



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CASA CORTEZ		REINSPECTION DATE Not Specified		INSPECTOR Veronica Martinez	DATE 11/18/2015
LOCATION 2209 S EUCLID AV, ONTARIO, CA 91761				PERMIT EXPIRATION 7/31/2016	IDENTIFIER: Food
TIME IN 4:45 PM	TIME OUT 5:25 PM	FACILITY ID FA0006528	RELATED ID PR0001610	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: Facility may open.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: A reinspection was conducted today in regard to a walk in refrigeration unit observed unable to maintain approved cold holding temperatures during the last routine inspection.

Not In Compliance

Reference - HSC

Upon reinspection, observed potentially hazardous foods holding between 36F-40F. Observed ambient temperature of walk in refrigeration unit measuring 40F.

Observed plastic container, four (4) inches deep of cooked ground beef exhibiting evidence of improper cooling (56F at perimeter, 77F at center. According to operator, ground beef finished cooking at 11 am (greater than 5 hours prior).

Ensure potentially hazardous food is cooled rapidly from 135°F to 41°F or below within six hours and, during this time the decrease in temperature from 135°F to 70°F occurs within two hours.

Correction: Ground beef voluntarily discarded.

Description: Reinspection conducted at this time to determine compliance from prior inspection.



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16K009 Proper cooling methods

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: Observed plastic container, four (4) inches deep of cooked ground beef exhibiting evidence of improper cooling (56F at perimeter, 77F at center. According to operator, ground beef finished cooking at 11 am (greater than 5 hours prior).

Note: Repeat violation.

Ensure potentially hazardous food is cooled rapidly from 135°F to 41°F or below within six hours and, during this time the decrease in temperature from 135°F to 70°F occurs within two hours.

Ensure proper cooling procedures are monitored to assure potentially hazardous foods are cooled rapidly from 135°F to 70°F within the first two hours then from 70°F to 41°F the next four hours by using one or more of the following methods based on the type of food being cooled:

- (1) Placing the food in shallow pans.
- (2) Separating the food into smaller or thinner portions.
- (3) Using rapid cooling equipment.
- (4) Using containers that facilitate heat transfer.
- (5) Adding ice as an ingredient.
- (6) Using ice paddles.
- (7) Inserting appropriately designed containers in an ice bath and stirring frequently.

Correction: Ground beef voluntarily discarded. See VC & D.

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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

16K052 VC & D

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 113980

Inspector Comments: Observed approximately 10 pounds of improperly cooled ground beef voluntarily discarded.

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Ana Chavez
TITLE: Manager

Total # of Images: 0