



**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 TACO PATRON AUTHENTIC FRESH MEX | | | | DATE 4/15/2013 | SIGNATURE <i>E. Pizarro</i> |
| LOCATION 1089 E WASHINGTON ST, COLTON, CA 92324 | | | | REINSPECTION DATE 4/30/2013 | PERMIT EXPIRATION 10/31/2013 |
| MAILING ADDRESS 1089 E WASHINGTON ST, COLTON CA 92324 | | | | REHS Grace Cat | |
| FA # FA0009414 | PR # PR0005729 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: None |
| TIME IN 3:54 PM | TIME OUT 5:00 PM | CONTACT Not Captured | | SERVICE: 033 - Re-score Grade Inspection | |
| | | | | 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.



SCORE 91

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 | | | | 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 | + | ⊘ |
| | In | N/O | N/A | 8. Time as a public health control; procedures & record | | 4 |
| | In | N/O | N/A | 9. Proper cooling methods | | 4 |
| | 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 |
| | In | N/O | N/A | 14. Food contact surfaces: clean and sanitized | | 4 |

| 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 | | 4 |
| LIQUID WASTE DISPOSAL | | | | | | |
| | In | | | 22. Sewage and wastewater properly disposed | | 4 |
| VERMIN | | | | | | |
| | In | | | 23. No rodents, insects, birds, or animals | | 4 |

| 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 | ⊘ |
| 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 | 1 |
| 36. Equipment, utensils and linens: storage and use | ⊘ |
| 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 | 1 |
| 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 | ⊘ |
| 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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

| | | |
|---------------------------|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 4 | Compliance date not specified | Inspector Comments: Measured shredded cheese and fried fishes at the cold holding unit near the cook line with temperature ranging from 43F - 46F. Operator stated foods were brought out about 40 minutes ago. Operator immediately relocated food to the walk-in cooler. Measured one container of cooked rice inside walk-in refrigerator with temperature ranging from 45F - 48F. Operator stated rice was cooked yesterday. Operator voluntarily discarded of rices. See VC & D. Discontinue holding potential hazardous foods at unapproved temperature. |
| | Complied on 4/15/2013 | |

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|-------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed bucket of sanitizer inside the handwashing sink across from the cash register. Ensure to designate all handwashing sinks for the purpose of handwashing ONLY. |
| | Not In Compliance | |

Violation Description: 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)

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|-------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed several containers of food inside the reach in cooler across from the cook line without covers. Provide covers for all foods to avoid potential contamination. |
| | 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.

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|---------------------------|-------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed foam cups being used as scooping method for bulk sugar bin in the dry storage room. Provide an appropriate scoop with handle and ensure to store handle outside of or away from all food contact surfaces at all times. Observed several opened bulk food bag on the dry storing racks. Ensure to transfer all bulk foods from bags into a container once bag is opened. |
| | Not In Compliance | |

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no current inspection report available on site. Always keep a copy of the current/latest County of San Bernardino Department of Public Health - Environmental Health inspection report on site and readily available upon request.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

52. VC & D

POINTS
0

Compliance date not specified
 Not In Compliance

Inspector Comments: Operator voluntarily discarded of about 10 lbs of cooked rice.

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

Grade "A" posted.