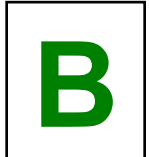




CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|----------------------|--------------------------|---|---------------------------------|
| FACILITY NAME DEL TACO #50 | | DATE 2/23/2016 | REINSPECTION DATE 3/08/2016 | PERMIT EXPIRATION 12/31/2016 |
| LOCATION 624 N MOUNTAIN AV, ONTARIO, CA 91762 | | | INSPECTOR Daniel DeLaCruz | |
| MAILING ADDRESS 624 N MOUNTAIN AV, ONTARIO, CA 91762 | | | IDENTIFIER: Food | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 13 - Permit Suspended / Facility Closed | |
| TIME IN 8:00 AM | TIME OUT 10:00 AM | FACILITY ID FA0009873 | RELATED ID PR0005580 | PE 1621 |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).



SCORE 87

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

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 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 | | | ⊗ 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 handler cards | 2 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | ⊗ |



CAL CODE OFFICIAL INSPECTION REPORT

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| FACILITY NAME DEL TACO #50 | DATE 2/23/2016 |
| LOCATION 624 N MOUNTAIN AV, ONTARIO, CA 91762 | INSPECTOR Daniel DelaCruz |

54. PERMIT SUSPENSION

| | | |
|---------------------------|---|--|
| POINTS 0 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405 | Inspector Comments: Your Public Health Permit is hereby suspended (until further legal notice) in violation of Cal Code 114259.1 and you are directed to discontinue operating facility at once. Contact the San Bernardino Environmental Health Department at (800)4422283 for compliance inspection. Office hearing scheduled on 9/24/16 at 9:30AM at 172 W. 3rd Street 1st Floor, San Bernardino Ca 92415. |
|---------------------------|---|--|

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

| | | |
|---------------------------|--|----------------------------|
| POINTS 4 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425 | Inspector Comments: |
|---------------------------|--|----------------------------|

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|---|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - | Inspector Comments: Provide and maintain paper towels inside of the dispenser at all times. Observed empty dispenser at the only hand washing station at facility. |
|---------------------------|---|---|

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 Complied on 2/23/2016 Violation Reference - HSC - 113996, 113998, 114037 | Inspector Comments: Discontinue holding potentially hazardous foods (PHF) at unapproved methods. Observed: diced tomatoes 48F/shredded cheese at 45F at prep line. Products were on top of ice, not completely submerged/level with ice. Proper ice bath method discussed. |
|---------------------------|---|---|

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

33. NONFOOD-CONTACT SURFACES CLEAN

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c) | Inspector Comments: Clean and sanitize the food prep table counter surface where dead and live cockroaches were observed. |
|---------------------------|---|--|

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119 | Inspector Comments: a) properly secure the CO2 tank at back area. b) discontinue storing serving scooper/utensils in standing water only. As observed at prep line. c) Remove unapproved materials such as wooden shelves above prep table. |
|---------------------------|---|--|

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Repair/replace the cracked light cover panel above the prep line. |
| | Not In Compliance Violation Reference - HSC - 114149, 114149.1 | |

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: a) maintain all drain lines in good repair. Observed copper line at cook line station not draining into floor sink on but the floor. b)provide and maintain minimum of one inch air gap in between the rim of the floor sink and edge of drain line for the ice machine unit. Observed one drain line without air gap. |
| | Not In Compliance Violation Reference - HSC - 114171, 114189.1 | |

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: a)Clean and sanitize all walls/floors where live and dead cockroaches were observed. b)Clean and maintain the floors by the prep line. Observed food debris build up. |
| | Not In Compliance Violation Reference - HSC - 114143 (d), 114266 | |

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE: