



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CUCA'S MEXICAN RESTAURANT		DATE 11/9/2021	REINSPECTION DATE 11/23/2021	PERMIT EXPIRATION 12/31/2021
LOCATION 119 N RIVERSIDE AV, RIALTO, CA 92376			INSPECTOR Vanessa Salcedo	
MAILING ADDRESS PO BOX 10307, SAN BERNARDINO CA 92423			IDENTIFIER: PEP	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:21 PM	TIME OUT 4:56 PM	FACILITY ID FA0002610	RELATED ID PR0000405	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 84

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



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9. PROPER COOLING METHODS MAJOR

POINTS
4

Compliance date not specified
Complied on 11/9/2021
Violation Reference - HSC - 114000

Inspector Comments: 1) Observed the following foods improperly cooling on a push cart adjacent to the ice machine:

- two (2) medium containers of refried beans to measure approximately 120 F.
- two (2) medium containers of cooked red rice to measure approximately 40 F
- two (2) large containers of cooked chiles rellenos to measure approximately 30 F.

1) Observed one (1) large container of cooked tamales to measure approximately 90 F-91 F to be improperly cooling on the stove.

Employee stated that all food items listed above have been placed there two (2) hours prior to temperature measurement.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

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.
7. In accordance to an approved HACCP Plan

Corrected on site. Employee added all food items into the walk in refrigerator.

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>

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED MAJOR

POINTS
4

Compliance date not specified
Complied on 11/9/2021
Violation Reference - HSC - 113967, 113976,

Inspector Comments: 1) Observed a container of salsa to be placed in the ice container of the soda machine in the bar are to be in direct contact with the ice intended for customers.

Discontinue this practice. Ensure food intended for customer is in good condition and unadulterated.

Corrected on site. Manager discarded all of the ice that was observed to be contaminated.

2) Observed severe mold and calcium like build up on the ice deflector in the ice machine. Note: no ice was observed to be contaminated.

Ensure all food contact surfaces are maintained in a clean and sanitary condition.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed no hand soap in the dispenser above the hand sink adjacent to the walk in refrigerator. Place and maintain an adequate supply of paper towels and hand soap in approved dispensers at all hand wash stations.
	Not In Compliance 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)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified	Inspector Comments: Observed tripe meat defrosting by an unapproved method in the prep sink with no running water. Per manager the tripe has been in the prep sink for two (2) hours. Ensure foods are thawed via the following approved methods: -under refrigeration -completely submerged in cold (no higher than 70F), running water for less than 2 hours -in a microwave -during the cooking process. Corrected on site, employee moved the meat products to the refrigerator
	Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1	

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: <https://youtu.be/WH7bqFX-T5M>

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed the fan guards in the walk in refrigerator were severely coated in dust. Clean the fan guards and maintain all nonfood contact surfaces clean.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed the ice scoop stored directly on top of the ice machine. Ensure to store all utensils in a clean and sanitary container to avoid contamination. Corrected on site. Manager removed the ice scoop and placed it in the dish washing area.
	Complied on 11/9/2021 Violation Reference - HSC - 114074, 114081, 114119	

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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48. FOOD HANDLER CERTIFICATION

POINTS
3

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

Inspector Comments: Observed seven (7) expired/missing food handler cards.

Provide missing food handler card form within 14 days to avoid a future charged follow-up inspection. Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Note: information regarding new StateFoodSafety Store Compliance application was provided to operator. At this time San Bernardino County has partnered with StateFoodSafety in bringing an easier method of handling Food Handler Certification Cards to operators and their facilities via a new online database. Full implementation of Store Compliance Database will go into effect January 2023.

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

51. PLAN REVIEW

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114380

Inspector Comments: Observed missing hand sink in the bar area. Per employee they pour beer and wine into glasses and they also slice lemons and limes in this area. Upon questioning, employee stated that they drain the middle compartment of the 3-compartment that is located in the bar area and wash their hands there. Note: no hand soap or paper towels were observed at this time.

Facility must properly install a hand sink in the bar area. The facility may be required to submit plans, proposing required sinks and equipment, to Environmental Health Services-Plan Check in order to conduct open food activities and operate as an independent facility.

NOTE: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

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



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On this date a "B" grade card was posted.

For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

NOTE: A follow up inspection will be conducted in the future to observe compliance of installation of hand sink in the bar area. Failure to comply may result in billable follow up inspections.

The following was provided to the manager:

- food handler card form
- re-score form
- proper cooling handout
- Donating Surplus Food pamphlet
- self-inspection checklist

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: Rafael
TITLE: Manager