



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL CERRITO MEXICAN GRILL & CANTINA		REINSPECTION DATE Not Specified	INSPECTOR Sujin Lee	DATE 5/3/2021
LOCATION 7201 ARCHIBALD AV 11, RANCHO CUCAMONGA, CA 91730		PERMIT EXPIRATION 1/31/2070	IDENTIFIER: None SERVICE: 999 - VOIDED ENTRY - AMENDED VERSION AVA RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN 10:10 AM	TIME OUT 1:30 PM	FACILITY ID FA0003620	RELATED ID PR0005444	PE 1621

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.

16K005 Hands clean and properly washed; gloves used properly



Compliance Date: Not Specified

Complied on 5/3/2021

Violation Reference -

Inspector Comments: 1. Observed a food employee unwrapping raw seafood and putting them on frying pans. Juice from raw seafood was observed to be dripping on his hands when the food employee was unwrapping the seafood. Then, the food employee grabbed a ladle that was stored inside a bulk container and poured soup into the frying pans. Then, the food employee was observed to be grabbing cooked beef from flat grill with his hands and proceeded to put it on a bowl to be served to a customer.

Ensure hands are washed between switching task from handling raw food to ready-to-eat foods.

2. Observed a food employee wiping down a white board with a cloth towel and proceeded to touch cooked tomatoes inside a bulk container.

Ensure hands are washed between switching task from wiping down table to handling food.

Corrected on site. The food employee was educated as to proper handwashing procedures. The food employee washed his hands and put on a new pair of gloves. The food employee took the ladle that was in contact with raw seafood to the 3-compartment sink to be washed.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

16K053 Impoundment



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114393

Inspector Comments:

Violation Description: An enforcement officer may impound food, equipment, or utensils that are found to be adulterated, unsanitary, or in disrepair.

You are hereby notified that the following equipment or material has been embargoed/impounded by this Division on this date under the provisions of the California Health and Safety Code Division 104 Part 7, Sections 113812 and 114393 and Division 104 Part 5, Section 111860.

WARNING: This material must not be moved from the premises where stored without written permission from the Director of Environmental Health Services. Violation of this order is a misdemeanor, and upon conviction shall be punished by a fine of not more than one thousand dollars (\$1,000) or imprisonment in the County jail for a term not exceeding six months, or both such fine and imprisonment.

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments:

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)



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16K001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113947-113947.1

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>

16K002 Communicable disease; reporting, restrictions & exclusions

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113949.2,
113949.5, 11395

Violation Description: Employees with a communicable disease shall be excluded from the food facility / preparation of food (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950,113950.5, 113973(a)).

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

16K003 No discharge from eyes, nose, and mouth

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113974

Violation Description: Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)

16K004 Proper eating, tasting, drinking or tobacco use

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference -

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Inspector Comments: Observed paper towel to be stored outside of the dispenser at front handwashing sink.

Complied on 5/3/2021

Ensure paper towels are supplied inside the dispenser.

Violation Reference -

Corrected on site. The operator placed the paper towels inside the paper towel dispenser.

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)



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16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed following potentially hazardous foods (PHFs) stored at improper temperatures inside a cold holding unit and reach-in unit next to walk-in freezer. Internal temperatures of PHFs were measured as follows:

1. Raw beef at 48 F.
2. Raw shrimp at 49 F.
3. Raw chicken at 45 F.
4. Raw beef patty at 43.8 F
5. Raw fish at 49 F.

Per operator, these PHFs were transferred from walk-in refrigerator to this unit approximately one hour prior to the inspection.

Maintain temperatures of PHFs at or below 41 F or at or above 135 F.

Corrected on site. The food operator moved all PHFs to the walk-in freezer.

A reinspection will be conducted on or after 5/7/2021 to determine compliance. Failure to comply shall result at a billable re-inspection at an hourly rate of \$245 with 30-minute minimum.

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

16K008 Time as a public health control; procedures & records

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

Inspector Comments:

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

16K009 Proper cooling methods

Compliance Date: Not Specified
Complied on 5/3/2021
Violation Reference - HSC - 114000

Inspector Comments: Measured cooked fried rice between 53 F and 60 F. Per operator, this PHF was cooked and stored inside the walk-in refrigerator yesterday.

Ensure all PHFs are rapidly cooled from 135F to 70F in two (2) hours or less, and then from 70F to 41F, in a total of six (6) hours or less. Utilize one or more approved cooling methods below:

1. Using shallow pans (recommend using heat-conductive pans)
2. Separating food into smaller or thinner portions
3. Using rapid cooling equipment such as chill blasters
4. Using containers that facilitate heat transfer
5. Adding ice as an ingredient
6. Using ice paddles
7. Placing containers in an ice bath, stirring food frequently

Corrected on site. 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



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16K010 Proper cooking time & temperatures

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114004, 114008, 114010

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20 Food Safety Final 11 29 11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food%20Safety%20Final%2011%2029%2011.pdf)

16K011 Proper reheating procedures for hot holding

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114014, 114016

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.

16K012 Returned and reservice of food

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114079

Violation Description: No unpackaged food that has been served shall be re-served or used for human consumption. (114079)

16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113967, 113976,

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments: Observed accumulation of brown mold-like growth on interior sides of deflectors inside all ice machines. The mold-like growth was not observed to be in contact with ice.

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Clean and sanitize the deflectors inside the ice machines free from mold-like growth.

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>

16K015 Food obtained from approved source

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113980, 113982, 114021-11

Violation Description: All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).



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16K016 Compliance with shell stock tags, condition, display

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114039 – 114039.5

Violation Description: Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

16K017 Compliance with Gulf Oyster Regulations

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113707

Violation Description: Comply with Gulf Oyster warning seasonal requirements (Title 17 CA Code of Regulations 13675, Cal Code Section 113707).

16K018 Compliance with variance, specialized process, & HACCP Plan

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114057

Violation Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

16K019 Consumer advisory provided for raw or undercooked

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114012, 114093

Violation Description: Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

16K020 Licensed health care facilities/public & private schools; prohibited foods not offered

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114091

Violation Description: Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)

16K021 Hot and cold water available

Compliance Date: Not Specified

Inspector Comments: Observed hot water not readily available due to the valve closed at the front handwashing sink. When the valve was turned on, water temperatures were measured above 100 F and the hot water handle was observed to be leaking.

Not In Compliance

Violation Reference - HSC - 113953(c),
114099.2(b)

Ensure both warm (minimum of 100 F) and cold water is readily available at all handwashing sink.

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)

16K022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114197

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified **Inspector Comments:**

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

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)

16K024 Person in charge present and performs duties

Compliance Date: Not Specified **Inspector Comments:**

Not In Compliance

Violation Reference - HSC - 113945-113945.1, 113984.1

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodbornellness.pdf>

16K025 Personal cleanliness and hair restraints

Compliance Date: Not Specified **Inspector Comments:**

Not In Compliance

Violation Reference - HSC - 113969, 113971

Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

16K026 Approved thawing methods used, frozen food

Compliance Date: Not Specified **Inspector Comments:**

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

16K027 Food separated and protected

Compliance Date: Not Specified **Inspector Comments:** Observed a towel with food debris to be stored directly next to green onions on preparation table in front of cold holding unit adjacent to front handwashing sink. The green onions were not observed to be in use.

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

Ensure foods are stored so that they are protected from contamination.

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.

16K028 Washing fruits and vegetables

Compliance Date: Not Specified **Inspector Comments:**

Not In Compliance

Violation Reference - HSC - 113992

Violation Description: Raw, whole produce shall be washed prior to preparation. (113992)



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16K029 Toxic substances properly identified, stored, used

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114254, 114254.1

Inspector Comments: 1. Observed several containers of Wick chafing fuel to be stored above customers foods (i.e., open bins of onions and closed containers of Ghiradeli chocolate.

2. Observed a hand sanitizer to be stored above cut lemon in a box.

Move the chemicals away from foods to prevent possible contamination. Store chemicals in a designated areas where contamination cannot occur.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: 1. Observed a box of oil to be stored directly on the floor in front of front handwashing sink.

2. Observed four (4) containers of salsa and cilantro to be stored directly on the floor inside the walk-in refrigerator.

Store all foods at least 6 inches off the floor to prevent vermin, dust, splash or other forms of contamination or adulteration.

3. Observed a jar of sugar-like substance without label.

Provide label for food or ingredients that have been removed from original package and not easily recognizable.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

16K031 Consumer self service

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114063, 114065

Inspector Comments:

Violation Description: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

16K032 Food properly labeled & honestly presented

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114087, 114089

Inspector Comments:

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: 1. Observed rusty shelves on interior top part of shelves inside walk-in refrigerator, walk-in freezer and shelf that stores coffee mugs at server area.

2. Observed accumulation of black debris on outside surface of bottom gasket of walk-in refrigerator.

3. Observed accumulation of food debris on bottom shelf inside Blue air double-door refrigerator.

Maintain all nonfood-contact surfaces in a clean and sanitary condition.

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



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16K034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114067(f,g), 114099

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Inspector Comments: 1. When an operator was asked to operate the mechanical warewashing unit, chlorine sanitizer was detected at 10 ppm.

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Ensure a minimum of 50 ppm chlorine sanitizer is maintained in the mechanical warewashing unit.

Corrected on site. The chlorine sanitizer was later measured above 100 ppm in the mechanical warewashing unit.

2. Observed containers of onions and beans to be broken on shelf adjacent to ice machines.

3. Observed a lid of salsa to be broken inside the walk-in refrigerator.

Repair/replace all broken containers and lids.

4. Observed ice build up on a pipe located adjacent to fan guards inside the walk-in refrigerator.

Repair the walk-in refrigerator free from ice build-up.

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)

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Inspector Comments: 1. Observed bowls without handle to be stored inside jars of sugar and spice and bins of rice and beans.

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Provide scoops that have handle and store them in a way so that the handles do not come in contact with food.

2. Observed accumulation of food debris on shelves that store clean food equipment adjacent to 3-compartment sink. The food equipment was not observed to be in use.

3. Observed accumulation of food debris on knives on a knife holder adjacent to the walk-in refrigerator. The knives were not observed to be in use.

Store all food contact surfaces so that they are protected from contamination.

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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16K038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified **Inspector Comments:** Observed a light shield to be missing on lighting adjacent to ice machines.
Not In Compliance
Violation Reference - HSC - 114149, 114149.1 Provide light shield for the lighting adjacent to ice machines.

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)

16K039 Thermometers provided and accurate

Compliance Date: Not Specified **Inspector Comments:**
Not In Compliance
Violation Reference - HSC - 114157, 114159

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified **Inspector Comments:**
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

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)

16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified **Inspector Comments:** 1. Observed hot water handle of front handwashing sink to be leaking.
Not In Compliance Repair the leak at the front handwashing sink.
Violation Reference - HSC - 114171, 114189.1 Corrected on site. The operator repaired the leak at the front handwashing sink.
 2. Observed air gaps to be missing between floor sinks and drain pipes of soda fountain and preparation sink.
 Provide a minimum of one inch air gap between all drain pipes and floor sinks.
 Corrected on site. The operator lifted a drain pipe of soda fountain more than one inch off from the rim of floor sink.
 3. Observed one pipe is being used as fresh water fill-in and draining liquid waste for steam table.
 Provide separate pipes for filling fresh water and draining liquid waste.
 A reinspection will be conducted on or after 6/3/2021 to determine compliance. Failure to comply shall result at a billable reinspection at an hourly rate of \$245 with 30-minute minimum.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL CERRITO MEXICAN GRILL & CANTINA	DATE 5/3/2021
LOCATION 7201 ARCHIBALD AV 11, RANCHO CUCAMONGA, CA 91730	INSPECTOR Sujin Lee

16K042 Garbage and refuse properly disposed; facilities maintained

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114244, 114245

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

16K043 Toilet facilities: properly constructed, supplied, cleaned

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114250, 114276

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: 1. Observed front door to be propped open.

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Maintain the door closed to prevent vermin entrance.

2. Observed a bottle of Gatorade to be stored next to a container of tomato inside a reach-in refrigerator adjacent to front handwashing sink.

3. Observed a bottle of water to be stored above a bag of sugar adjacent to ice machines.

Store employee's drinks away from food intended for customers. Provide a designated space to store employee's drinks.

4. Observed gaps and holes on ceiling throughout the facility including but not limited to following areas:
a. Above cold holding unit adjacent to walk-in refrigerator
b. Above water heater

Seal all gaps to prevent vermin harboring.

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)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed accumulation of black debris on floor underneath soda fountain at server area.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Maintain all floors in a clean and sanitary condition.

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))



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16K046 No unapproved private homes / living or sleeping quarters

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114285, 114286

Violation Description: No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

16K047 Signs posted; last inspection report available

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113725.1, 113953.5

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

16K048 Food Handler Certification

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - SBCC - 33.0409

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

16K050 Restrooms Required

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114250, 114276

Description: A food facility shall provide toilet facilities for use by employees. Toilet facilities shall be provided for patrons when there is onsite consumption of food. A food facility with more than 20,000 square feet shall provide at least one separate toilet facility for men and one separate toilet facility for women. (114250, 114276)

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The operator voluntarily discarded approximately 8 lbs. of fried rice.

Reference - HSC - 113980

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."



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16K049 Permits Available

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114067(b, c),
114381 (a)

Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

16K051 Plan Review

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - HSC - 114380

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)

16K919 COVID-19 Observations

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - SBC Policy

Description: Observations regarding COVID-19 associated changes to practices are recorded here.

Overall Inspection Comments

A "C" grade card was posted.

Following handouts were provided:

1. Cooling hot food safely
2. 5 CDC risk factors
3. Risk based inspection
4. Request for a rescore grade inspection

Facility receiving less than a "B" grade must submit the re-score inspection form within 30 days of the initial inspection.

A "P.E.P talk" video was provided.

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: Reyna Ramirez
TITLE: Manager

Total # of Images: 0