

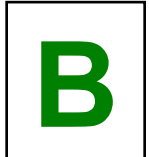


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTURO'S KITCHEN		DATE 4/29/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2070
LOCATION 4264 PHELAN RD, PHELAN, CA 92371			INSPECTOR Josue Garcia	
MAILING ADDRESS PO BOX 290635, PHELAN CA 92371			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 11:49 AM	TIME OUT 1:34 PM	FACILITY ID FA0005895	RELATED ID PR0013382	PE 1622

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 83

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			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	⊗ 2
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	2
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	⊗ 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	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	1
36. Equipment, utensils and linens: storage and use	1
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 Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed entire prep sink filled with thawed cow intestine measuring 71.0 F by thermocouple. Operator stated food was being prepared since 10:30 am 2 hours prior to time of inspection. Operator additionally stated warm water is used to thaw out cow intestine.</p> <p>Cool down food immediately with ice to bring the temperature under 41.0 F or cook the food. Ensure potentially hazardous foods are kept at or below 41.0 F or at or above 135.0 F.</p> <p>Discontinue using warm water as a thawing method.</p> <p>Ensure that food is thawed in one of the following ways: a) Under refrigeration that maintains the food temperature at 41F or below. b) Completely submerged under potable running water for a period not to exceed two (2) hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. c) In a microwave oven if immediately followed by immediate preparation. d) As part of a cooking process.</p> <p>Corrected on site: Operator removed intestines from the prep sink and began to cook the intestines.</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

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

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: Observed the following - Black mold-like build-up on the upper interior surfaces of deflector shield located inside of ice machine - One dead adult cockroach in the storing container holding ice scoop.</p> <p>Clean and sanitize ice machine and scoop. Ensure food contact surfaces are kept clean to the sight and touch.</p> <p>Corrected on site: Operator removed ice scoop and container to immediately wash at the 3 compartment.</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>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: Observed the following - One dead adult cockroach in the storage container storing ice scoop - Several dead adult cockroaches under Beverage Air 3 door freezer in the back storage area. - One live adult cockroach on the floor in the back storage area by mop sink. - Several dead cockroaches in the back storage area by the water heater. No contamination of food was observed.</p> <p>Removed cockroaches from facility. Clean and sanitize affected areas. Ensure facility operates free from vermin such as rodents, cockroaches, and flies.</p> <p>A follow-up inspection will be conducted within a weeks time to verify elimination of cockroaches and vermin compliance.</p>
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Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following - Waring Extreme blender with food debris build-up - Dust build-up on the return air vent covers located above kitchen area - Grease build-up on the grease catch panels located inside of exhaust hood.
	Not In Compliance Violation Reference - HSC - 114115 (c)	
Clean and sanitize affected areas. Ensure nonfood contact surfaces are kept free from dust, dirt, and debris build-up.		

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following - Gaps in the rear exit door located by the water heater. - Ortho Cockroach spray used to treat facility
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	
Seal gaps in between rear exit door. Discontinue the use of Ortho Cockroach spray. Ensure Insecticide/Vermicides used to treat vermin is labeled for commercial use. Ensure facility operates in a manner that prevents the entry and harborage of vermin.		

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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified	Inspector Comments: Observed one (1) food service worker(s) at this facility without a current/valid San Bernardino County Food Handler Card at this time.
	Not In Compliance Violation Reference - SBCC - 33.0409	
Provide a valid San Bernardino County Food Handler Card for each of these workers within fourteen (14) days A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services Department by 4/13/21 Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.		
Ensure to provide San Bernardino County Environmental Health Department by said date to avoid a billable reinspection at a rate of 122.50 per 30 minutes. (30 minutes minimum)		

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

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.



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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

A letter "B" grade card was posted on this date
DO NOT REMOVE OR RELOCATE OR OTHERWISE HIDE GRADE CARD.

A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department by 4/13/21
Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.

Ensure to provide San Bernardino County Environmental Health Department by said date to avoid a billable reinspection at a rate of 122.50 per 30 minutes. (30 minutes minimum)

The following were provided on this date

- Rescore handout
- Top 5 CDC Risk factor handout

A follow-up inspection will be conducted within a weeks time to verify vermin compliance.

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

NAME: Lupe
TITLE: Person in charge