



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ROSIES		DATE 10/7/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 7/31/2070
LOCATION 32357 YUCAIPA BL 4 & 5, YUCAIPA, CA 92399			INSPECTOR Luis Verde	
MAILING ADDRESS 32357 YUCAIPA BLV, YUCAIPA CA 92399			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 9:19 AM	TIME OUT 12:23 PM	FACILITY ID FA0030958	RELATED ID PR0040540	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 87

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			2
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	+		⊗
○ In	N/O N/A 8. Time as a public health control; procedures & record	+		⊗
○ 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	+		⊗
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			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	⊗
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	⊗

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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11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 10/7/2020 Violation Reference - HSC - 114014, 114016</p>	<p>Inspector Comments: Observed one (1) container of shredded beef in hot holding unit measuring at 114F and two (2) containers of nacho cheese in hot holding unit measuring at 86F. Both items had been placed in unit within the last hour at time of inspection.</p> <p>Ensure all PHF's are reheated to 165F for 15 seconds before hot holding at 135F.</p> <p>Operator removed items from hot holding unit and reheated on stove to 165F before placing back in hot holding unit.</p> <p>Corrected on site.</p>
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Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Complied on 10/7/2020 Violation Reference -</p>	<p>Inspector Comments: Observed rear kitchen hand wash sink next to prep table to be obstructed by a large storage container of rice.</p> <p>Ensure all hand washing facilities are accessible, fully stocked, and unobstructed.</p> <p>Note: Storage container was moved to a different location.</p>
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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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	<p>Compliance date not specified Complied on 10/7/2020 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following food items to be found out of the safe temperature cold holding zone in the front kitchen cold holding unit. Operator stated below food items were prepared at approximately 7:00 AM.</p> <ul style="list-style-type: none"> - One (1) container of Chili Rellenos measuring at 52.4F. - One (1) container of sliced tomatoes measuring at 46F - One (1) container of shredded beef measuring at 46F - One (1) container of pre-cooked breakfast sausage measuring at 47F - One (1) container of pre-cooked bacon measuring at 46F - One (1) container of chorizo measuring at 47F - One (1) container of sour cream measuring at 45F - One (1) container of shredded cheese measuring at 46F <p>Ensure all potentially hazardous foods (PHF) used for cold holding are held at or below 41F.</p> <p>Operator removed Chili Rellenos from cold holding unit and placed in walk in fridge to properly cool to 41F before the end of 4 hour time period.</p> <p>Note: Observed ambient fridge temperature measured 40F in the bottom two door reach-in portion of the unit.</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



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8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS 2	Compliance date not specified Complied on 10/7/2020 Violation Reference - HSC - 114000	Inspector Comments: Observed the following items using Time as a public health control (TPHC) with no labels or markings: <ul style="list-style-type: none"> - One (1) tray of hash browns measuring at 120F made at approximately 8am. - One (1) large pot of Chili Verde measuring at 155F made at approximately 8am. - One (1) container of red salsa measuring at 138F made at approximately 8am. - One (1) container of green salsa measuring at 138F made at approximately 8am. - One (1) container of cooked refried beans at 160F made at approximately 8am. <p>Operator stated the above food items were intended to be used without any means of temperature control.</p> <p>Ensure all PHF's using TPHC are properly marked and labeled with a starting time from when the item was removed from temperature control. Maintain written procedures and records for all PHF's using TPHC.</p> <p>Listed items where out of temperature for less than 4 hours. Operator labeled all items for TPHC with the knowledge to discard the listed items once they reach the end of their 4 hour period.</p>
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Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

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 one (1) metal container of raw meat on the floor in the walk in refrigerator. Container was properly sealed. Walk in refrigerator was observed to be clean and maintained. <p>Ensure all food is stored at least 6 inches off the ground as to prevent contamination.</p> <p>Operator removed container from floor and placed it in approved area.</p> <p>Corrected on site.</p>
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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))

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 ice scoopers in front house ice machine and rear kitchen ice machine to be in direct contact with a non-food contact surface. <p>Ensure ice scoopers are properly stored in a an approved container as to prevent contamination.</p> <p>2.) Observed multiple metal scoopers throughout the facility with handles touching food surfaces.</p> <p>Ensure all utensils are stored and presented as to allow for only contact with the handle when they are to be used.</p> <p>3.) Observed tanks of CO2 in back storage area to be unchained.</p> <p>Ensure all filled CO2 tanks are properly chained and secured.</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)



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1.) Observed two (2) mops in mop sink with wet mop heads leaning against wall. Ensure all mops are stored and secured as to let them properly air-dry. 2.) Observed personal keys and cell phones being stored on dry food storage rack next to walk in freezer. Ensure all personal items are stored in a designated area properly labeled for personal item storage only.
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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)

CV. COVID-19 OBSERVATIONS

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	Inspector Comments: Observed the following: - Social distancing and Face mask requirement signs - Social distancing markers - All employees and customers wearing masks - Hand sanitizer provided - No site protection plan available - No employee health screenings
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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

Placed letter B grade card. Do not remove, relocate or destroy.

Provided PEP talk, Cooling sheet, managerial control, TPHC sheet, top 5 CDC risk factors, cooking temperature sheet, re-score form, hot and cold holding stickers, manual warewashing sticker, and handwashing stickers. Covid-compliance business partnership handout was provided.



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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

No Sig

NAME: Luis Guerrero
TITLE: Manager