air gap missing between the draining pipe and floor sink underneath the Keg refrigerator next to the hand wash sink located in the bar area.  Ensure all pipes draining into a floor sink have at least a 1 inch air gap or twice the diameter of the pipe, whichever is greater.
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**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)



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#### 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: (1) Observed an employee's personal phone stored on the preparation table near the cutting board.  (2) Observed an employee's personal items stored among food items intended for customers located on the storage rack adjacent to the preparation sink.  Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.

**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)

#### 45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed the ceiling, located in between the cold holding unit and the ice machine, to contain gaps and peeling apart.  Seal these gaps and maintain the ceiling in good repair.

**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))

#### 48. FOOD HANDLER CERTIFICATION

POINTS <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed one (1) expired San Bernardino County food handler card.  Provide valid San Bernardino County Food Handler Card(s) within 14 days to avoid a billable re-inspection with a minimum charge of \$122.50. A "Missing Food Handler Cards" form was provided at the time of inspection. Fax/Mail/Email this completed form to this department within 14 days.

**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>



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**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**

A grade "B" placard was posted on this date.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

The following handouts were provided on this date:

- Request for Re-score Inspection Form
- Missing Food Handler Cards form
- Top 5 CDC Risk Factors
- Food Safety Practices Overview
- Is it done yet? sticker
- Food facility self- inspection list

A PEP talk was given on this date.

A re-inspection is required for the hand wash sink near the service winder on a later date. Failure to comply will result in a billable re-re-inspection.

**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: Manuel Jimenez  
TITLE: Manager