



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM**  
**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

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(800) 442-2283

FACILITY NAME <b>TACO BELL 28440</b>				DATE <b>6/21/2013</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>2544 S ARCHIBALD AV, ONTARIO, CA 91761</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>2544 S ARCHIBALD AV, ONTARIO, CA 91761</b>				REHS <b>Hanan Megalla</b>	
FA # <b>FA0004738</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0045093</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>9:39 AM</b>	TIME OUT <b>10:44 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: 004 - Complaint - Initial
					RESULT: 01 - Corrective Action Not Required
					ACTION: 01 - No Further Action Required

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)**

**16K999 Complaint Inspection**

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

**Inspector Comments:** Our department received a complaint stating that the complainant ordered ground beef crunchy tacos on 6/16/13 @ 4:30 pm and got sick within 2 hours. The manager in charge stated he heard from the corporate office about the complaint and he stated that the general manager at corporate office contacted the complainant who stated that he went the emergency room within 2 hours from eating 2 regular crunchy tacos. The doctor stated he has food poisoning as complainant had diarrhea, vomiting and chills. The complainant stated he ate rotisserie chicken 6 hours earlier that same day he got sick. The following observed during investigation:

- The packaged ground beef delivered twice a week @ night and placed in the cooler and managers in charge have logs of holding temperatures in the coolers.
- Ground beef packages placed in the thermo to be reheated to above 165 F, reheating temperatures checked, beef emptied in a container and placed in the holding unit @ 155 F until need as observed and measured.
- Ground beef holding on the steam table above 135 F as measured.
- Crunchy Tacos prepped as soon as an order comes in by placing ground beef, shredded lettuce and shredded cheese holding at 41 F at the assemble line, wrapped and given to the customer.
- Employee place gloves on after washing their hands properly at the hand wash sink that is stacked properly with soap and paper towels.
- The two employee prepping food @ the time the complainant purchased food both have their updated food handler cards.
- No employee were sick within the same period of time the complainant purchased the food

The complaint closed for now.

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

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Photo Attachments:**  
No Photo Attachments