



**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>DEL TACO 221</b>				DATE <b>2/4/2015</b>	SIGNATURE 
LOCATION <b>1371 E FOOTHILL BL, UPLAND, CA 91786</b>				REINSPECTION DATE <b>8/04/2015</b>	PERMIT EXPIRATION <b>12/31/2015</b>
MAILING ADDRESS <b>1371 E FOOTHILL BL, UPLAND, CA 91786</b>				REHS <b>Denise Martinez</b>	
FA # <b>FA0005408</b>	PR # <b>PR0007441</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>8:45 AM</b>	TIME OUT <b>10:14 AM</b>	CONTACT <b>Not Captured</b>		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
- 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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop			4	2
	In	6. Adequate handwashing facilities supplied & accessib				<span style="color: red;">⊗</span> 2
TIME AND TEMPERATURE RELATIONSHIPS						
	In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: green;">+</span>	<span style="color: red;">⊗</span> 2
<span style="color: green;">○</span> In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures		4	
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated			4	2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source			4	
	In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display		2
	In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations		2
CONFORMANCE WITH APPROVED PROCEDURES						
	In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY						
	In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods		2
HIGHLY SUSCEPTIBLE POPULATIONS						
	In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4
WATER/HOT WATER						
<span style="color: green;">○</span> In		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
<span style="color: green;">○</span> 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	<span style="color: red;">⊗</span> 1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span> 2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed separate containers of rice, beans, and carnitas held between 120°F - 128°F on steam table at prep line. Per operator, all foods were either cooked or reheated this morning, less than 1-2 hours prior, before being transferred onto steam table unit. Ensure all potentially hazardous foods are held at 135°F or above for proper hot-holding. Corrective action at time of inspection: Operator removed items from steam table and re-cooked items such that they reached appropriate temperatures. A second employee manually adjusted valves to increase temperature of steam table for proper hot-holding.
	Complied on 2/4/2015	

**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)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no paper towels available at kitchen handwashing station. Ensure that handwashing facilities adequately supplied with paper towels and soap in appropriate dispensers at all times.
	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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed gaps between ventilation frames under hood at cooks line. Ensure ventilation frames are fitted properly to allow proper air flow and prevent grease leak.
	Not In Compliance	

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed sanitizing buckets near warewashing area with chlorine sanitizer levels measured at 0-50 ppm. Store wiping cloths in a sanitizing solution of an approved concentration - approved sanitizer concentration level is between 100-200 ppm for chlorine. Use test strips to ensure the appropriate concentration levels are maintained throughout use.
	Not In Compliance	

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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**48. FOOD WORKER CERTIFICATION**

POINTS <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Facility had (3) employees missing valid food worker cards. Ensure that all employees obtain a valid San Bernardino County Food Worker Card within 14 days of this inspection. Failure to provide our office with proof of compliance within 14 business days of this inspection will result in a charged inspection billed at a rate of \$122.50 per half hour or other further action. Fax provided Missing Food Worker Card form to DEHS office at (909) 387-4272.
	Not In Compliance	

**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)

**Overall Inspection Comments**

Placed "A" grade card in window of facility.  
 Provided Missing Food Worker Card form to operator.