



**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>DEL TACO 198</b>				DATE <b>3/29/2013</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>14812 BEAR VALLEY RD, VICTORVILLE, CA 92392</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>14812 BEAR VALLEY RD, VICTORVILLE, CA 92392</b>				REHS <b>John Ramos</b>	
FA # <b>FA0006146</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0044449</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>10:17 AM</b>	TIME OUT <b>11:08 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**

**An inspection has been conducted on this date in response to a Food Borne Illness Complaint**

**1. Foodborne Illness Complaint Inspection**

**Compliance Date not Specified**  
**Not In Compliance**  
Violation Reference: HSC

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

*Inspector Comments:* Environmental Health has received a Foodbourne Illness complaint stating that the complainant became ill after eating a Deluxe Taco Salad from The Del Taco Drive thru. An hour later, then complained of sick in the stomach along with cramps. Another hour passes and began to have watery diarrhea until 3-28-13.

Observed temperatures of shredded cheese at 46 °F.  
Observed temperatures of all other potentially hazardous foods being held within safe temperature ranges.  
Observed chlorine sanitizer measuring 100 ppm in all sanitizer buckets.  
Manager states no employees have been ill or reported to work ill.  
Manager states that there are 3 new employees, all of which have food handler cards. Store policy is to require all new hires to have food handler cards before working in the store.  
There have been no failures in power, or waste water overflows.  
Observed temperature of the walk-in refrigerator at 38 degrees.  
All potentially hazardous foods in the food prep area are kept on ice, and ice is changed as needed.  
Observed employees washing hands as necessary.  
Observed hot water exceeding 120 degrees at all sinks.  
Observed food being stored appropriately in walk in cooler.  
Observed no chemical cross contamination factors throughout facility.  
No changes in food suppliers or changes in ingredients.

**Overall Inspection Comments**

Unable to verify Foodbourne Illness complaint at this time.

Complaint closed.