



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 8/7/2014	SIGNATURE
LOCATION 12253 HESPERIA RD, VICTORVILLE, CA 92392				REINSPECTION DATE 2/07/2015	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
TIME IN 10:10 AM	TIME OUT 11:33 AM	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 90

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ 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			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	7. Proper hot and cold holding temperatures	4	⊗
In	N/O	N/A	8. Time as a public health control; procedures & record	4	⊗
In	○ N/O	N/A	9. Proper cooling methods	4	2
○ In	N/O	N/A	10. Proper cooking time & temperatures	4	
In	○ N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
In	○ N/O	N/A	12. Returned and reserve of food		2
○ In			13. Food in good condition, safe and unadulterated	4	2
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY					
In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods		2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered	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	1
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	⊗
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	1
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	⊗
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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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Ensure employees are aware of assigned duties. Observed employee not aware of cooking temperature of chicken. Left cooking temperature 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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Repair/replace soap dispenser in the men's restroom. Observed soap dispenser fully but not dispensing soap.
	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

POINTS 2	Compliance date not specified	Inspector Comments: Maintain potentially hazardous food at 41F or below. Observed sour cream with internal temperature of 52F in the taco bar inside a container with ice bath. Operator states sour cream container is filled every morning.
	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

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

POINTS 2	Compliance date not specified	Inspector Comments: Comply with facility time control for steak meat in the taco bar. Observed steak in taco bar with one hour time control chart expired. Operator removed steak and replaced with new steak meat.
	Not In Compliance	

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)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Store taco shells protected from contamination in a closed container/box.. Observed box of shell tacos open in the dry storage area.
	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))



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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Maintain copy of last inspection report available on site. Observed none.
	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

Posted "A" card.

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