



**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 LA CHIQUITA TACOS				DATE 3/27/2013	SIGNATURE	
LOCATION 15040 VALLEY BL, FONTANA, CA 92335				REINSPECTION DATE 4/10/2013	PERMIT EXPIRATION 4/30/2013	
MAILING ADDRESS 15040 VALLEY BL, FONTANA, CA 92335				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Nicole Walker		
FA # FA0002041	PR # PR0010108	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: VALLEY	
TIME IN 2:40 PM	TIME OUT 4:40 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
92

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	2
	In	6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
	In	N/O	N/A	7. Proper hot and cold holding temperatures	4 ⊗
○ 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	2
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	1
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	⊗
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	1
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	1
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	



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 LA CHIQUITA TACOS	DATE 3/27/2013	SIGNATURE
LOCATION 15040 VALLEY BL, FONTANA, CA 92335	REHS Nicole Walker	

Non-critical Violations

6: Adequate handwashing facilities supplied & accessible

POINTS 2	Compliance date not specified	<i>Violation Description:</i> Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)
	Not In Compliance	

Inspector Comments: Ensure all hand washing stations are fully stocked. Ensure paper towel dispensers are operational and fully stocked with protected paper towels. Observed napkins resting on top of dispenser. Repair or replace dispenser to properly dispense paper towels from unit.

7: Proper hot and cold holding temperatures

POINTS 2	Compliance date not specified	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))
	Not In Compliance	

Inspector Comments: Ensure food items are holding at proper temperatures. Observed red sauce holding at 91F. Corrected.
 Observed meat chunks (pork) holding at 108-110F. Corrected.

Ensure proper cold holding / hot holding / proper cooling.

Stickers provided 135F / 41F / rapid cooling hand outs provided.

More Information:
http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

35: Equipment/Utensils - approved; installed; clean; good repair, capacity

POINTS 1	Compliance date not specified	<i>Violation Description:</i> All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
	Not In Compliance	

Inspector Comments: Ensure all storage racks are maintained clean. Observed old food debris/spillage collecting at dry storage racks.

Maintain ice machine clean.

Store self service forks properly to prevent cross contamination.

40: Wiping cloths: properly used and stored

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	

Inspector Comments: Store wiping towels in sanitizer buckets when not in use. Observed at counter top/prep stations.

48: Food Worker Certification

POINTS 2	Compliance date not specified	<i>Violation Description:</i> 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.
	Not In Compliance	

Inspector Comments: Ensure all employees obtain valid food handler cards. Observed one invalid (M.Romo).

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

Missing food handler fax sheet provided
 ONLINE information sheet provided (San Bernardino County Food Handler sheet)

More Information:
http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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 LA CHIQUITA TACOS	DATE 3/27/2013	SIGNATURE
LOCATION 15040 VALLEY BL, FONTANA, CA 92335		REHS Nicole Walker

Overall Inspection Comments

Business Card provided
Missing food handler card
Batch washing hand out
Temperature stickers

**Ensure compliance prior to next inspection.