



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DEL TACO #75			REINSPECTION DATE Not Specified	INSPECTOR Luis Verde	DATE 8/5/2021
LOCATION 1624 REDLANDS BL, REDLANDS, CA 92374			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:58 AM	TIME OUT 2:01 PM	FACILITY ID FA0009337	RELATED ID CO0079580	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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](#).

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.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K999 Complaint Inspection



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Compliance Date: Not Specified

Reference - HSC

Inspector Comments: A complaint inspection was conducted on this date 8/5/2021 based on a complaint received by Environmental Health Services. Complaint stated that facility was without power and continuing to operate.

Initial complaint was addressed to Del Taco facility located at 1624 W Redlands Blvd. After speaking with operator at facility operator stated that there was no power outages. Inspection of facility cold holding units and food supported claim. After further research it is noted that complaint was addressed to the wrong facility and complaint was actually for Del Taco at 602 E Redlands Blvd.

Arrival at 602 E Redlands noted facility was fully operational. Operator was spoken to and asked if facility had experienced any power outages and stated that power had gone out at approximately midnight the morning of 8/5/2021. Operator stated power returned at approximately 10:30 AM or an estimate 10.5 Hour Power Outage. Inspection was conducted at 11:30 AM, approximately 1 hour after power had returned. Operator stated that there was no preparation or service of food being conducted prior to return of power. Operator was questioned about how their potentially hazardous foods (PHF) were stored and handled due to the power outage and stated that items were left as in and that when power came back they were still in temperature and did not require discarding

Walk-in refrigerator was inspected and thermostat was observed to read 47F. Temperatures of potentially hazardous foods (PHF) were taken including shredded and sliced cheeses, diced tomatoes, salsa containing tomatoes, taco beef, hamburger beef, bacon, and eggs. Temperatures were observed to range between 48-53F. Listed items were voluntarily discarded. Multiple other PHF's including chicken, beef, breaded fish and additional hamburger beef patties were observed to still be partially frozen and measure between 21-28F Partially frozen items had been taken out the night prior for thawing purposes. Items in walk-in freezer measured between 18-27F and observed to still be frozen. Condensation and pooled water was observed in multiple areas of walk-in freezer indicating thawing process had began at some point before freezing back up. Partially frozen foods were returned to freezer to remain in proper cold holding temperature.

Quick service line was observed to also store cold holding PHF on an ice bed including diced tomatoes, salsa with tomatoes, and sliced and shredded cheeses. PHF on quick service line was observed to measure between 48-52F. Listed items were voluntarily discarded.

Walk-in refrigerator is noted to be main refrigeration unit used to hold approximately 95% of their refrigerated PHF. Two (2) single door box refrigerators were observed in front service area. One (1) single door box refrigerator closest to drive-thru did not contain any PHF. One (1) single door box refrigerator located closest to employee entrance door contained ten (10) half-gallon containers of Vanilla Reduced Fat Ice Cream Mix. Refrigerator thermostat showed an internal temperature of 41.2F, actual internal temperature was measured at approximately 56F. Ice cream mix was voluntarily discarded.

Potentially hazardous foods (PHF) including cooked taco beef, cooked chicken, cooked fish, and cooked refried and black beans were observed in hot holding units at temperatures above 140F. Upon questioning of operator about preparation of listed food products it was determined that food products were prepared from foods in walk-in refrigeration that had been out of temperature during the power outage. It was also determined that foods were prepared with utensils that had not been properly washed as facility was unable to maintain appropriate hot water temperatures. Based on determination, listed foods were voluntarily discarded.

Facility was noted to have an electric Navien water heater set to 130F. Maximum hot water temperature throughout entire facility was measured to reach 105F for approximately 30 seconds before decreasing in temperature and dropping below 100F.

District Manager arrived to facility and was interviewed and stated that the power outage was a planned power outage by Edison Electric Company but that the notification of power outage was received at the very last minute the night prior on 8/4/2021. District Manager stated that their normal contingency plan when there is a scheduled power outage is to close early and remove any potentially hazardous foods (PHF) that need to be refrigerated and have it transferred to a nearby sister facility for storage until power is returned. District Manager stated that due to the last minute notice they did not have time to enact their contingency plan and food stayed in place.

Based on observations made, it was concluded that facility had been without power for approximately 10.5 Hours and potentially hazardous foods (PHF) were not properly cold held during that time period. Facility walk-in refrigerator as well as additional refrigeration units were observed to be non-functional and facility is unable to provide adequate refrigeration space for proper cold holding of potentially hazardous foods (PHF).

Based on observations made facility health permit has been hereby suspended and facility was immediately instructed to cease operations and close.



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Operator had contacted maintenance, technicians, and repair workers to come service the facility. Technician for water heater arrived at facility at time of inspection and was able to make repairs to the hot water heater. Hot water was observed to reach above 120F at all sinks.

See the following violations numbers for violations observed:

- 16H107
- 16K021
- 16K052

Description: A complaint report has been received by Environmental Health.

16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Due to insufficient refrigeration space to properly cold hold potentially hazardous foods facility health permit has been hereby suspended and facility has been closed.

When facility has made the necessary corrections and is ready to reopen facility is instructed to call Environmental Health Services at 1800-442-2283 to schedule a reinspection.

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)

16K021 Hot and cold water available

Compliance Date: Not Specified
Not In Compliance

Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed facility unable to maintain appropriate hot water temperatures. Hot water at all sinks in facility measured at a maximum of 105F for approximately 30 seconds before dropping below 100F. Thermostat on Navien Electric Hot Water heater was observed to be set to 130F.

Ensure facility is able to maintain hot water above 120F throughout entire facility. Hand washing sinks and 3-compartment sinks must meet a minimum hot water temperature of 100F and preparation sinks and mop sinks must reach a minimum hot water temperature of 120F.

Technician came to service facility at time of inspection. Technician stated that hot water issues were due to a mixture of the power outage as well as mixing valves on the sinks that were combining the hot and cold water, not allowing them to reach and sustain proper temperatures. Technician made the repairs and all sinks were observed to reach and maintain above 120F.

Corrected on site.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: Operator voluntarily discarded the following food items:

- Approx. 70 lbs. shredded cheddar cheese
- Approx. 30 lbs. shredded monterrey jack cheese
- Approx. 25 lbs. sliced American Cheese
- Approx. 30 lbs. Diced tomatoes
- Approx. 32 lbs. of Pico De Gallo containing diced tomatoes
- Approx. 9 lbs. of sliced tomatoes
- Approx. 440 lbs. of beef taco meat
- Approx. 20 lbs. of bacon
- Approx. 12 lbs. cooked Refried Beans
- Approx. 3 lbs. cooked black beans
- Approx. 6 lbs. cooked Chicken
- Approx. 6 lbs. cooked Beef
- Approx. 6 lbs cooked rice
- Approx. 120 raw hamburger beef patties
- Fourteen (14) 32 oz. cartons of liquid egg
- Ten (10) half-gallon containers of liquid Vanilla Reduced Fat Ice Cream Mix

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."



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16H107 Hot and Cold Holding Temperatures

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments: Observed multiple potentially hazardous foods (PHF) including shredded and sliced cheeses, diced tomatoes, salsa containing tomatoes, taco beef, hamburger beef, bacon, eggs and dairy mix in walk-in refrigerator and additional refrigeration unit to measure between 47-55F. Walk-in refrigerator and additional refrigeration units were observed to be non-functional with internal temperatures of 47F and 55F respectively.

Additionally prepared and cooked foods including cooked chicken, cooked taco beef, cooked refried and black beans in hot holding units were determined to be prepared from food that had be out of temperature during power outage. Hot held foods were held above 140F.

Repair/replace refrigeration units and ensure it is able to maintain temperatures at or below 41F. All potentially hazardous foods (PHF) to be cold held must be held at or below 41F.

Operator voluntarily discarded listed foods. See VC&D.

Description: The following topic was discussed with the person in charge:

HOT AND COLD HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

- 1) Potentially hazardous food shall be maintained at or above 135 degrees F, or at or below 41 degrees F with exceptions noted below (#3).
- 2) Roasts cooked to a minimum temperature of 145 degrees F for 3 minutes must be held at 130 degrees F or above.
- 3) The following foods may be held at or below 45 degrees F:
 - Raw shell eggs.
 - Unshucked live Molluscan shellfish.
 - Pasteurized milk and pasteurized milk products in original sealed containers.
 - Potentially hazardous foods held during transportation.
- 4) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41 degrees F, but not above 45 degrees F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

Overall Inspection Comments

Due to insufficient refrigeration space to properly cold hold potentially hazardous foods facility health permit has been hereby suspended and facility has been closed.

When facility has made the necessary corrections and is ready to reopen facility is instructed to call Environmental Health Services at 1800-442-2283 to schedule a reinspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0