



**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 DEL TACO 242				DATE 2/27/2014	SIGNATURE <i>On same report</i>
LOCATION 12253 HESPERIA RD, VICTORVILLE, CA 92392				REINSPECTION DATE 3/13/2014	PERMIT EXPIRATION 12/31/2014
MAILING ADDRESS 12253 HESPERIA RD, VICTORVILLE, CA 92392				REHS Veronica Vazquez	
FA # FA0004310	PR # PR0008090	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN 10:30 AM	TIME OUT 12:26 PM	CONTACT Not Captured			RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection 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			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			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
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		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		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	⊗
27. Food separated and protected	1
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	⊗
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	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
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	1
48. Food worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME DEL TACO 242	DATE 2/27/2014	SIGNATURE <i>On send report</i>
LOCATION 12253 HESPERIA RD, VICTORVILLE, CA 92392	REHS Veronica Vazquez	

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Maintain time log with accurate time and discard food items after 4 hours expiration time. Observed time logs with time expired for diced tomatoes and observed diced pico de gallo with internal temperature of 52F in the taco salad bar. Observed sliced tomatoes at 48F in the prep line next to grill. Employee changed time log to new time.
	Complied on 2/27/2014	

Violation Description: When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Obtain a valid manager's certificate within 60 days and maintain copy on site. Observed expired manager's certificate. Operator states manger's certificated exam was taken and waiting for results. Ensure employees are aware of assigned duties. Observed employee not know cold holding temperature and cooking temperature of eggs and ground beef patties. Left cooking temperature and cold holding sticker.
	Not In Compliance	

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>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified	Inspector Comments: Maintain potentially hazardous foods at 41F or below or 135F or above. Observed shredded cheese with internal temperature of 48F, sour cream at 48F in the taco salad bar. Fully submerge food containers in ice bath. Observed container sitting over ice in taco salad bar.
	Not In Compliance	

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified	Inspector Comments: Observed frozen steak sitting out at room temperature on prep sink board. Operator portioned steak.
	Not In Compliance	

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified	Inspector Comments: Use chlorine test strips to check chlorine sanitizer solution is between 100-200 ppm. Observe bucket with chlorine solution below 100 ppm. Corrected on site. Operator changed chlorine sanitizer solution to 100 ppm.
	Not In Compliance	

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf



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 DEL TACO 242	DATE 2/27/2014	SIGNATURE <i>On send report</i>
LOCATION 12253 HESPERIA RD, VICTORVILLE, CA 92392	REHS Veronica Vazquez	

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Store wet towels in designated area or approved solution. Observed wet towel over second taco bar.
	Not In Compliance	

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Repair mop sink hot water faucet. Observed broken hot water faucet handle for the mop sink.
	Not In Compliance	

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified	Inspector Comments: Provide bathroom tissue in mens' restroom. Observed men's restroom missing bathroom tissue.
	Not In Compliance	

Corrected on site. Operator provided bathroom tissue in men's restroom.

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)

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Obtain San Bernardino county food worker card within 14 days and fax information to (909) 387-4272 or (909) 387-4323. Observed one employee without San Bernardino food worker card. A charged inspection will be conducted if information is not received by San Bernardino county Environmental Health Services within 14 days.
	Not In Compliance	

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME DEL TACO 242	DATE 2/27/2014	SIGNATURE <i>On same report</i>
LOCATION 12253 HESPERIA RD, VICTORVILLE, CA 92392	REHS Veronica Vazquez	

Left "B" card. Do not remove, relocate, or obstruct grade card or a \$245.00 hr fee will be assessed.

Please take note of changes to California Health and Safety Code 113961 which went into effect on January 1, 2014.

Except when washing fruits and vegetables, food employees shall not contact ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

This requirement does not apply to a food employee who contacts ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that will be thoroughly cooked to minimum specified temperature or at least to 165 Fahrenheit.

Left food worker card information and missing food worker card log sheet.

Obtain food worker card within 14 days and fax food worker program log sheet to (909) 387-4272 or (909) 387-4323.

If food worker card information is not received within 14 days a charged inspection will be conducted to verify food worker cards obtained.

Left Re-score sheet and Food Safety HELP brochure.

Call Veronica Vazquez at 1 800-442-2283 with any questions.