



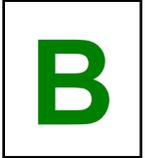
**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

|   |                            |                                 |  |                                       |
|---|----------------------------|---------------------------------|--|---------------------------------------|
| FACILITY NAME<br><b>BAJA CALIFORNIA</b>                       |                            | DATE<br><b>11/10/2015</b>       | REINSPECTION DATE<br><b>11/24/2015</b>   | PERMIT EXPIRATION<br><b>9/30/2015</b> |
| LOCATION<br><b>18080 ARROW ROUTE, FONTANA, CA 92335</b>       |                            |                                 | INSPECTOR<br><b>Isaac Gebreslassie</b>   |                                       |
| MAILING ADDRESS<br><b>18080 ARROW ROUTE, FONTANA CA 92335</b> |                            |                                 | IDENTIFIER: None   |                                       |
| TIME IN<br><b>11:31 AM</b>                                    | TIME OUT<br><b>1:26 PM</b> | FACILITY ID<br><b>FA0003209</b> | RELATED ID<br><b>PR0008915</b>   | PE<br><b>1622</b>                     |
|   |                            |                                 | SERVICE: 001 - Inspection - Routine<br>RESULT: 05 - Corrective Action / Follow up Required<br>ACTION: 03 - Reinspection Required |                                       |

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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**

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   |   |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS   |     |  |   |     |     |     |
| In                                   | N/O | N/A  | 7. Proper hot and cold holding temperatures             | +   | 4   | ⊗   |
| 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   | ⊗   |
| 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   | ⊗   |

| 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  |     |     | ⊗   |
| 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   |     | 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  | ⊗   |
| 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, used      | 1   |
| 35. Equipment/Utensils approved; installed; clean; good repa | 1   |
| 36. Equipment, utensils and linens: storage and use          | 1   |
| 37. Vending machines   | 1   |
| 38. Adequate ventilation and lighting; designated area       | ⊗   |
| 39. Thermometers provided and accurate                       | 1   |
| 40. Wiping cloths: properly used and stored                  | 1   |
| 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 | ⊗   |
| 46. No unapproved private homes/living or sleeping qu    | 1   |
| SIGNS REQUIREMENTS                                       |     |
| 47. Signs posted; last inspection report available       | 1   |
| 48. Food handler cards                                   | ⊗   |
| COMPLIANCE & ENFORCEMENT                                 |     |
| 49. Permits Available                                    |     |
| 50. Restrooms Required                                   |     |
| 51. Plan Review  |     |
| 52. VC&D   |     |
| 53. Impoundment  |     |
| 54. Permit Suspension                                    |     |



# Public Health

## Environmental Health Services

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

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| LOCATION<br>18080 ARROW ROUTE , FONTANA, CA 92335 | INSPECTOR<br>Isaac Gebreslassie |

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

|                    |  |  |
|--------------------|--|--|
| POINTS<br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>113947-113947.1 | <b>Inspector Comments:</b> Observed lack of demonstration of knowledge by employees at cook's line regarding safe internal cooking and holding temperatures or potentially hazardous foods temperatures foods. Ensure food workers understand safe food handling principles and practices. |
|                    |  |  |

**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>

#### 7. PROPER HOT AND COLD HOLDING TEMPERATURES



|                    |  |   |
|--------------------|--|---|
| POINTS<br><b>4</b> | Compliance date not specified<br>Complied on 11/10/2015<br>Violation Reference - HSC -<br>113996, 113998, 114037 | <b>Inspector Comments:</b> Observed breaded chicken legs and thighs at buffet line temping between 108 - 134 deg F, sliced tomatoes and sliced and roast beef on cold table at cook's line temping at 50- 54 deg F. Ensure potentially hazardous foods are maintained at 41 deg F or below, or at 135 deg F or above. ( VC&D'd) |
|                    |  |   |

**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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

#### 9. PROPER COOLING METHODS

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114000 | <b>Inspector Comments:</b> Observed monudos in deep pot in the walk-in cooler cooked previous day temping at 48 deg F. Ensure potentially hazardous foods are cooled down to 70 within 2 hours and further down to 41 deg F within 4 more hours. |
|                    |   |  |

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

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



|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>4</b> | Compliance date not specified<br>Complied on 11/10/2015<br>Violation Reference - HSC -<br>113984(e), 114097, 114099 | <b>Inspector Comments:</b> Observed a few washed and ready dishes with food debris stuck on to the sides, and some stacked wet. Ensure ware washing is done in such a way that utensils are scraped off of food debris and washed in warm water (at least 100 deg F) and soap, rinsed in clear water, sanitized in approved sanitizer, and let to air dry before stacking. |
|                    |   |  |

**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/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

#### 17. COMPLIANCE WITH GULF OYSTER REGULATIONS

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>113707 | <b>Inspector Comments:</b> Observed oysters with missing tags. Ensure oyster tags are kept on site for at least 90 days. |
|                    |   |  |

**Violation Description:** Comply with Gulf Oyster warning seasonal requirements (Title 17 CA Code of Regulations 13675, Cal Code Section 113707).



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#### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114047, 114049, 114051

**Inspector Comments:** Observed lentils sitting on the floor in the dry storage room, and plastic crates being used for shelving. Store all food and related items on approved shelvings 6" off the floor.

**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))

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114149, 114149.1

**Inspector Comments:** Observed a gap on the exhaust hood filter line. Replace missing filter immediately.

**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)

#### 41. PLUMBING; PROPER BACKFLOW DEVICES

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114171, 114189.1

**Inspector Comments:** Observed a plumbing leak beneath steam table at cook's line. Check and repair immediately.

**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)

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** Observed dust buildup on ceiling make up air vents and surrounding areas at cook's line. Clean and maintain the same.

**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**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed 17 food workers with missing food worker certifications. Provide San Bernardino county approved food worker certifications within 14 days to avoid charged inspection.

**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 fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)



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**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME: Ciro  
TITLE: owner