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: MONICA'S TACOS 2			DATE: 11/25/2014	SIGNATURE: Candie B.	
LOCATION: 8104 "I" AV C, HESPERIA, CA 92345				REINSPECTION DATE: 5/25/2015	PERMIT EXPIRATION: 2/28/2015
MAILING ADDRESS: 8104 I AV STE C, HESPERIA CA 92345		☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Melissa Nano	
FA #: FA0021331	PR #: PR0028536	SR #	CO #	PE: 1620	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN: 10:27 AM	TIME OUT: 11:29 AM	CONTACT: Not Captured			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.

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SCORE 95

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			2
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				**7.** Proper hot and cold holding temperatures		4	2
In	N/O	N/A				**8.** Time as a public health control; procedures & record		4	2
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 reservice 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	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	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	1
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

Not In Compliance

Inspector Comments:
Maintain an original copy of manager's food safety certificate.

Observed photo copy.

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

Not In Compliance

Inspector Comments:
Maintain potentially hazardous foods for cold holding at 41F or below.

The following item(s) were observed out of temperature:
1. two containers of salsa between 45F and 46F at prep table.

Manager states prep table is constantly being opened during food preparation. Recommend to keep closed during non-rush times.

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

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments:
Label and identify working containers of food or ingredients that have been removed from original bulk packing with common name of food.

Observed several unlabeled containers of food in back dry storage.

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))

Overall Inspection Comments

"A" grade card posted.

If there are any questions, please contact Environmental Health Services or Melissa Nano at (800) 442-2283.