



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD		DATE 5/4/2022	REINSPECTION 5/11/2022	PERMIT 12/31/2022
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277			INSPECTOR Reydesel Salazar	
MAILING ADDRESS 6244 ADOBE RD, TWENTYNINE PALMS CA 92277			IDENTIFIER: None	
TIME IN 11:26 AM	TIME OUT 2:32 PM	FACILITY ID FA0030105	RELATED ID PR0039535	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 80

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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			⊘
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
In			2. Communicable disease; reporting, restrictions & ex		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 pro		4	2
In			6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊘	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	+	⊘	
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, displa			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	⊘

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	⊘
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	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	⊘
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊘

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊘
46. No unapproved private homes/living or sleeping	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	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD	DATE 5/4/2022
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277	INSPECTOR Reydesel Salazar

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 5/4/2022 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows: - Rice at 74 F on the prep line without temperature control. - Beans at 76 F on the prep line without temperature control.</p> <p>Employee stated these PHFs were going to be discarded. These PHFs were not separated and remained on the prep line throughout the inspection.</p> <p>Corrected on site. The manager discarded the containers of beans and rice. See VC & D.</p>
---------------------------	--	---

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>

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

POINTS 4	<p>Compliance date not specified Complied on 5/4/2022 Violation Reference - HSC - 114014, 114016</p>	<p>Inspector Comments: Observed potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows: 1. On top hot holding unit: - Chicken fajitas at 72 F. - Shredded beef at 75 F. - Menudo at 112 F.</p> <p>Employee stated these PHFs were taken out from the walk-in refrigerator and stored on hot holding unit thirty (30) minutes prior to questioning. Employee stated these PHFs were reheating on hot holding unit.</p> <p>Discontinue this practice. Ensure that all potentially hazardous foods that are rapidly reheated for hot holding to a minimum internal temperature of 165 F for 15 seconds.</p> <p>Corrected on site. Employee was educated and reheated these PHFs on stove to above 165 F.</p>
---------------------------	--	---

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.

More Information: <https://youtu.be/fQtH0YNdevk>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD	DATE 5/4/2022
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277	INSPECTOR Reydesel Salazar

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113947-113947.1

Inspector Comments: 1.) Observed missing Certified Food Manager's Certificate.

Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):

1. 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
2. National Registry of Food Safety Professionals- Food Protection Manager Certification Program
3. National Restaurant Association-ServSafe® Food Protection Manager Certification Program
4. Prometric Inc.- Food Protection Manager Certification Program
5. AboveTraining/StateFoodSafety.com

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.

Note: Original certificate must be available at facility in order to be valid.

- 2.) Upon questioning, food employees were unable to demonstrate adequate knowledge of the following:
- Proper cooling procedures
 - Proper reheating temperature for hot holding
 - Proper cooking temperature of chicken and steak

Upon questioning, food employees stated they did not know the answers or stated incorrect answers. The employees were educated as to proper cooking temperatures, reheating temperatures and cooling procedures.

Note:

- * Approved cooling methods include;
 - Placing the food in shallow, heat-conductive pans.
 - Separating the food into smaller or thinner portions.
 - Using rapid cooling equipment such as chill blasters.
 - Adding ice as an ingredient.
 - Using ice paddles.
 - Placing containers in an ice bath, stirring food frequently.
 - In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

* Ensure potentially hazardous foods that are reheated for hot holding to a minimum internal temperature of 165 F for 15 seconds.

* Ensure to cook poultry to 165 F and beef to 145 F held for at least 15 seconds.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD	DATE 5/4/2022
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277	INSPECTOR Reydesel Salazar

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed the following:

- One (1) dead cockroach on the floor underneath the bag-in-box rack.
- One (1) dead cockroach inside the janitorial sink.
- Approximately eight (8) cockroaches on the floor under storage rack in dry storage room adjacent to rear door.
- One (1) dead cockroach on on corner of dining room adjacent to door to dry storage.
- Two (2) alive cockroaches on the floor of the dining rom

Upon questioning, the manager stated that the facility receives pest control once per month. Observed pest control service invoices dated 2/28/2022 and 3/28/2022, which stated that no vermin were observed on that date. Owner stated pest control serviced facility in April, but was unable to provide receipts.

Eliminate the cockroaches and clean and sanitize the affected areas.

Ensure that the facility remains free of vermin.

A reinspection is required within seven (7) days to determine compliance of no vermin inside the facility.

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)

More Information: https://youtu.be/1yuxW_p9Bxs

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Measured two containers of raw pork fat at 72 F across from the walk-in refrigerator. Employee stated the raw pork fat was taken out five (5) hours prior to questioning from the freezer to thaw.

Discontinue this practice. 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 discarded the raw pork fat. See VC & D.

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/WH7bgFX-T5M>

27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed customer access to dry storage room through door in men's restroom. Observed the door knob is locked/ unlocked from inside restroom.

Ensure customers do not have access to dry storage room from restroom.

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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD	DATE 5/4/2022
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277	INSPECTOR Reydesel Salazar

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: 1. Observed wet wiping towels stored in chlorine sanitizer solution at ten (10) ppm. Maintain chlorine sanitizer solution above 100 ppm. 2. Observed wet wiping towels stored on counter of prep line. Ensure that all wet wiping cloths are returned to a sanitizer bucket after each use and are completely submerged in adequate sanitizing solution.
--------------------	---	---

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

More Information: <https://youtu.be/QGKUN9MDxjg>

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed gaps in rear delivery door. Seal all gaps prevent the entrance and harborage of vermin in the facility.
--------------------	---	---

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed metal rusting and peeling off from the floor inside the walk in refrigerator. Repair/replace the floor in this area and maintain in good repair.
--------------------	---	--

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD	DATE 5/4/2022
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277	INSPECTOR Reydesel Salazar

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.
-------------------------------	---	--

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

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following items were voluntarily consented to condemnation by the operator: - Approximately fifty (50) pounds of raw pork fat - Approximately two (2) pounds of cooked beans - Approximately two (2) pounds of cooked rice
-------------------------------	---	--

Violation 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."

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

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

Overall Inspection Comments



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARTEAGAS MEXICAN FOOD	DATE 5/4/2022
LOCATION 6244 ADOBE RD, TWENTYNINE PALMS, CA 92277	INSPECTOR Reydesel Salazar

A "B" grade card was posted.

DO NOT REMOVE, RELOCATE, OR OBSCURE LETTER GRADE CARD. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

PEP talk

The following handouts were provided:

- Top 5 CDC Risk Factors
- Cooling Hot Food Safely
- Food Facility Risk Inspection Frequency
- The Importance of Proper Defrosting of Food
- Active Managerial Control
- Food Facility Self-Inspection Checklist
- Safe Food Handling Practices
- Warewashing Handout
- Compliance Manager Handout

Stickers: (2) Hot/ (2) Cold Holding, (1)Warewashing, (3) Hand washing, (1) Cooking Temperatures

Environmental Health Educational videos <https://wp.sbcounty.gov/dph/programs/ehs/educational-videos/>
Preliminary Education Presentation (P.E.P. Talk) <https://youtu.be/PXmrxDI1WgI>
Environmental Health Services <https://wp.sbcounty.gov/dph/programs/ehs/>
EHS Customer Service Portal <https://www.sbcounty.gov/dph/ehsportal/>

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: Pablo Arteaga
TITLE: Owner