



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|---|---------------------------------|
| FACILITY NAME EL PATRON FAMILY RESTAURANT | | DATE 2/26/2019 | REINSPECTION DATE 3/12/2019 | PERMIT EXPIRATION 10/31/2018 |
| LOCATION 3724 PHELAN RD A, PHELAN, CA 92372 | | | INSPECTOR Jeanette Guido | |
| MAILING ADDRESS 9975 SIERRA VISTA, PHELAN CA 92371 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 1:10 PM | TIME OUT 3:30 PM | FACILITY ID FA0000288 | RELATED ID PR0002874 | 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 80

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 | | | 4 | |
| 2. Communicable disease; reporting, restrictions & excl | | | | |
| In | N/O | | | 2 |
| 3. No discharge from eyes, nose, and mouth | | | | |
| In | N/O | | | 2 |
| 4. Proper eating, tasting, drinking or tobacco use | | | | |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| In | N/O | | 4 | 2 |
| 5. Hands clean and properly washed; gloves used prop | | | | |
| In | | | | ⊗ |
| 6. Adequate handwashing facilities supplied & accessib | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| In | N/O | N/A | 4 | 2 |
| 7. Proper hot and cold holding temperatures | | | | |
| In | N/O | N/A | 4 | 2 |
| 8. Time as a public health control; procedures & record | | | | |
| In | N/O | N/A | 4 | 2 |
| 9. Proper cooling methods | | | | |
| In | N/O | N/A | 4 | |
| 10. Proper cooking time & temperatures | | | | |
| In | N/O | N/A | 4 | |
| 11. Proper reheating procedures for hot holding | | | | |
| PROTECTION FROM CONTAMINATION | | | | |
| In | N/O | N/A | | 2 |
| 12. Returned and reserve of food | | | | |
| In | | | 4 | 2 |
| 13. Food in good condition, safe and unadulterated | | | | |
| In | N/O | N/A | 4 | ⊗ |
| 14. Food contact surfaces: clean and sanitized | | | | |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In | | | 4 | |
| 15. Food obtained from approved source | | | | |
| In | N/O | N/A | | 2 |
| 16. Compliance with shell stock tags, condition, display | | | | |
| In | N/O | N/A | | 2 |
| 17. Compliance with Gulf Oyster Regulations | | | | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | | N/A | | 2 |
| 18. Compliance with variance, specialized process, and HACCP Plan | | | | |
| CONSUMER ADVISORY | | | | |
| In | N/O | N/A | | 2 |
| 19. Consumer advisory provided for raw or undercooked foods | | | | |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | | N/A | 4 | |
| 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | | | |
| WATER/HOT WATER | | | | |
| In | | | 4 | ⊗ |
| 21. Hot and cold water available | | | | |
| LIQUID WASTE DISPOSAL | | | | |
| In | | | 4 | 2 |
| 22. Sewage and wastewater properly disposed | | | | |
| VERMIN | | | | |
| In | | | 4 | 2 |
| 23. No rodents, insects, birds, or animals | | | | |

| 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 | ⊗ |
| 27. Food separated and protected | ⊗ |
| 28. Washing fruits and vegetables | 1 |
| 29. Toxic substances properly identified, stored, use | ⊗ |
| 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 | 1 |
| 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 | ⊗ |
| 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 | ⊗ |

| 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 | ⊗ |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | ⊗ |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|--|-----------------------------|
| FACILITY NAME EL PATRON FAMILY RESTAURANT | DATE 2/26/2019 |
| LOCATION 3724 PHELAN RD A, PHELAN, CA 92372 | INSPECTOR Jeanette Guido |

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | | |
|---------------------------|--|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1 | Inspector Comments: A Managers certificate was not observed this date. At least one food handler with this business must obtain an approved food safety managers certificate within sixty (60) days of commencing operations. A re-inspection will be scheduled for sixty (60) days to verify compliance. |
|---------------------------|--|--|

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: Observed utensils inside utensil holder stored on top of hand sink. Handwash sinks shall only be used for handwashing. Corrected on site. |
|---------------------------|---|--|

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

| | | |
|---------------------------|--|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099 | Inspector Comments: Observed dishwasher dry clean and sanitized dishes with a towel. All equipment and utensils shall be allowed to adequately drain and air-dry before reuse. Dishwasher was educated on this date. |
|---------------------------|--|---|

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>

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: Cold water was not observed at the hand sink adjacent to 3-compartment sink. Hot and cold water is required at all sinks in the facility. Corrected on site. |
|---------------------------|---|---|

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)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1 | Inspector Comments: Observed two (2) bags of raw beef thawing in room temperature in preparation sink without using any of the approved ways listed below. Ensure foods are thawed via the following methods: under refrigeration, completely submerged in cold (no higher than 70F), running water for less than 2 hours, in microwave, or during the cooking process. |
|---------------------------|---|---|

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|--|-----------------------------|
| FACILITY NAME EL PATRON FAMILY RESTAURANT | DATE 2/26/2019 |
| LOCATION 3724 PHELAN RD A, PHELAN, CA 92372 | INSPECTOR Jeanette Guido |

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: 1) Observed numerous containers of uncovered and unprotected food stored inside reach-in refrigerator across from stove. Items included chopped raw onions, cilantro, raw meat, and salsa. Ensure all food is stored covered, protected from contamination. 2) Observed raw meat stored next to ready to eat foods inside reach in refrigerator located across from stove. Store all raw meat beneath all ready to eat foods or in a separate area to avoid possible cross 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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

| | | |
|--------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1 | Inspector Comments: Observed spray bottle containing chlorine sanitizer to be labeled as "oven & grill degreaser." Label all liquid spray bottles as to the common name of the cleaning solution. |
|--------------------|---|--|

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

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

| | | |
|--------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099 | Inspector Comments: Chlorine sanitizer test strips were not observed at the facility. Provide test strips to check sanitizer concentrations. |
|--------------------|--|---|

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 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119 | Inspector Comments: 1) Observed scoop stored directly inside ice machine with handle coming into contact with the ice. Discontinue this practice. Store scoop so that handle does not come into contact with food product. 2) Observed two (2) CO2 cylinders unchained located below cash register. Fasten all pressurized cylinders to a rigid structure. |
|--------------------|---|--|

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)



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|--|-----------------------------|
| FACILITY NAME EL PATRON FAMILY RESTAURANT | DATE 2/26/2019 |
| LOCATION 3724 PHELAN RD A, PHELAN, CA 92372 | INSPECTOR Jeanette Guido |

39. THERMOMETERS PROVIDED AND ACCURATE

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159 | Inspector Comments: Observed thermometer to be missing in front reach-in refrigerator that holds potentially hazardous food. Provide a working thermometer for each cold holding unit of potentially hazardous foods. |
|---------------------------|---|---|

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1 | Inspector Comments: No air gap was observed between the drain line and the floor sink for 3-compartment sink at front kitchen. Maintain at least a 1" air gap between the floor sink and the drain line. |
|---------------------------|---|--|

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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123 | Inspector Comments: Observed personal drinks and items stored in the following areas: -Above small oven in kitchen -On top of rack used to store cans and equipment -Cell phone stored below preparation table |
|---------------------------|---|--|

Store all employee drinks and personal belongings away from food preparation area and storage areas.

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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5 | Inspector Comments: A copy of the last San Bernardino County Health Department inspection report was not available this date. Maintain a copy of the last inspection report to be available upon request. |
|---------------------------|---|---|

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



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|--|-----------------------------|
| FACILITY NAME EL PATRON FAMILY RESTAURANT | DATE 2/26/2019 |
| LOCATION 3724 PHELAN RD A, PHELAN, CA 92372 | INSPECTOR Jeanette Guido |

48. FOOD HANDLER CERTIFICATION

| | | |
|---|--|--|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">3</div> | Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409 | Inspector Comments: Observed 3 food service workers at this facility- without a current / valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance. |
| | | |

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: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

49. PERMITS AVAILABLE

| | | |
|---|---|---|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div> | Comply by 2/27/2019 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a) | Inspector Comments: Our records indicate that your San Bernardino County health permit to operate this facility has expired due to lack of payment. Please submit your payment to San Bernardino County health department and renew your health permit or this health permit to operate this facility will be suspended within 72 hours. Once suspended you may not operate a food facility under this health permit. |
| | | |

Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

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

"B" grade card posted

The following were given:

- Re-score form
- Missing food handler cards form
- Food facility risk based inspection frequency handout
- 5 Top CDC Risk Factors handout

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

| | |
|--|-----------------------------|
| FACILITY NAME EL PATRON FAMILY RESTAURANT | DATE 2/26/2019 |
| LOCATION 3724 PHELAN RD A, PHELAN, CA 92372 | INSPECTOR Jeanette Guido |

Salvador Villas Magana

NAME: Salvador Villas Magana
TITLE: Owner