



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
 CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME TAQUERIA LA MEXICANA				DATE 2/25/2014	SIGNATURE
LOCATION 18596 VALLEY BL, BLOOMINGTON, CA 92316				REINSPECTION DATE 8/25/2014	PERMIT EXPIRATION 8/31/2014
MAILING ADDRESS 895 LONG BEACH DR, COLTON CA 92324				REHS Amanda Gaspard	
FA # FA0008286	PR # PR0011179	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: PEP
TIME IN 10:48 AM	TIME OUT 12:49 PM	CONTACT Not Captured	SERVICE: 001 - Inspection - Routine		
			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 85

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			⊗
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			⊗
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		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A	+		⊗
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In				4	2
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				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	⊗
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	⊗
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	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	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	⊗
44. Premises; personal/cleaning items; vermin-proofin	⊗

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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11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 2/25/2014

Inspector Comments: Observed beans on steam table between 60F and 99F (took multiple temperatures, measuring 60F, 76F, and 99F). Observed carne asada on the steam table between 62F and 77F (took multiple temperatures, measuring 62F, 63F, and 77F). Operator stated that items had been cooked the day before; this morning they removed them from the refrigerator and put them into the steam table to reheat them.

Ensure to not reheat potentially hazardous food in a steam table. Ensure to use an approved method of reheating (i.e. stove, microwave, etc.) Ensure that potentially hazardous food that is cooked, cooled, and reheated for hot holding is reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. Ensure that reheating for hot holding is done rapidly, and that the time the food is between 41F and 165F does not exceed two hours.

Corrected on site. Operator moved items to the stove to reheat them.

Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no valid food manager's certificate on site. This is a repeat violation. (Photocopies of food manager's certificate are not accepted.) Obtain current, valid food manager's certificate; keep on site at all times. Certification must be from an ANSI-approved organization.

There are currently four ANSI-approved organizations from which to obtain a food manager's certificate:

- 360training.com, Inc.: Learn2Serve Food Protection Manager Certification Program (<http://www.learn2serve.com/food-manager-certification>)
- National Registry of Food Safety Professionals: Food Protection Manager Certification Program OR International Certified Food Safety Manager (<http://www.nrfsp.com/>)
- National Restaurant Association: ServSafe Food Protection Manager Certification Program (<http://www.servsafe.com>)
- Prometric Inc.: Food Protection Manager Certification Program (<http://www.prometric.com>)

For more information, please visit: <<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4>>

Observed employees unable to demonstrate knowledge regarding food cooking temperatures, sanitizing levels, and other basic food handling knowledge.

Refresh basic food handling knowledge with all employees.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed an open employee drink stored in the upright refrigerator adjacent to and above retail food items, including above ready-to-eat retail food items.

Ensure to not store open, uncovered drinks or employee food items on or directly above retail food. Ensure to not store open, uncovered drinks or employee food items on or directly above a food/utensil contact surface. Ensure to not eat or drink at an active prep table / cooks' line. Ensure that employees eat/drink only in designated areas where contamination of nonprepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

Note: A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, open food, and food contact surfaces. An employee's beverage container should not be placed on or directly above a food contact surface.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed no paper towels in dispenser at handwashing sink in kitchen. Observed no paper towels in dispenser at handwashing sink in restroom (soiled paper towels were stored on top of dispenser in the restroom).

Provide paper towels in dispenser at all times OR install a heated-air hand drying device.

Note: the handwashing sink in the kitchen is also the 2-compartment warewashing sink. This is the only sink in the kitchen. There is no prep sink, and no other sink for warewashing. Operator stated that they wash their hands in the 2-compartment sink, and also use this sink for warewashing. There is no other sink in the facility, other than the handwashing sink in the restroom (the restroom is entered from the outside, and therefore this distance does not make handwashing at this sink practicable for employees working in the kitchen who need to wash their hands.)

Strongly recommend that facility installs a designated handwashing sink in the kitchen area, to facilitate the washing of hands.

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
Not In Compliance

Inspector Comments: Observed multiple containers of open, uncovered foods throughout the facility (in both the upright refrigerators, in the back storage area, etc.). Ensure to maintain all containers of food covered to prevent contamination.

Observed raw meat and raw shell eggs stored above ready-to-eat food items, in the upright refrigerator. Ensure to store raw meat/raw shell eggs below ready-to-eat food items, so that cross-contamination does not occur.

Observed rice in steam table stored in plastic grocery shopping bag. Observed lengua and other food items stored in plastic grocery shopping bags in the reach-in freezer. Cease using these bags. Obtain and use food-grade bags.

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.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Observed food items stored on the floor throughout the facility (in the back storage area, in the kitchen prep area, etc.). Ensure to store all food items at least 6 inches off the floor, to protect from splash, dust, vermin, or other forms of contamination or adulteration.
	Not In Compliance	

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified	Inspector Comments: Observed no toilet paper in the dispenser in the restroom. Provide toilet paper in dispenser at all times.
	Not In Compliance	

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified	Inspector Comments: Observed gap between screen on back door and the floor; gap was large enough to allow vermin to enter facility. Provide weatherstrip to prevent the entrance of flies, cockroaches, and other vermin.
	Not In Compliance	

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Observed that a copy of the last routine inspection report was not available on site. This is a repeat violation. Ensure that a copy of the last routine inspection report is maintained on site and available upon request. All inspection reports are available online at www.sbcounty.gov/dph/dehs (click on the link "Restaurant Grades" and search for facility name).
	Not In Compliance	

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

Overall Inspection Comments



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"B" grade card posted.

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Notes:

- 1) Provided AB 1252 factsheet to operator.
- 2) Provided handwashing stickers, hot and cold holding stickers, It Is Done Yet? cooking time/temperature sticker, re-score form, and HELP brochure to operator.