



**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](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>DEL TACO 201</b>				DATE <b>2/21/2013</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>2871 LENWOOD RD, BARSTOW, CA 92311</b>				REINSPECTION DATE <b>8/21/2013</b>	PERMIT EXPIRATION <b>12/31/2013</b>
MAILING ADDRESS <b>2871 LENWOOD RD, BARSTOW, CA 92311</b>				REHS <b>Kathy Taylor</b>	
FA # <b>FA0006155</b>	PR # <b>PR0007014</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>7:10 AM</b>	TIME OUT <b>8:15 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: 001 - Inspection - Routine
				RESULT: 03 - Corrective Action / No Follow up Required	ACTION: 01 - No Further Action 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.

<b>SCORE</b>
<b>90</b>

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			<span style="color: red;">⊗</span>
1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <span style="color: red;">Data not collected</span>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span>			4	
2. Communicable disease; reporting, restrictions & exclusions				
<span style="color: green;">○</span>	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			<span style="color: red;">⊗</span>
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span>	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
<span style="color: green;">○</span>				2
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span>	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	<span style="color: blue;">○</span> N/A	4	2
8. Time as a public health control; procedures & records				
In	<span style="color: blue;">○</span> N/O	N/A	4	2
9. Proper cooling methods				
<span style="color: green;">○</span>	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	<span style="color: blue;">○</span> N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span>	N/O	N/A		2
12. Returned and reserve of food				
<span style="color: green;">○</span>			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	<span style="color: red;">⊗</span>
14. Food contact surfaces: clean and sanitized				

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration (ppm):

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

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

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 2871 LENWOOD RD, BARSTOW, CA 92311	REHS Kathy Taylor	

**Non-critical Violations**

**1: Demonstration of knowledge; food safety certification**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance

*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/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food\\_Safety\\_Practices\\_Overview.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf)

*Inspector Comments:* Ensure all employees can adequately demonstrate knowledge in the following areas:

1. minimum cooking temperature of eggs: 145 degrees
2. minimum cooking temperature of hamburger: 155 degrees
3. minimum cooking temperature of chicken: 165 degrees
4. know maximum cold holding temp (refrigerators): 41 degrees
5. know minimum hot holding temp (steamtable): 135 degrees F
6. know how to properly wash/rinse/sanitize:
  - 1st sink: water at 100 degrees minimum
  - 2nd sink: clear water rinse
  - 3rd sink: water + sanitizer with a strength of 200-400 ppm with a contact time of 1 minute. This means leaving all utensils in 3rd sink for one minute then air dry.

**4: Proper eating, tasting, drinking or tobacco use**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*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)

*Inspector Comments:* Ensure all drinking/eating is done only in designated areas; one employee drinking water near taco bar.

**14: Food contact surfaces: clean and sanitized**

**POINTS**  
**4**  
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:* Sanitizer buckets not up during prep time. Ensure all buckets are at least 200 ppm-400 ppm at all times facility is open. Good sanitizing will decrease chances of bacterial growth on surfaces and rags.

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**25: Personal cleanliness and hair restraints**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*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)

*Inspector Comments:* Ensure all loose hair is tightly confined; some loose hair observed and hair restraints were put on after my arrival.

**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:* Raw pork stored over tortillas in walk-in; store raw pork, even if in tubs, below any ready-to-eat foods.

**33: Nonfood-contact surfaces clean**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

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

*Inspector Comments:* Thoroughly clean food build-up under tortilla presses (on unused side of taco bar). Food debris can allow bacteria to grow.



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**Overall Inspection Comments**

Facility scored a very low A today; please work on above-listed items to improve your score to lessen chances of a B score on your next routine inspection.

HELP flyer left at facility. It is suggested you take advantage of this free service to help you address areas of concern.

A Card

Thank you