



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MEXICAN STREET TACOS			REINSPECTION DATE Not Specified	INSPECTOR Rubi Guido	DATE 7/24/2019
LOCATION 73768 GORGONIO AV, TWENTYNINE PALMS, CA 92277			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:31 PM	TIME OUT 6:00 PM	FACILITY ID FA0005564	RELATED ID CO0066601	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

16K995 Permit - Suspension



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

Inspector Comments: The health permit to this facility has been suspended on this date due to lack of hot water and other critical violations.

Call this office when the facility is ready to reopen and a reinspection will be scheduled to determine compliance. This facility must remain closed for business until a reinspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: The purpose of this visit is to conduct a Food Bourne Illness Investigation

Reference - HSC

FBI INVESTIGATION:

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness complaint, #CO0066601, wherein five (5) individual(s) reported illness after consuming a meal.

AS PER COMPLAINANT:

Had lunch in the evening and everyone (5 individuals) got sick at the same time with diarrhea and vomiting. Spoke with other coworkers and they experienced this as well.

1) TYPE OF FOOD(S) EATEN AT FACILITY:

Carne asada fries with cheese, guacamole, and vegetables; carne asada tacos; elote (Mexican-style corn on cob with spices); pork tacos; beef tacos; lengua (shredded beef tacos); chicken quesadilla; and horchata beverage.

2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY:

Wednesday, 07/10/19

3) DAY, DATE AND TIME SYMPTOMS BEGAN:

Wednesday, 07/10/19

4) SYMPTOMS COMPLAINANT EXPERIENCED:

Diarrhea and vomiting

5) STILL EXPERIENCING SYMPTOMS?

No

IF NO, WHEN SYMPTOMS ENDED:

Friday, 07/12/19

6) MEDICAL ATTENTION SOUGHT?

Yes

IF YES, WHEN AND WHERE MEDICAL ATTENTION WAS SOUGHT:

Base Aid Station, provided over the counter medicine

7) OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, CO-WORKERS, ETC.) SICK /HAVE SIMILAR SYMPTOMS AFTER EATING AT SAME FACILITY?

IF YES, NUMBER OF PEOPLE SICK AND WHAT THEY ATE:

Four (4) other adults, same meal and same symptoms

The food facility owner, Agueda, was interviewed and the following information was provided and /or observed:

FACILITY INFORMATION:

- Facility aware of this complaint: No, owner was not aware.
- Other foodborne illness complaints received by this facility: No, according to the owner.

HEALTH/HABITS OF EMPLOYEE(S) PREPARING SUSPECT FOOD(S):

- Employee(s) ill recently: No, according to the owner.
- Employees ill this date: N/A
- If yes, employee(s) removed from food preparation activities: N/A
- Employees with sores/boils/cuts or abrasions: Yes, employee was wearing finger cots on his left thumb and index finger at the time of inspection. Employee stated that he/she injured him/herself on 7/23/19.
- Signs of employee's eating/drinking: Not Observed
- Tobacco usage: Not Observed
- Dirty outer garments: Not Observed

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

HANDWASHING/OTHER EQUIPMENT:

- Hand washing sinks/supplies: Hand soap and hand towels observed at both handwashing sinks, and hot water measured at 93F maximum.
- The 3-compartment sink (maximum of 93F).
- The preparation sink (maximum of 93F).
- No janitorial sink observed. Employee stated that a clean container is filled at the preparation sink and poured into the mop bucket. The waste water is poured down the floor sink by the preparation sink.

Notes:

- The facility is mopped once a day, at the end of the day. The container is washed, rinsed, sanitized, and air dried after being used, at the end of the day, and is stored on top of the ice machine.
- The janitorial sink is under review.
- Employee Restroom hand washing sinks/supplies: Hand soap and paper towels observed, and hot water measured 93 (maximum) for the women's restroom and 93 (maximum) for the men's restroom.
- Active handwashing was observed without hot water.



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Note: Facility was closed due to lack of hot water and other critical violations noted on the routine inspection report that was conducted on the same date that the foodborne illness complaint investigation was conducted.

SANITIZING PROCEDURES & CHEMICAL STORAGE:

- 3-compartment sink sanitizer level: Employee was actively warewashing at the time of inspection. Employee was wiping utensils with a towel from a bucket of chlorine, immediately rinsing sanitizer off, and then air drying.
- Wiping towels sanitizer level: Above 200 ppm chlorine
- The manager stated that the preparation sink and 3-compartment sink are washed and sanitized after every use or as needed.
- Chemicals stored separate from food and/or food contact surfaces: Yes

FOOD STORAGE & UTENSILS/EQUIPMENT:

- Food stored properly: Yes
- Approved equipment/utensils used: No, a Pepsi cooler was being used to hold raw meats. The cooler was labeled as "Bottled Products Only". Measured meats at 38F.
- Holding temperature(s) of food(s):
Hot holding unit:
 - Carne asada at 191F
 - Chicken at 203F
 - Carnitas at 184F
 - Pastor at 187F
 - Corn at 181F
- "Del Field" cold holding and reach-in cooler (52.7F) next to the hot holding unit:
 - Buche at 56F
 - Chorizo at 47F
 - Southwest sauce at 58F
 - Chipotle sauce at 59F
 - Salsa de torta at 62F
 - Ranch at 60F
 - sliced tomato at 58F
 - Cabeza at 56F
 - Lengua at 53F
 - Shrimp at 55F
 - Parmesan cheese at 60
- Ambient temperature reading for the "True Refrigerator" upright unit measured 54.9F:
 - Southwest sauce at 50F
 - Marinara sauce at 55F
 - Chipotle sauce at 56F
 - Sour cream at 57F
 - Tomato sauce at 57F
 - Tartar sauce at 50F
 - Buttermilk ranch at 50F
 - Parmesan cheese at 50F
 - Beans at 52F and 58F
 - Shredded cheddar and mont jack cheese at 52F
 - Shell eggs at 48F
- Self-serve station at the front counter:
 - Red and green salsa at 36F

Notes:

- See Hot and Cold Holding violation and VC&D for details.

FOOD PREPARATION DETAILS:

According to the manager:

- All meats are provided by Rancho Foods that is located in Vernon, CA.
- All produce is provided by Valley Food Services that is located in Banning, CA.
- Tortillas, tortilla chips, and corn are provided by JF Distribution that is located in Cathedral City, CA.
- The meats, produce, and dry products are delivered twice a week.
- No issues with temperatures of potentially hazardous foods when deliveries arrive.

Beef

Beef (steak):

- Received raw and sealed (whole pieces and chopped), and is transported in a refrigerated vehicle.
- Once received, placed in the freezer.
- Every night, the steak is taken out of the freezer and placed in the refrigerator to thaw. During the day, steak is taken out of the freezer and thawed under cold running water at the preparation sink, as needed.
- Cooking process: Steak (carne asada) is chopped and tossed in sauce (adobo), cooked on the grill until the



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internal temperature of the meat reaches 165F, and then hot held at 180F. Carne asada is cooked in batches throughout the day and used for a variety of dishes.

- Adobo sauce: Tomatoes, garlic, onion, chipotle, salt, pepper, annatto paste, vinegar. Ingredients are boiled, blended, strained, and used immediately. No leftovers are used.

Beef (legua)

- Received raw, whole, sealed, and is transported in a refrigerated vehicle.

- Once received, placed in the freezer.

- Every night, lengua is taken out of the freezer and placed in the refrigerator to thaw. During the day, lengua is taken out of the freezer and thawed under cold running water at the preparation sink, as needed.

- Cooking process: whole lengua is seasoned with dry spices (oregano, salt, pepper, onion, cumin, etc.) and then cooked in boiling water until fully cooked and the internal temperature reaches 165F. After cooked in the boiling water, lengua is chopped and hot held at 180F, and grilled for texture upon customer request. Lengua is cooked in batches throughout the day and used for a variety of dishes.

Pork

- Received raw, in whole pieces, sealed, and is transported in a refrigerated vehicle.

- Once received, placed in the freezer.

- Every night, the pork is taken out of the freezer and placed in the refrigerator to thaw. During the day, the pork is taken out of the freezer and thawed under cold running water at the preparation sink, as needed.

- Cooking process:

Pastor:

- Pork is chopped and tossed in sauce (adobo), cooked on the grill until the internal temperature of the meat reaches 165F, and then hot held at 180F. Pastor is cooked in batches throughout the day and used for a variety of dishes.

- Adobo sauce: Tomatoes, garlic, onion, chipotle, salt, pepper, annatto paste, vinegar. Ingredients are boiled, blended, strained, and used immediately. No leftovers are used.

Carnitas:

- Received raw, whole, sealed, and is transported in a refrigerated vehicle.

- Once received, placed in the freezer.

- Every night, the pork is taken out of the freezer and placed in the refrigerator to thaw. During the day, the pork is taken out of the freezer and thawed under cold running water at the preparation sink, as needed.

- Cooking process: The whole pieces of pork are seasoned with dry spices (oregano, salt, pepper, onion, cumin, etc.) and then cooked in boiling water until fully cooked and the internal temperature reaches 165F. After cooked in the boiling water, the pork is chopped and hot held at 180F, and grilled for texture upon customer request. The pork is cooked in batches throughout the day and used for a variety of dishes.

Chorizo:

- Received raw, sealed, and is transported in a refrigerated vehicle.

- Once received, placed in the freezer.

- Every night, chorizo is taken out of the freezer and placed in the refrigerator to thaw. During the day, chorizo is taken out of the freezer and thawed under cold running water at the preparation sink, as needed.

- Cooking process: The chorizo is fully cooked in its own fat, no added ingredients. Chorizo is fully cooked until internal temperature reaches 165F. After fully cooked, chorizo is cooled at room temperature, without any intervention of temperature control, for approximately five (5) minutes, and then placed in the refrigerator. Upon customer order, chorizo is taken out of the refrigerator, chopped, grilled to heat and for texture, and served immediately.

Pork (buche):

- Received raw, whole, sealed, and is transported in a refrigerated vehicle.

- Once received, placed in the freezer.

- Every night, pork is taken out of the freezer and placed in the refrigerator to thaw. During the day, pork is taken out of the freezer and thawed under cold running water at the preparation sink, as needed.

- Cooking process: whole pork is seasoned with dry spices (oregano, salt, pepper, onion, cumin, etc.) and then cooked in boiling water until fully cooked and the internal temperature reaches 165F. After cooked in the boiling water, pork is chopped and hot held at 180F, and grilled for texture upon customer request. Pork is cooked in batches throughout the day and used for a variety of dishes.

Chicken Chipotle:

- Received raw, whole, sealed, and is transported in a refrigerated vehicle.

- Once received, placed in the freezer.

- Every night, the chicken is taken out of the freezer and placed in the refrigerator to thaw. During the day, chicken is taken out of the freezer and thawed under cold running water at the preparation sink, as needed.

- Cooking process: Chicken is fully cooked in boiling water and seasoning (bay leaf, garlic, onion, salt, and pepper). Cooked chicken is placed in a pot to cook with chipotle peppers and tomato sauce (tomato, onion, garlic, bay leaf, chipotle, salt, pepper, and tomato paste) until ingredients reach a boiling point. After sauce, chicken is hot held at 180F.

Suspect Foods

French fries with carne asada, cheese, guacamole, and vegetable: Prepared to order

- Fries are received frozen and provided by Valley Foods. Fries are fried to order.

- Carne asada is taken from the hot holding unit.



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- Facility does not carry guacamole or avocado.
- Onion is chopped and cilantro is washed throughout the day.
- Carne Asada Tacos: Prepared to order
- Corn tortillas are provided by JF Distribution. Tortillas are heated to order.
- Carne asada is taken from the hot holding unit.
- Elote-Mexican-style corn on cob with spices:
 - Corn is cooked throughout the day, as needed, and hot held in hot water at 180F.
 - To order, skewer is placed in the cob. The corn is prepared with butter, mayo parmesan cheese, and tajin.
 - Butter, mayo, and cheese is kept in the refrigerator.
- Pork Tacos: Prepared to order
 - Tortillas are heated to order.
 - Pork is taken from the hot holding unit.
- Lengua (shredded beef tacos-complainants description): Prepared to order
 - Facility does not prepare shredded beef. The lengua is chopped.
 - Tortillas are heated to order.
 - Lengua is taken from the hot holding unit.
- Chicken Quesadilla: Prepared to order
 - Flour tortillas are provided by JF Distribution. Tortillas are heated to order.
 - Shredded cheese is heated on the tortilla, chicken from the hot holding unit is placed on the cheese, the tortilla is folded in half, and then cut into four (4) pieces.
- Red and Green Salsas: Prepared fresh daily
 - Both salsas are held on ice at the self-serve line at the front counter.
 - Tomatoes are boiled with spices, blended, and then immediately placed on the self-serve line.
- Horchata
 - Prepared fresh daily.
 - Rice grains are blended to a fine powder and soaked in water for approximately thirty (30) minutes in the refrigerator until the water turns milky (rice water).
 - Rice water, cinnamon, vanilla extract, condensed milk, and horchata sweetener are mixed together. Once prepared, the horchata water is stored on ice (ice is added to water as well) at the self-service line.

FINDINGS:

On this date, I spoke to the owner and the manager, and stated that they had not heard of this complaint or any similar complaint. The owner stated that no employees have recently reported sick.

THE OWNER AND MANAGER WERE INTERVIEWED AND STATED THE FOLLOWING:

- No new employees have recently been hired in the last couple of weeks.
- No employees have recently reported sick and, to his knowledge, no employees were sick the day of this complaint.
- The main food distribution company for this facility has not changed recently.
- There has not been any recent power outages.
- There has not been any recent loss of hot water at this facility.
- A list of employees that worked on 7/10/2019 is available upon request.
- It is the policy of this restaurant that any employee that is sick is not allowed to work at this facility and is immediately sent home if they show outward signs of illness.

THE FOLLOWING OBSERVATIONS WERE MADE DURING THIS INVESTIGATION:

- Facility was closed on this date due to lack of hot water and other critical violations. The owner will contact Environmental Health Services for a reopening when hot water is supplied at a minimum temperature of 120F when measured from the faucet, and the ambient temperature of both refrigeration units measure 41F or below and maintain the internal temperature of potentially hazardous foods at 41F or below.
- Gloves observed being utilized in the kitchen during food preparation.
- Hot water was adjusted during the inspection:
 - Hand washing sinks (maximum of 101.2F)
 - The 3-compartment sink (maximum of 104.8F)
 - The preparation sink (maximum of 106.5F)
 - Employee Restrooms hand washing sinks: Hot water measured 107.2 (maximum) for the women's restroom and 115.5 (maximum) for the men's restroom.

RESULT(S):

The health permit to this facility has been suspended on this date due to lack of hot water and other critical violations.

Call this office when the facility is ready to reopen and a reinspection will be scheduled to determine compliance. This facility must remain closed for business until a reinspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

The complaint will remain open.



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Description: A foodborne illness complaint report has been received by Environmental Health.

16C007 Proper hot and cold holding temperatures

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

Inspector Comments: Observed the following:
"Del Field" cold holding and reach-in cooler (52.7F) next to the hot holding unit:
- Buche at 56F
- Chorizo at 47F
- Southwest sauce at 58F
- Chipotle sauce at 59F
- Salsa de torta at 62F
- Ranch at 60F
- sliced tomato at 58F
- Cabeza at 56F
- Lengua at 53F
- Shrimp at 55F
- Parmesan cheese at 60
Ambient temperature reading for the "True Refrigerator" upright unit measured 54.9F:
- Southwest sauce at 50F
- Marinara sauce at 55F
- Chipotle sauce at 56F
- Sour cream at 57F
- Tomato sauce at 57F
- Tartar sauce at 50F
- Buttermilk ranch at 50F
- Parmesan cheese at 50F
- Beans at 52F and 58F
- Shredded cheddar and mont jack cheese at 52F
- Shell eggs at 48F

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: Employee stated that the above potentially hazardous foods (PHFs) were holding in the refrigeration units for more than a day. Employee voluntarily discarded the above PHFs. See VC&D for details. Corrected on site.

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

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed employee actively warewashing at the time of inspection. Employee was washing utensils without hot water, wiping utensils with a towel from a bucket of chlorine, immediately rinsing sanitizer off, and then air drying.

All food-contact surfaces of utensils and equipment shall be cleaned and sanitized properly.

Note: Employee was educated at the time of inspection. Corrected on site.

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)

16C021 Hot and cold water available

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed facility operating without hot water. The hot water measured 93F maximum throughout the facility.

Hot water shall be supplied at a minimum temperature of 120°F when measured from the faucet.

Note: Facility was closed on this date due to lack of hot water and other critical violations. Corrected on site.

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)



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16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: A) Observed the cold holding reach-in cooler and upright refrigerator to not be holding PHFs at or below 41F. Ambient temperature for the reach-in cooler measured 52.7F and the upright refrigerator measured 54.9F.

Repair/replace nonfunctional equipment. All utensils and equipment shall be fully operative and in good repair.

Note: Employee removed all PHFs. Corrected on site.

B) Observed a Pepsi cooler being used to hold raw meats in the back room. The cooler was labeled as "Bottled Products Only". Measured meats at 38F.

Discontinue the use of this equipment for open food. Obtain approved, food-grade equipment for proper food storage that is NSF approved, or equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable.

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)

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The Manager and employee voluntarily consented to the condemnation and destruction of the following items:

- Buche (12 oz)
- Southwest sauce (5 lb and 14 oz)
- Chipotle sauce (21 lb and 12 oz)
- Salsa de torta (20 oz)
- Ranch (10 oz)
- Sliced tomato (half)
- Cabeza (2.5 lb)
- Chorizo (4 lb)
- Marinara sauce (48 lb)
- Sour cream (52 lb)
- Tomato sauce (16 lb)
- Tartar sauce (1 gallon)
- Buttermilk ranch (1 gallon)
- Parmesan cheese (7.5 lb)
- Beans (48 lb)
- Shredded cheddar and mont jack cheese (5 lb)
- Shell eggs (160)
- Shrimp (14 oz)
- Lengua (20 oz)

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



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Notes:

- The owner and the manager gave permission to take samples of the suspect foods. The samples were not taken from the same batches that were served to customers on 7/10/2019. The samples were labeled with the date (7/24/2019) and time(3:30pm) they were taken and signed by the manager. The samples will be taken to the Public Health Lab.
- The suspect foods included the following: Carne asada fries, carne asada tacos, beef tacos, elote, pork tacos, lengua tacos, and chicken quesadilla.
- A routine inspection was conducted on this date.
- Complaint remains open.

Signature(s) of Acknowledgement

SNA

NAME: Signature not Available
TITLE:

Total # of Images: 0