



**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 TAQUERIA LEDESMA				DATE 3/28/2013	SIGNATURE <i>Nicole Walker</i>
LOCATION 15035 MERRILL AV, FONTANA, CA 92335				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 15035 MERRILL AV, FONTANA, CA 92335				REHS Nicole Walker	
FA # FA0004440	PR # Not Specified	SR # Not Specified	CO # CO0044444	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 10:40 AM	TIME OUT 11:40 AM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 03 - Corrective Action / No Follow up 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

No violations cited.

Overall Inspection Comments

This Department received a complaint stating that every Saturday and Sunday TAQUERIA LEDESMA is cooking outside with 5 small propane grills. The cooking process begins at 6 am to 8 am. Food is placed in refrigerators and sold to public.

Observed no propane tanks at time of inspection.
Per management, all food is grilled, cooked and prepared inside the establishment.
Per management customers are served food inside establishment. Per management, on weekends customers may eat outside at designated tables.
Per management no food prep is taking place outside.
Per management, staff may garish food at buffet table that rests inside establishment.

TAQUERIA LEDESMA ensure immediately that there is no grilling on 5 small propane grills.
Grilling outside with 5 propane grills is not approved.
Ensure immediately that unapproved grilling is not taking place at TAQUERIA LEDESMA.
Ensure TAQUERIA LEDESMA is in compliance with all State Health and County Codes per your health permit.
Failure to comply will subject establishment to legal, billable action, administrative action, and permit revocation/CLOSURE.
Ensure approved methods are practiced per the health department, fire and city codes.

Failure to comply will subject TAQUERIA LEDESMA to administrative action / administrative hearing. Ensure compliance to avoid legal and or administrative action.