



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

**(800) 442-2283**

FACILITY NAME <b>TAQUERIA LEDESMA</b>				DATE <b>3/1/2013</b>	SIGNATURE
LOCATION <b>15035 MERRILL AV, FONTANA, CA 92335</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>15035 MERRILL AV, FONTANA, CA 92335</b>				REHS <b>Nicole Walker</b>	
FA # <b>FA0004440</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0044167</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>10:40 AM</b>	TIME OUT <b>11:15 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - Complaint - Initial</b>
				RESULT: <b>03 - Corrective Action / No Follow up Required</b>	
				ACTION: <b>01 - No Further Action Required</b>	

**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**

No violations cited.

**Overall Inspection Comments**

This Department received a complaint stating that an employee at TAQUERIA LEDESMA was observed chopping meat while his/her finger was bleeding due to an injury sustained while chopping the meat.  
Per Management, this complaint was not received by TAQUERIA LEDESMA.

Per management, the employee cut his finger on the aluminum foil box's razor.  
When the employee noticed the cut, he washed hands, placed a band aid on cut finger and covered hand with glove.

Ensure employees are properly washing hands anytime cross contamination may occur.  
Ensure employees are not working with bleeding hands/fingers.  
Ensure employees when bleeding: stop all work duties, wash hands, cover cut with band aid, and don fresh gloves.  
Ensure all impacted equipment, utensils, food contact surfaces, food prep surfaces are properly cleaned and sanitized immediately.  
Ensure all food impacted is disposed of to prevent all forms of potential contamination.  
Ensure all employees are demonstrating proper hygienic practices at all times.

Please refer to inspection report dated 3/1/13.  
Signature captured on inspection report.

Hand washing hand out provided.  
Hand washing stickers provided.