



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

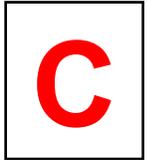
**(800) 442-2283**

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

FACILITY NAME <b>NOLASCO SUPER TACOS</b>				DATE <b>6/5/2014</b>	SIGNATURE	
LOCATION <b>435 S RIVERSIDE AV, RIALTO, CA 92376</b>				REINSPECTION DATE <b>6/19/2014</b>	PERMIT EXPIRATION <b>1/31/2015</b>	
MAILING ADDRESS <b>10701 CEDAR AV SPC 233, BLOOMINGTON CA 92316</b>				REHS <b>Amanda Gaspard</b>		
FA # <b>FA0009572</b>	PR # <b>PR0003340</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	
TIME IN <b>10:15 AM</b>	TIME OUT <b>12:27 PM</b>	CONTACT <b>Not Captured</b>				

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 72**

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	+	⊗	2
In		6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	N/A		4	2
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	
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		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	⊗
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
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	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	



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 6/5/2014

**Inspector Comments:** Observed an employee wipe hands on her apron, and then touch open food, without washing her hands.

Ensure that employees wash their hands in all of the following instances:

- 1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- 2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- 3) After using the toilet room.
- 4) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- 5) After handling soiled equipment or utensils.
- 6) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- 7) When switching between working with raw food and working with ready-to-eat food.
- 8) Before donning gloves for working with food.
- 9) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- 10) After handling money.
- 11) After engaging in other activities that contaminate the hands.

Ensure that employees wash their hands with cleanser (soap) and warm water (minimum 100F) by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers.

Corrected on site.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)



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**9. PROPER COOLING METHODS**

**⚠ CRITICAL ⚠**

POINTS

**4**

Compliance date not specified  
 Complied on 6/5/2014

**Inspector Comments:** Observed a deep (approximately 4 inches) pan of cooked pork, stored in the upright reach-in refrigerator in the kitchen. Temp'ed pork between 46F and 50F (took multiple temperatures, measuring 46F, 47F, 48F, 49F, and 50F). Operator stated that the pork had been prepared yesterday evening.

Ensure that potentially hazardous food is cooled rapidly from 135F to 70F within two (2) hours, and then cooled rapidly from 70F to 41F or below within four (4) hours [a total of six (6) hours].

Ensure to use an approved method when cooling food.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans. [Metal pans are heat-conductive; plastic containers are not heat-conductive.]
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance with an approved HACCP plan.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site. The operator voluntarily discarded the food. See VC&D.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

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

**⚠ CRITICAL ⚠**

POINTS

**4**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed temperature of rice in the steam table between 108F and 113F (took multiple temperatures, measuring 108F, 110F, and 113F). When questioned, operator stated that the rice had been prepared the day before, and then stored in the refrigerator. The operator stated that this morning, she took the rice out of the refrigerator and put it directly into the steam table [without reheating it to 165F using an approved method].

Ensure to not reheat potentially hazardous food in a steam table. Ensure to use an approved method of reheating (i.e. stove, microwave, oven, 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.

**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.



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**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no valid food manager's certificate on site.  Obtain current, valid food manager's certificate; keep original certificate on site at all times (photocopies of food manager's certificate are not accepted. Certification must be from an ANSI-approved organization.  For more information on how to obtain a food manager's certificate from an ANSI-approved organization, please visit: <a href="http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4">www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4</a>
	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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no soap in the dispenser at the handwashing sink in the kitchen.  Provide soap in the dispenser at the handwashing sink at all times.  Observed that the handwashing sink (in the kitchen) is installed directly adjacent to the prep sink. There is approximately a two (2) inch separation between the handwashing sink and the prep sink.  Ensure that the handwashing sink is separated from the prep sink by a 6 inch high metal splashguard OR a 24 inch separation.  Observed no paper towels in the dispenser at the handwashing sink in restroom.  Provide paper towels in the dispenser at all times OR install a heated-air hand drying device.
	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)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following cold holding violation: 1) Chorizo holding at 47F in the lower portion of the reach-in prep refrigerator (nearest the cash register).  Maintain potentially hazardous food in cold holding at 41F or below.
	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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)



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**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed meat thawing in the prep sink. Meat was stored in plastic bags and sitting in the prep sink. No approved thawing method was being used.

Ensure to use an approved thawing method when thawing food.

Approved thawing methods include:

- A. Under refrigeration that maintains the food temperature at 41F or below.
- B. Completely submerged under potable running water for a period not to exceed two hours at a temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- C. In a microwave oven if immediately followed by immediate preparation.
- D. As part of a cooking process.

Corrected on site.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf)

**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed the use of plastic grocery shopping bags to cover open items of food, in the upright reach-in refrigerator in the kitchen. Observed that the grocery shopping bags were touching the open food. Observed open spices stored in a grocery shopping bag in the back storeroom.

Cease using these bags. Obtain and use food-grade bags.

Observed raw shell eggs stored over ready-to-eat food items (bread, lettuce, etc.) in the upright reach-in refrigerator in the back storeroom (the unit on the left, closest to the kitchen).

Ensure to store eggs below ready-to-eat food items, so that cross-contamination does not occur.

**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.

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

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed that there were no test strips available on site to verify chlorine sanitizer concentration level. (Facility uses chlorine as sanitizer.)

Obtain test strips to verify chlorine sanitizer concentration level.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)



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**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed broken reach-in prep refrigerator stored in the kitchen.

Repair refrigerator OR remove from facility premises. Ensure that equipment and utensils are kept clean, fully operative, and in good repair.

Observed excess ice build-up in the reach-in freezer, in the back storeroom.

Clean thoroughly and regularly, and maintain free of excess ice build-up.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed a plastic container lying in a container of ingredients, in the back storeroom.

Ensure to store utensils out of food OR if using scoops / ladles, store with handle upright out of food to prevent contamination with hands.

Observed forks stored (in front service areas - accessed by employees only) with fork tines up and fork handles at the bottom of the upright utensil bin. Also observed spoons stored in an upright utensil bin, with some of the spoons stored up, with handles at the bottom of the bin.

Ensure to store forks with tines down in the container and handles up, to prevent contamination from employees' hands. Ensure to also store spoons down and with handles up, to prevent contamination from employees' hands. Ensure that eating utensils (forks, spoons, etc.) are handled, displayed and dispensed so as to prevent contamination (by employees' hands) of lip contact surfaces.

**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed light bulb that was not shielded with a cover, in the back storeroom where food is stored.

Provide covers for light bulbs OR utilize shatter-resistant bulbs.

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no readily visible thermometer in the upright reach-in refrigerator in the back storeroom (where raw shell eggs, etc. are stored; the unit on the left, closest to the kitchen). Observed no readily visible thermometer in the Coca Cola refrigerator (near the cash register), where rice pudding (potentially hazardous food) is stored.
	Not In Compliance	
Provide thermometers. Ensure that the thermometers are readily visible and placed in the warmest part of the refrigeration unit.		

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed that there is no toilet paper dispenser installed in the restroom. Observed open roll of toilet paper stored on top of the toilet tank.
	Not In Compliance	
Install toilet paper dispenser. Ensure that toilet paper rolls are stored in dispenser at all times.		
Observed that the door for the restroom was not self-closing (device at top of door was missing).		
Ensure that restroom door is self-closing.		

**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**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 2 employees without current, valid San Bernardino County food worker cards. Ensure that employees maintain current, valid San Bernardino County food worker cards.
	Not In Compliance	
Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 06-19-2014.		

**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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> The operator voluntarily discarded approximately ten (10) pounds of cooked pork.
	Not In Compliance	

**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."



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

FACILITY NAME NOLASCO SUPER TACOS	DATE 6/5/2014	SIGNATURE
LOCATION 435 S RIVERSIDE AV, RIALTO, CA 92376		REHS Amanda Gaspard

### Overall Inspection Comments

"C" grade card posted.

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

#### Notes:

1) Provided facility with re-score form, HELP brochure, handwashing stickers, hot and cold holding stickers, It Is Done Yet? cooking time/temperature sticker, manual warewashing Wash/Rinse/Sanitize sticker, food worker card form, and business cards with food worker card training website link.