



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME TACO BELL 24100				DATE 1/22/2013	SIGNATURE
LOCATION 859 N MOUNTAIN AV, ONTARIO, CA 91786				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 859 N MOUNTAIN AV, ONTARIO, CA 91786				REHS Hanan Megalla	
FA # FA0016763	PR # Not Specified	SR # Not Specified	CO # CO0043983	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 2:15 PM	TIME OUT 2:46 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 01 - Corrective Action Not Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (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. 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. 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

Inspection Violations

An inspection has been conducted on this date in response to a Complaint

1. Complaint Inspection

Compliance Date not Specified
Not In Compliance
Violation Reference: HSC

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

Inspector Comments: Our department received a complaint stating that the complainant had a burrito on MONDAY 1/14/13 @ 6:30 PM and @ 11:00 PM had diarrhea and started vomiting. Upon investigation, found that manager hasn't received any complaints and went through the procedure of prepping a burrito:
-All food items received precooked(rice-steak-chicken -ground beef) from the supplier (received frozen) and placed in the walk in cooler to thaw. Beans come in dehydrated form and prepared by adding hot water. -All food reheated to > 165 F before placed in the hot holding unit. Measured food holding @ > 135 F.
-Employee prep burrito to order by washing their hands first and placing gloves on, hot items holding > 135 F and cold items holding < 41 F.
-All employee have their food handler cards.
-Sanitizing in the ware wash sink is done properly as observed during inspection.
Complaint closed.

Overall Inspection Comments

No summary comments have been made for this inspection.