



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

(800) 442-2283

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>SANCHO'S TACOS &amp; CANTINA</b>				DATE <b>1/3/2014</b>	SIGNATURE <i>Dawn LaFlower</i>
LOCATION <b>1807 E MAIN ST, BARSTOW, CA 92311</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>1807 E MAIN ST, BARSTOW, CA 92311</b>				REHS <b>Dawn LaFlower</b>	
FA # <b>FA0011068</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0046656</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>3:29 PM</b>	TIME OUT <b>4:19 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - COMPLAINT - INITIAL</b>
					RESULT: <b>03 - CORRECTIVE ACTION / NO FOLLOW UP REQ</b>
					ACTION: <b>01 - NO FURTHER ACTION REQUIRED</b>

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (100-UP SEATS)**

**16K997 Foodborne Illness Complaint Inspection**

Compliance Date: **Not Specified**

Not In Compliance

Violation Reference - **HSC**

**Inspector Comments:** Environmental Health has received an alleged foodborne illness complaint stating that 2 of 4 family members became ill after consuming rice and beans. 2 of the family members who did not become ill did not consume any rice and beans.

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

**Overall Inspection Comments**

Discussed nature of complaint with owner of facility. Owner was not aware of complaint.

Observations as follows:

Observed rice and beans that had been cooled in covered stainless steel containers with frozen condensation build up under plastic wrap in walk in freezer.

Ensure foods are cooled using proper cooling methods as required by Environmental Health. Ensure foods are cooled uncovered until a temperature of 41 degrees is achieved within 6 hours. Properly cooling from 135 degrees to 71 degrees within 2 hours and from 71 degrees to 41 degrees in another 4 hours. If foods have not cooled to 71 degrees within 2 hours, reheat thoroughly to 165 degrees for a minimum of 15 seconds, and begin the cooling process over.

Discussed reheating of cooled foods with owner. Owner states that foods are removed from refrigerator/freezer and placed in warming oven. Ensure the proper reheating procedure is conducted by removing from refrigeration and immediately reheating thoroughly to 165 degrees for a minimum of 165 degrees prior to placing in warming oven. Ensure warming oven is pre-heated and maintained at 135 degrees or above prior to placing the reheated food items for hot holding.

Observed temperature of foods in warming oven at 147 degrees and above.

Owner states no employees have been ill or have reported to work ill.

Observed cold holding temperatures of potentially hazardous foods below 41 degrees in refrigerator and prep table.

Observed a hot water supply exceeding 125 degrees throughout facility

Facility has not had any changes in food suppliers, food processing procedures, or has modified food ingredients.

Facility has not experienced any failures in equipment, power, water, or had any waste water or sewage overflows.

All refrigeration and freezers are working properly at this time.

Observed handwashing supplies maintained stocked.

Observed chlorine sanitizer measuring 100 ppm in sanitizer container. 3 compartment sink not in use at this time.

Temperature logs and necessary fliers can be acquired at the Environmental Health website at:

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs).

Unable to verify foodborne illness complaint at this time, however based on findings regarding cooling and reheating, conditions exist that could possibly lead to a foodborne illness.

Closing complaint at this time.

**Photo Attachments:**

No Photo Attachments