

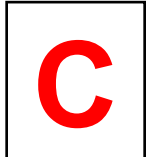


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CUCA'S MEXICAN RESTAURANT		DATE 4/4/2022	REINSPECTION DATE 4/18/2022	PERMIT EXPIRATION 3/31/2022
LOCATION 3644 E HIGHLAND AV, SAN BERNARDINO, CA 92346			INSPECTOR Reydesel Salazar	
MAILING ADDRESS PO BOX 10307, SAN BERNARDINO CA 92423			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:00 PM	TIME OUT 3:50 PM	FACILITY ID FA0004422	RELATED ID PR0009799	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 79**

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
<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 & excl			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 prop		<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessib	<span style="color: blue;">+</span>		<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures			4 2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record			4 2
<span style="color: green;">○</span> In	N/O N/A 9. Proper cooling methods			4 <span style="color: red;">⊗</span>
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated			4 2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 <span style="color: red;">⊗</span>

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source			4
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available		<span style="color: red;">⊗</span>	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed			4 2
VERMIN				
<span style="color: green;">○</span> 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	<span style="color: red;">⊗</span>
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	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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	1
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	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	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



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**54. PERMIT SUSPENSION**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114409, 114405

**Inspector Comments:** Facility was observed to be operating without hot water.

The health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**

**MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed two (2) food workers begin to don a pair of gloves without washing their hands first.

Ensure that food workers adequately wash their hands prior to donning gloves.

Corrected on site. The food worker washed their hands prior to donning a new pair of gloves.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** <https://youtu.be/NznA3hglcss>

**21. HOT AND COLD WATER AVAILABLE**

**MAJOR**

**POINTS**  
**4**

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

**Inspector Comments:** Observed the following temperatures:

- 69 F at hand washing sink in kitchen
- 69 F in three compartment sink
- 69 F in prep sink
- 69.5 F in janitorial sink
- 69 F in hand washing sink in restroom

Manager stated water heater goes in and out of service and is waiting for delivery of parts.

Ensure hot water within the facility is kept at the following proper temperatures:

- 120F+ Facility in general\*\*
- 120F+ at food prep sink and janitorial sink
- 100F+ at hand sink or ware washing sink
- 100F+ while hand washing
- 100F+ during active ware washing

Note: NON-ADJUSTABLE hand wash sinks shall reach between 100F-108F.

Facility may not operate until approval by Environmental Health Services. A re-inspection is required to observe compliance.

**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)



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#### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no hand soap at the hand washing sink in kitchen.  Provide and maintain hand soap to hand washing sinks at all times. Corrected on site. Manager installed soap in the dispenser.
	Complied on 4/4/2022	
	Violation Reference -	

**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)

#### 9. PROPER COOLING METHODS

POINTS <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Measured the following foods improperly cooled:  - Three (3) gallon ziplock bags in walk-in freezer containing cooked chicken at 99- 105 F. Per manager, these were placed in walk-in freezer 1.5 hours prior to questioning.  Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two hours and then cooled from 70F to 41F or below for a total of six hours using approved cooling methods. Instructed manager to reheat chicken to 165 F to restart cooling approved method.  Approved cooling methods include; 1. Placing the food in shallow, heat-conductive pans. 2. Separating the food into smaller or thinner portions. 3. Using rapid cooling equipment such as chill blasters. 4. Adding ice as an ingredient. 5. Using ice paddles. 6. Placing containers in an ice bath, stirring food frequently.
	Not In Compliance	
	Violation Reference - HSC - 114000	

**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:** <https://youtu.be/hiOExyNgDIQ>

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

POINTS <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> 1. Observed multiple wet, metal containers stacked and stored on a shelf across the three compartment sink in a manner that did not allow for adequate air drying.  2. Observed cook take wet metal containers and was going to use to portion food. Corrected on site.  Ensure that equipment and utensils are allowed to adequately air dry before reuse.
	Not In Compliance	
	Violation Reference - HSC - 113984(e), 114097, 114099	

**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:** <https://youtu.be/Gz6zPqZtv2s>

#### 27. FOOD SEPARATED AND PROTECTED

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a styrofoam cup stored in a bucket of flour being used as a dispensing scoop.  Dispense foods in a manner that prevents possible contamination from hands, such as using a scoop with a handle that is not stored or used in a manner to allow the handle to come into contact with food.
	Not In Compliance	
	Violation Reference - HSC - 113984 (a, b, c, d, f)	

**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.



Public Health  
Environmental Health Services

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the gaskets peeling away from the door in the following locations:  - Walk-in freezer - Reach in doors on side of walk-in refrigerator
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	
Repair or replace the gaskets and maintain all equipment in good repair.		

**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)

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed gaps between the grease filters in the ventilation hood. The gaps were observed to be approximately one-half inch.  Ensure filters are properly fitted in the ventilation hood to allow for proper grease ventilation.
	Not In Compliance Violation Reference - HSC - 114149, 114149.1	

**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)

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed employee's shake stored among food items intended for customers.  Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

**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)



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### 48. FOOD HANDLER CERTIFICATION

#### POINTS

3

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

**Inspector Comments:** Observed one (1) missing and/or invalid San Bernardino County food handler card(s).

Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4323 or email it to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com).

**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](mailto:sbcfoodworker@gmail.com)

**More Information:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

### 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



Public Health  
Environmental Health Services

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

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Notice of Closure sign placard 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 70 and 79, this facility must request a re-score within 30 days or force closure. 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. A re-score form was presented to the operator.

The following were provided on this date:

- Request for Rescore Form
- 5 CDC Risk Factors
- Active Managerial Control
- Risk Based Inspection Frequency
- Food Facility Risk Based Inspection Frequency
- Cooling Hot Food Safely
- Food Safety Practices Overview
- Food Facility Self-Inspection Checklist

A reinspection is required to determine compliance of hot water in the facility.

#### 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: Kathy Vega  
TITLE: Manager