



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
OFFICE: OUTBREAK INVESTIGATIONS & EVALUATION UNIT ♦ CHIEF: MELINA BAKSHI
5050 COMMERCE DR, BALDWIN PARK,
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: MADRE OAXACAN RESTAURANT			Inspection Date: 9/18/2024		Facility Status
Owner/Permittee: OAXACALIFORNIA HOSPITALITY GP			Re-inspection Date: 9/19/2024		
Program Identifier: MADRE OAXACAN RESTAURANT			Time In: 12:00 PM	Time Out: 06:45 PM	Score: 78
Facility Address: 27007 MCBEAN PKWY City/State/Zip: SANTA CLARITA, CA 91355			Service: ROUTINE INSPECTION Result: CORR. ACTION REQ'D / COMPLIANCE REVIEW SCHED. Action: PERMIT OR LICENSE SUSPENDED / FACILITY CLOSED		Grade: C
FA: FA0327838	PR: PR0287841	PE: 1638			

✓ IN = In compliance ✓ N/A = Not applicable ✓ N/O = Not observed ✗ COS = Corrected on-site
⊖ Out = Items not in compliance ⚠ MAJ = Major Violation ⚠ MIN = Minor Violation

CRITICAL RISK FACTORS						
The following pose a threat to public health and must be corrected immediately.						
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE	IN	N/A	N/O	COS	MAJ	MIN
1a. Demonstration of knowledge						⚠
1b. Food safety certification	✓					2
2. Communicable disease; reporting, restrictions & exclusions	✓				4	
3. No discharge from eyes, nose and mouth	✓					2
4. Proper eating, drinking, or tobacco use	✓					2
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use	✓				4	2
6. Adequate hand washing facilities: supplied and accessible						⚠
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures	✓				4	2
8. Time as a public health control; procedures & records		✓			4	2
9. Proper cooling methods	✓				4	2
10. Proper cooking time and temperature	✓				4	
11. Proper reheating procedures for hot holding	✓				4	
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food	✓					2
13. Food in good condition, safe and unadulterated					⚠	2
14. Food contact surface; clean and sanitized					⚠	2
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	✓				4	2
16. Compliance with shell stock tags, condition, display		✓				2
17. Compliance with Gulf Oyster Regulations		✓				2
ADDITIONAL CRITICAL RISK FACTORS						
18. Compliance with variance, specialized process & HACCP		✓				2
19. Consumer advisory provided for raw/undercook food						⚠
20. Licensed health care facilities/public & private schools: prohibited foods not offered		✓			4	
21a. Hot water available	✓				4	2
21b. Water available	✓				11	
22. Sewage and wastewater properly disposed	✓				11	2
23. No insect, rodent, birds or animals present	✓				11	2

GOOD RETAIL PRACTICES	
Preventive measures that can reduce food borne illness.	
SUPERVISION	OUT
24. Person in charge present and performs duties	1
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	⚠
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored and used	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	
33. Nonfood-contact surfaces clean	⚠
34. Warewash facilities: installed, maintained, used; test equipment	1
35. Equipment/utensils approved; installed; good repair; capacity	⚠
36. Equipment, utensils and linens: storage and use	1
37. Adequate ventilation and lighting; designated areas, use	⚠
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	1
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	⚠
41. Garbage and refuse properly disposed; facilities maintained	1
42. Toilet facilities: properly constructed, supplied, cleaned	1
43. Premises; personal/cleaning items; vermin proofing	1
44. Floors, walls and ceiling: properly built, maintained and clean	1
45. No unapproved sleeping quarters	1
SIGNS/REQUIREMENTS	
46. Signs posted; last inspection report available	1
47. Permits available	1

COMPLIANCE & ENFORCEMENT	
	OUT
48. Plan review	
49. Samples Collection	
50. Impoundment/VC&D	
51. Permit Suspension	⚠
52. Multiple Major Critical Risk Violations / Increased Risk to Public Health	⚠

email

PIC/Owner Signature

SCOTT HOANG

EHS Signature

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CRITICAL VIOLATIONS

2	Violation: # 01a. Demonstration of knowledge - 113947-113947.1 Violation Text: All food employees shall have adequate knowledge of major food allergens, their assigned duties, and be able to demonstrate appropriate food safety principles. California Health & Safety Code § 113947 Corrective Action: Ensure all food employees have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties. Observed the following: 1) Dishwasher was unaware of proper sanitizing procedures when conducting manual ware washing.
2	Violation: # 06. Adequate handwashing facilities supplied & accessible - 113953, 114067(f) Violation Text: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided with soap and towels or drying devices in dispensers; and separated from a warewashing sink by a 6 inch high metal splash guard or 24 inch separation. California Health & Safety Code §§ 113953, 113953.1, 113953.2, 114067 Corrective Action: Repair or replace damaged handwashing cleanser and/or towel dispenser/hand drying device. Observed the following: 1) Non-functional paper towel dispenser in the main kitchen area.
4	Violation: # 13. Food in good condition, safe and unadulterated - 113967, 113976, Violation Text: All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. California Health & Safety Code §§ 113967, 113974, 113975, 113976, 113980, 113986, 113988, 113990, 114035, 114041, 114094.5, 114254.3; 17 California Code of Regulations § 13675 Corrective Action: Discontinue offering for sale or using foods that have been adulterated. Observed the following: 1) Large ice machine located in the main kitchen area with mold build-up on the interior top portion and ice chute in contact with the ice. Operator discontinued use of the ice machine and voluntarily disposed of all ice in the machine.
4	Violation: # 14. Food contact surfaces: clean and sanitized - 113984(e), 114097, 114099 Violation Text: All food contact surfaces of utensils and equipment shall be clean and sanitized. California Health & Safety Code §§ 113967, 113974, 113975, 113984, 114095, 114097, 114099, 114099.1, 114099.2, 114099.3, 114099.4, 114099.5, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114121, 114125, 114141, 114185.1 Corrective Action: Clean and sanitize multi-use utensils and equipment in the following manner after coming in contact with food or becoming contaminated; wash with detergent and water not less than 100°F; rinse with clear potable water; sanitize with 100 ppm chlorine for 30 seconds, 200 ppm quaternary ammonium for 1 minute, 25 ppm iodine for 1 minute, complete immersion in water of at least 171° F for 30 seconds, or other methods as approved; air dry. All food-contact surfaces must be in good repair, smooth, and easily cleanable to ensure effectiveness of sanitation and prevent cross contamination. Any equipment or utensils that contact potentially hazardous food shall be cleaned and sanitized throughout the day at least every four hours. Observed the following: 1) Approximately five cutting boards stored as "clean" with deep scratches and food debris/mold buildup in the deep scratches/etches of the cutting board surfaces in the food prep area. 2) Large stainless steel pots stored on the bottom shelf of the food prep table as "clean" with deep scratches and old food stains/build-up on the interior surface. 3) Four plastic containers stored as "clean" with old food debris/build-up stored on the top shelf of the rear food prep station.

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PIC/Owner Signature

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2	Violation: # 19. Consumer advisory provided for raw or undercooked foods - 114012, 114093
	Violation Text: Food may be served if the consumer specifically orders that the food be individually prepared less than thoroughly cooked and the food facility notifies the consumer at the time of ordering, in writing, by disclosure and reminder statements, that the food is raw, less than thoroughly cooked, or contains raw egg. Consumer Advisory is not required when raw or undercooked whole muscle, intact beef steak is served or offered for sale in a ready to eat form if all the following conditions are met: 1) The facility does not serve a highly susceptible population, 2) The steak is labeled to indicate it meets the definition of whole muscle intact beef, and 3) The steak is cooked on both the top and bottom to a surface temp of 145 degrees Fahrenheit or above and a cooked color is achieved on all external surfaces. California Health & Safety Code §§ 114012, 114090, 114093 Corrective Action: Provide Disclosure and Reminder Statements for raw or undercooked animal derived food that is being offered. "Disclosure" means a written statement that clearly includes either of the following: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw EGG Caesar salad," and "hamburgers (can be cooked to order)." (2) Identification of the animal-derived foods marked by an asterisk denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. "Reminder" means a written statement that identifies the animal-derived foods by an asterisk that denotes a footnote that includes either of the following statements: (1) Written information regarding the safety of these food items is available upon request. (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Observed the following: 1) Happy hour menu missing both the disclosure and reminder statements. 2) Regular menu missing the reminder statement that identifies the raw or undercooked animal-derived foods by an asterisk that denotes a footnote.

GOOD RETAIL PRACTICE VIOLATIONS

1	Violation: # 27. Food separated and protected - 113984 (a, b, c, d, f)
	Violation Text: All food shall be stored, prepared, displayed or held so that it is protected from contamination. California Health & Safety Code §§ 113984, 113986, 114047, 114055, 114060, 114067, 114069, 114073, 114077, 114089.1, 114143 Corrective Action: Ensure all food products are stored so as to be protected from contamination at all times. Observed the following: 1) Open water containers stored in an under counter refrigerator located at the main kitchen without lids or tops to prevent contamination.
1	Violation: # 33. Nonfood-contact surfaces clean and in good repair - 114115 (c)
	Violation Text: All non-food contact surfaces of equipment and utensils shall be kept free of an accumulation of dust, dirt, food residue, and other debris. California Health & Safety Code § 114115, 114175 Corrective Action: Thoroughly clean all equipment, cabinets, and shelving. Ensure all nonfood-contact surfaces are maintained clean. Observed the following: 1) Plastic racks with dirt build-up and old food debris used to store clean dishes at the ware wash station.
1	Violation: # 35. Equipment/Utensils - approved; installed; clean; good repair, capacity - 114130, 114130.1, 114130
	Violation Text: All utensils and equipment shall be approved, installed properly, meet applicable standards be fully operative, and in good repair. California Health & Safety Code §§ 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182 Corrective Action: Ensure all equipment is clean, approved, properly installed, and in good repair. Observed the following: 1) Used tequila bottles reused as containers to store juice in the bar walk-in refrigerator. 2) An unapproved tortilla press in the main cook line area with peeling paint. 3) An accumulation of organic build-up on the exterior top surface of the ice machine located in the main kitchen area.

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	4) Deteriorating long wooden spatula stored above the rear food prep station. 5) Damaged and cracked plastic pitcher stored on the top shelf of the rear food prep station. 6) Four plastic containers with white debris/build-up on the interior surfaces stored on the clean area of the ware wash station.	
1	Violation: # 37. Adequate ventilation and lighting; designated areas, use - 114149, 114149.1 Violation Text: Exhaust hoods and proper ventilation shall be provided in the facility and approved by the local building department. Adequate lighting shall be provided in all areas of food facility, and with light shields in food prep and utensil washing area. California Health & Safety Code §§ 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1 Corrective Action: Maintain all light shields clean and in good repair. Observed the following: 1) Two light shields with an accumulation of water inside the shield in the Keg walk-in refrigerator.	
1	Violation: # 40. Plumbing: Plumbing in good repair, proper backflow devices - 114171, 114189.1 Violation Text: 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. California Health & Safety Code §§ 114171, 114189.1, 114190, 114192, 114192.1, 114193, 114193.1, 114199, 114201, 114269 Corrective Action: Maintain all plumbing fixtures fully operative, clean and in good repair. All plumbing shall be installed in compliance with local plumbing ordinances. Ensure all plumbing pipes are at least 1" above the floor sink. Observed the following: 1) Two pipes in the main kitchen area directly in the floor sink.	
0	Violation: # 51. Permit Suspension - 114409, 114405 Violation Text: An enforcement officer may temporarily suspend the permit and order the food facility immediately closed if an imminent health hazard is found and not corrected immediately. In addition, the enforcement officer may modify, suspend or revoke a permit for serious or repeated violations after the opportunity for a compliance review for serious or repeated violations or interference with the duties of the enforcement officer. California Health & Safety Code §§ 114405, 114409, 114411 Corrective Action: Disease Transmission – California Health and Safety Code Section 113949.1	
3	Violation: # 52. Multiple Major Critical Violations / Increased Risk to Public Health - Violation Text: Multiple major critical risk violations observed. Corrective Action: If two (2) or more of the following major critical violations are marked, an additional three (3) points will be deducted: violation #2, #5, #7, #8, #9, #10, #11, #13, #14, #15, #20, #21a.	

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MEASURED OBSERVATIONS

Line #	Item Description	Location	Measurement	Unit of Measure	Comment
1	Salsa	Cold holding adjacent to hand wash	39.00	Fahrenheit	
2	Sliced tomatoes	Cold holding drawer	39.00	Fahrenheit	
3	Cheese	Cold holding table/Reach in	36.00	Fahrenheit	
4	Beef	Cold holding underneath grill	41.00	Fahrenheit	
5	Employee restroom hand wash si	Employee restroom	110.00	Fahrenheit	
6	Hand wash sink	Main kitchen area	122.00	Fahrenheit	
7	Mop Sink	Mop sink area	128.00	Fahrenheit	
8	Black beans	Steam table	191.00	Fahrenheit	
9	Chilli relleno Sauce	Steam table	165.00	Fahrenheit	
10	Mole	Steam table	172.00	Fahrenheit	
11	Green Salsa	Walk-in refrigerator	40.00	Fahrenheit	
12	Raw Chicken	Walk-in refrigerator	40.00	Fahrenheit	
13	Raw Pork	Walk-in refrigerator	41.00	Fahrenheit	
14	Three compartment sink	Ware wash area	126.00	Fahrenheit	

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OVERALL INSPECTION COMMENTS

This Official Inspection Report supersedes the previous Official Inspection Report issued on 9/18/2024.

The purpose of the visit was to conduct an investigation regarding an alleged food borne illness: FBI's #47034, 47041, 47044, 47048, 47049, 47050, 47051, 47054, 47056, 47057, 47058, 47059 resulting from consuming salsa, chips, guacamole, elote, barbacoa, margarita, beef enchilada, shrimp, chicken mole enchilada, ceviche, Asada tacos, fish tacos, chicken taquitos, tres leches, coloradito, tlayuda, flan, and pescado. The investigation resulted in a closure of the food facility due to an imminent health hazard.

Joint investigation was conducted with Monique Orozco EHS II and Surjit Kaur EHS I.

The following were observed at the time of the investigation:

- 1) A CFPM was available for Julie Covarrubias, expiration date: 7/18/2027.
- 2) Food employees had no lesions, wounds, or cuts on hands at the time of the investigation.
- 3) Per owner, employees are to report to management of any gastrointestinal illness and communicable disease and stay home when sick. Employees are excluded from work when sick. No written food employee sick policy for the reporting of communicable diseases and gastrointestinal symptoms was available on site at the time of the investigation.
- 4) Invoices were provided on site.
- 5) A line list was collected at the time of investigation for all food employees.
- 6) Information regarding clean-up for Salmonella was provided to operator.

ADDITIONAL DIRECTIVES:

- 1) Provide daily logs for the sanitation of food contact surfaces (cutting boards, working utensils, etc). Food contact surfaces must be sanitized at least every four hours or as required when changing from raw food of animal origin to ready to eat food, between species of raw food of animal origin, between unwashed produce, and potentially hazardous foods.
- 2) Provide daily hand washing logs for food handlers. Food employees must wash their hands at the hand washing sink in the food preparation area before engaging in food handling.
- 3) Provide written policy for hand washing and single-use glove usage procedures. Ensure employees are trained on this policy. Show proof of training.
- 4) Provide at least quarterly trainings to all food handlers regarding proper food handling, cooking temperatures, hand washing, glove use, and sanitization of food contact surfaces.
- 5) Provide a written food employee sick policy for the reporting of communicable diseases and gastrointestinal symptoms and have all employees sign an acknowledgment form that they have read and understand the policy.
- 6) Ensure employer / owner maintain logs of all staff who reported ill especially with GI symptoms.
- 7) Provide written standard operating procedures (SOP) for the cleaning and sanitation of large pots, long cutting boards, food slicing equipment and containers that do not fit inside the warewashing sink compartments.
- 8) Dispose of all contaminated or potentially contaminated food and conduct a deep cleaning using guidance provided at the time of investigation.

ADDITIONAL RECOMMENDATIONS:

- a) Ensure food employees report illnesses to Person In-Charge (PIC) if diagnosed with the following reportable illnesses: Typhoid Fever, Salmonellosis, Hepatitis A, Shigellosis, E. coli, Norovirus, and Amebiasis. Additionally, they should report to PIC if they have an open wound or cut on their hand or arm.
- b) Restrict employees with symptoms of nausea, vomiting, and/or diarrhea and if they have an open wound or cut on their hand or arm from any food preparation or food handling.
- c) PIC must report to Public Health if employees are diagnosed with reportable illnesses and if two or more employees have symptoms of nausea, vomiting, and/or diarrhea within the same time period.
- d) Ensure food employees are instructed on proper handwashing procedures and the use of single-use gloves.
- e) Maintain a temperature log for the food items being delivered to the facility.
- f) Take temperatures of hot/cold held food items from different areas/angles to ensure internal temperatures are uniform.

Your Public Health Permit is hereby suspended and you are directed to discontinue operation of this facility AT ONCE. You are charged with violations of the California Health and Safety Code, Imminent Health Hazard - California Health and Safety Code Section 113810, Disease Transmission – California Health and Safety Code Section 113949.1, which poses an immediate danger to public health and safety. You have the right to appeal this closure within 15 calendar days by submitting a written request to the Chief EHS of the office listed on the front of this report. Failure to request a hearing within 15 calendar days of the receipt of this notice shall be deemed a waiver of the right to a hearing. If your permit is suspended a second time within a 12-month period, your permit may be revoked. Failure to comply with this suspension may result in revocation of your Public Health Permit and/or further due process.

IF YOUR PERMIT IS SUSPENDED A SECOND TIME WITHIN A 12 MONTH PERIOD, YOUR PERMIT MAY BE REVOKED. FAILURE TO COMPLY WITH THIS SUSPENSION MAY RESULT IN REVOCATION OF YOUR PUBLIC HEALTH PERMIT OR THE FILING OF MISDEMEANOR CRIMINAL CHARGES.

Pursuant to the California Health and Safety Code, Sections 113810 and 113949.1, you are requested to appear to a Compliance Review.

A compliance review was scheduled for:

DATE: Thursday, 09/19/2024

TIME: 8:00 am

LOCATION: 5050 Commerce Dr., Baldwin Park, CA 91706.

POINT OF CONTACT: Melina Bakshi, Environmental Health Services Manager- Outbreak Investigation and Evaluation Unit.

PHONE NUMBER: (626) 430- 5400

email

PIC/Owner Signature

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EHS Signature



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If you are unable to attend, please contact the office to reschedule. Please bring valid, government issued photo identification. You may be represented by legal counsel.

Note:

Requested to coordinate and cooperate with the Acute Communicable Disease Control (ACDC) Program for any medical evaluation of any employee, including any laboratory test or procedure, that may be required by the Acute Communicable Disease Control (ACDC) Program. If an employee refuses to participate in a medical evaluation, they may be required to be immediately excluded from this or any food facility until acceptable a medical evaluation or laboratory test or procedure shows that the employee is not infectious. Provided California Retail Food Code - Article 3. Employee health / medical evaluation information.

Report was discussed and issued to Ivan Vasquez, Owner, via email.

It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544-6861 or www.lacountyfraud.org. **YOU MAY REMAIN ANONYMOUS.**

Posting of the final Score/Grade is required in those cities that have adopted County Ordinance 97-0071

1. Failure to correct the violations by the compliance date may result in additional fee for each additional re-inspection.
2. Your signature on this form does not constitute agreement with its contents. You may discuss this content of this report or your grade with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the content of this report and the grade shall remain in effect.
3. If you are not satisfied with your score or grade on this report, you may be eligible for an Owner Initiated Inspection, which may result in a change in your grade. Contact your Environmental Health office indicated on the front page of this report within 3 business days for eligibility determination and fee information.

By signing below the Person in Charge/Owner understands the above noted violations and statements.

email

PIC/Owner Signature

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EHS Signature