



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME TACOS EL PELON				DATE 12/20/2012	SIGNATURE <i>Nicole Walker</i>
LOCATION 9696 FONTANA AV, FONTANA, CA 92335				REINSPECTION DATE 1/03/2013	PERMIT EXPIRATION 5/31/2013
MAILING ADDRESS 9696 FONTANA AV, FONTANA CA 92335				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Nicole Walker	
FA # FA0001234	PR # PR0003049	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 5:45 PM	TIME OUT 7:20 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection Required

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

SCORE
88

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
○ In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & excl		4	
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
○ In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop		4	⊗
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
○ In	N/O	N/A	8. Time as a public health control; procedures & record	4	2
○ In	N/O	N/A	9. Proper cooling methods	4	2
○ In	N/O	N/A	10. Proper cooking time & temperatures	4	
○ In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A	12. Returned and reserve of food		2
○ In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	⊗
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY					
In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods		2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered	4	
WATER/HOT WATER					
○ In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○ In		23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	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	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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Non-critical Violations

5: Hands clean and properly washed; gloves used prope

POINTS
4

Compliance date not specified
Not In Compliance

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))

Inspector Comments: Observed employees washing hands at hand sink. Observed wiping towel store at hand sink splash guard. Observed employees using a wiping towel to dry hands. Observed employees use the same wiping towel on two different occasions to dry hands. Discontinue using wiping towel for multiple use when drying hands.
Hands should be dried with a disposable single-use paper towels.

Ensure employees are washing hands properly with soap, paper towels, hot and cold running water.

NOTE: Proper hand washing should always include the use of soap and water to ensure removal or destruction of pathogens that may be on the hands. Hands should be dried with a disposable single-use towel to prevent cross-contamination of other workers hands.

14: Food contact surfaces: clean and sanitized

POINTS
2

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Observed chlorine and soap mixture at sanitizer bucket. Ensure water and chlorine only at sanitizer bucket.

27: Food separated and protected

POINTS
1

Compliance date not specified
Not In Compliance

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.

Inspector Comments: Observed personal drinks at food prep station.

Provide proper scoop to bulk dried beans. Observed bowl.

39: Thermometers provided and accurate

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Provide a probe thermometer for proper monitoring of food items.

40: Wiping cloths: properly used and stored

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Store wiping towels in sanitizer bucket when not in use. Observed resting along counter top.

43: Toilet facilities: properly constructed, supplied,

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair. 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. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)



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Non-critical Violations

Inspector Comments: Store toilet paper roll at dispenser unit. Observed resting on top of tank at women restroom.

48: Food Worker Certification

POINTS	Compliance date not specified
2	Not In Compliance

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

Inspector Comments: Ensure all employees, workers, part time workers, helpers, family member helpers, and temporary workers obtain a valid San Bernardino Food Handler card. Observed one missing.

Missing food handler card fax sheet provided

Overall Inspection Comments

- Letter B posted - Letter B posted
- Do not hide or relocate letter grade -failure to comply may subject to legal/administrative/billable action
- Rescore form provided
- Educational hand outs provided
- Ware washing at 2 compartment sink
- Sanitizing bucket
- Hand washing
- Hand washing stickers
- Food handler card information sheet
- ware washing sticker - 3 compartment sink