

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME COTIJAS TACO SHOP				REINSPECTION DATE 5/26/2021	INSPECTOR Rubi Guido	DATE 5/12/2021
LOCATION 1089 E WASHINGTON ST, COLTON, CA 92324				PERMIT EXPIRATION 4/30/2022	IDENTIFIER: None SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES	
9:41 AM	10:28 AM	FACILITY ID FA0009414	PR0005729	PE 1621	RESULT: 05 - CORRECTIVE ACTION: 03 - REINSPECTIO	ACTION / FOLLOW UP REQU N REQUIRED

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.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance Reference - HSC **Inspector Comments:** The purpose of this visit was to conduct a billable follow-up inspection to verify compliance regarding an active cockroach infestation.

FINDING(S):

The owner stated the following:

- The facility voluntarily remained closed the morning of this date (5/12/21)
- Lloyd Pest Control provided services on 5/11/21.
- Pest control services will be provided before 5/17/21.

OBSERVATION(S):

- No food preparation at the time of inspection.
- Live and dead cockroaches (nymph and adult) under the following areas:
- Preparation cooler. One (1) live.
- Warewashing sink, against the wall. Two (2) live.
- Cooking line. Two (2) live, near a small hole in the base cove.
- Ice machine. Two (2) dead, one in the floor sink and the other on the floor.
- Dining room table. One (1) dead.
- The owner eliminated all live cockroaches at the time of inspection.
- Openings in the wall under the warewashing area.
- Large openings under the front counter.
- Small hole in the base cove under the cooking line. The owner sealed this hole at the time of inspection.
- Lloyd Pest Control service reports (5/7, 5/8, 5/10, and 5/11) provided upon request.

RESULT(S):

Eliminate all evidence of a cockroach/vermin infestation and properly clean and sanitize all affected areas. A billable follow-up inspection will be conducted on 5/17/21 to verify compliance.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed live and dead cockroaches (nymph and adult) under the following areas:

- Preparation cooler. One (1) live.
- Warewashing sink, against the wall. Two (2) live.
- Cooking line. Two (2) live, near a small hole/opening in the base cove.
- Ice machine. Two (2) dead, one in the floor sink and the other on the floor.
- Dining room table. One (1) dead.

Eliminate all dead and/or live cockroaches/vermin. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Ensure to properly clean and sanitizer all affected areas.

Note: The owner eliminated all live cockroaches at the time of inspection. A billable follow-up inspection will be conducted on 5/17/21 to verify compliance.

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)

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FACILITY NAME COTIJAS TACO SHOP	DATE 5/12/2021
1089 E WASHINGTON ST, COLTON, CA 92324	INSPECTOR Rubi Guido

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed openings in the wall under the warewashing area, large openings under the

front counter, and a small hole/opening in the base cove behind the cooking line.

Eliminate all gaps/openings. Ensure floors, walls, and ceilings are in good repair.

Note: The manager sealed the hole/opening in the base cove at the time of inspection.

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.

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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 <u>calendar</u>.

Signature(s) of Acknowledgement

NAME: Hector Gonzalez TITLE: Owner

Total # of Images: 0

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