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: TACO BELL 28439				DATE: 12/26/2014	SIGNATURE
LOCATION: 1885 E 4TH ST, ONTARIO, CA 91764					REINSPECTION DATE: 6/26/2015 / PERMIT EXPIRATION: 8/31/2015
MAILING ADDRESS: 555 CORPORATE DR STE 135, LADERA RANCH CA 92694 ☐FACILITY ☐OWNER ☑ACCOUNT					REHS: Denise Martinez
FA #: FA0009067	PR #: PR0005851	SR #	CO #	PE: 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN: 1:37 PM	TIME OUT: 2:50 PM	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 98

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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1885 E 4TH ST, ONTARIO, CA 91764		Denise Martinez

9. PROPER COOLING METHODS

POINTS	
2	**Compliance date not specified** **Not In Compliance**

Inspector Comments: Observed large, completely covered plastic container of tomato sauce in walk-in refrigerator unit being held at 48-52F. Manager stated that sauce was prepared from boxed product at ambient room temperature, and that sauce had been placed into the refrigerator about 2 hours ago.
Ensure that all PHF is cooled to 41F within 4 hours when prepared from ingredients at ambient temperature, and that an approved cooling method is being used. 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.

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

Overall Inspection Comments

Placed "A" grade card in window of facility.