



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME KUSINANG PINOY		DATE 2/26/2019	REINSPECTION DATE 3/12/2019	PERMIT EXPIRATION 3/31/2019
LOCATION 1080 E WASHINGTON ST E, COLTON, CA 92324			INSPECTOR Cheryl Barahona	
MAILING ADDRESS 1077 SANTO ANTONIO DR APT 40, COLTON CA 92324			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 1:17 PM	TIME OUT 5:02 PM	FACILITY ID FA0011129	RELATED ID PR0002756	PE 1620

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.](#)

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			⊗
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			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available		4	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	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	⊗
32. Food properly labeled & honestly presented	⊗

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	⊗
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	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 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	<p>Compliance date not specified Complied on 2/26/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following foods in the steam table at the service line to be holding at temperatures below 135 degrees F. The foods had been held in the unit for approximately 3 hours or less.</p> <ol style="list-style-type: none"> 1) One (1) tray of glazed chicken measured at 110 degrees F. 2) One (1) tray of Pork skewers measured at 80.9 to 95.6 degrees F. 3) Two (2) tray of fried whole fish measure at 88.3 to 42 degrees F. <p>All foods being hot held shall be maintained at a minimum internal temperature of 135 degrees F or above.</p> <p>NOTE: The foods were removed from service and were reheated to internal temperatures of 165 degrees F prior to being returned to hot holding.</p>
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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/Food_Danger_Zone.pdf

9. PROPER COOLING METHODS **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 2/26/2019 Violation Reference - HSC - 114000</p>	<p>Inspector Comments: Observed the following foods improperly cooled:</p> <ol style="list-style-type: none"> 1.) Approximately ten (10) pounds of beef bones and fat measured at 67.8 F held on top of preparation table for over 5 hours. 2.) Approximately four (4) pounds of fish held at room temperature inside 3 compartment sink for over 4 hours. 3.) Approximately five (5) pounds of beef held at room temperature inside 3 compartment sink for over 4 hours. 4.) Approximately two (2) pounds of beef vegetable stew measured at 60.7F stored for over 24 hours. 5.) Approximately one (1) pound of baked beans measured at 48F stored for over 24 hours <p>Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.</p> <p>NOTE: Violation was corrected on site. Manager voluntarily discarded the above mentioned items. See violation 52.</p>
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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

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

POINTS 4	<p>Compliance date not specified Complied on 2/26/2019 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: 1.) Observed employees using soiled and wet wiping towels to clean food contact surfaces. Operator stated that sanitizer buckets do not have sanitizer and that the in-use wiping towels are soaked in water only.</p> <p>Ensure all food contact surfaces are adequately cleaned, washed, and sanitized.</p> <p>2.) When asked about cleaning frequency of cooking utensils and equipment operator stated that all food utensils are cleaned at the end of the day.</p> <p>Ensure that all food contact surfaces are cleaned and sanitized at the frequency of 4 hours or less.</p>
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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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: When operator was questioned about sanitizer buckets, sanitizing compartment in 3 compartment sink, and for warewashing machine the operator had difficulty demonstrating the use of the correct testing methods. Ensure all food handlers, that warewashing, are educated on the proper warewashing procedures and how to adequately test for sanitizer concentrations throughout the facility. Employee was provided with education on this day.
	Not In Compliance Violation Reference - HSC - 113947-113947.1	

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>

31. CONSUMER SELF SERVICE

POINTS 1	Compliance date not specified	Inspector Comments: Observed two (2) open 4 oz. cans of liver stored in the reach-in refrigeration unit. Discontinue this practice. Ensure to remove canned foods from their original cans and store in approved containers to minimize potential contamination of food.
	Not In Compliance Violation Reference - HSC - 114063, 114065	

Violation Description: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following items missing net weight on their labels: 1.) Peanut cups 2.) sandwiches 3.) pastries 4.) Sweet fruit cups 5.) Other ethic packaged food items Label information shall include the following: • Common name of the food or descriptive identity statement • If made with two or more ingredients, a list of ingredients in descending order of predominance by weight • An accurate declaration of the quantity of contents • The name and place of business of the manufacturer, packer, or distributor
	Not In Compliance Violation Reference - HSC - 114087, 114089	

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: Observed two (2) fly swatters hanging on by the kitchen entrance. Ensure to use only approved methods for vermin control.
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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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 shelves in the storage area to be lined with cardboard. Discontinue this practice. Obtain approved, food-grade, equipment for proper food storage that is NSF approved, or equivalent.

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)

52. VC & D

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The following was voluntarily condemned and discarded:

- 1.) Approximately ten (10) pounds of beef bones and fat measured at 67.8 F held on top of preparation table for over 5 hours.
- 2.) Approximately four (4) pounds of fish held at room temperature inside 3 compartment sink for over 4 hours.
- 3.) Approximately five (5) pounds of beef held at room temperature inside 3 compartment sink for over 4 hours.
- 4.) Approximately two (2) pounds of beef vegetable stew measured at 60.7F stored for over 24 hours.
- 5.) Approximately one (1) pound of baked beans measured at 48F stored for over 24 hours
- 6) One (1) tray of glazed chicken measured at 110 degrees F.
- 7) One (1) tray of Pork skewers measured at 80.9 to 95.6 degrees F.
- 8) Two (2) tray of fried whole fish measure at 88.3 to 42 degrees F.

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
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments

Posted Letter B grade card.

Provided pep talk, top 5 cdc risk factors, warewashing sticker, cooling, cooking temperature, inspection checklist.

Signature(s) of Acknowledgement

NAME: Rejected to Sign
TITLE: