County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: NOLASCO SUPER TACOS				DATE: 6/27/2014	SIGNATURE
LOCATION: 435 S RIVERSIDE AV, RIALTO, CA 92376					REINSPECTION DATE: 7/02/2014 / PERMIT EXPIRATION: 1/31/2015
MAILING ADDRESS: 10701 CEDAR AV SPC 233, BLOOMINGTON CA 92316 ☐FACILITY ☐OWNER ☑ACCOUNT					REHS: Amanda Gaspard
FA #: FA0009572	PR #: PR0003340	SR #: Not Specified	CO #: Not Specified	PE: 1621	PROGRAM IDENTIFIER: None
TIME IN: 1:50 PM	TIME OUT: 2:31 PM	CONTACT: Not Captured			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating Pl (25-99 Seats)

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: During the re-score graded inspection on 06-20-14, inspector observed multiple containers of various cooked meat and one container raw meat probed at 47-51F inside the refrigerator with cold prep table in kitchen. (Two items above 50F). Air in the unit temped at 52.5F at this time. Temperature setting for the unit was adjusted on site. Facility was told to monitor food temperature, and ensure that the unit can hold food at or below 41F. Facility was told that an inspector may follow up.

During the re-inspection on 06-27-14, observed potentially hazardous food in both the upper and lower portions of the cold prep refrigerator holding in the 50's F. Cheese in the upper portion of the prep refrigerator was holding at 50F. Temp'ed cooked potatoes at 60F; however operator stated that potatoes had been cooked and then cooled approximately two hours before, and therefore were still in the process of cooling. The other meat items in the lower portion of the prep refrigerator had also been recently placed there; none had been there since yesterday. Observed ambient air temperature in the 60's F. Observed a thermometer in the refrigerator reading in the 50's F.

Observed that there was ice formed on the vents in the lower portion of the refrigerator, and that there was a large puddle of water on the bottom of the refrigerator.

Operator stated that he thinks the knob / dial (to control temperature) in the lower portion of the refrigerator was turned the wrong direction.

Told operator to move all potentially hazardous food (salsa, cheese, meat, etc.) to a properly functioning refrigerator.

Repair / replace cold prep refrigerator. Recommend to have a refrigeration maintenance person assess the refrigerator to determine if there are any problems with it.

Repair / replace cold prep refrigerator within five (5) days. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Violation Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

Repair / replace cold prep refrigerator within five (5) days. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Photo Attachments:

No Photo Attachments