



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME SERVANDOS TACO SHOP		DATE 7/1/2022	REINSPECTION 7/15/2022	PERMIT 1/31/2023
LOCATION 977 N CENTRAL AV, UPLAND, CA 91786			INSPECTOR Jin Lee	
MAILING ADDRESS 977 N. CENTRAL AVE, UPLAND CA 91786			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:07 PM	TIME OUT 4:50 PM	FACILITY ID FA0007860	RELATED ID PR0005124	PE 1620

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.



**SCORE 81**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & ex				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
In		+		⊘
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊘
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊘
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊘
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊘
23. No rodents, insects, birds, or animals				

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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊘
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
36. Equipment, utensils and linens: storage and use	⊘
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
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** **MAJOR**

<b>POINTS</b>	<b>Compliance date not specified</b>
<b>4</b>	<b>Complied on 7/1/2022</b>
	<b>Violation Reference - HSC - 113996, 113998, 114037</b>

**Inspector Comments:** Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures:

- 1). Pica de gayo, sour cream, and shredded cheese were measured between 46 degree F and 49 degree F. The employee stated the pica de gayo, sour cream, and shredded cheese were stored for 1.5 hours.
- 2) Tacos with meats were stored in the small reach-in refrigeration unit were measured at 52 degree F. The employee stated tacos were stored since yesterday.
- 3). Cooked spanish rice on the stove and cooked carne asada beef on the mesh stand under the flat top grill were measured at 125 degree F. The employee stated the spanish rice and the carne asada beef were stored for 25 minutes.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.

Corrected on site. The tacos were removed and discarded by the manager. The pica de gayo, sour cream, and shredded cheese were stored in the walk-in refrigerator, and the cold pica de gayo, sour cream, and shredded cheese from walk-in refrigerator were stored in the ice bath. The carne asada beef and the spanish rice were reheated by the flat top grill and the stove.

Note: Ambient temperature of small reach-in refrigeration unit was measured at 54 degree F at the time of this inspection.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** <https://youtu.be/RI6w5DtEs7w>



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**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b>  <b>2</b>	Compliance date not specified
	Complied on 7/1/2022
	Violation Reference - HSC - 113947-113947.1

**Inspector Comments:** 1. Observed the manager was not properly demonstrating the processing multi-use utensils at the 3-compartment sink. The insufficient sanitizer contact time (15 seconds) was included when processing utensils.

Ensure to process all multi-use utensils using the following steps:

- 1). Compartment #1 - Wash / Soap - Soap and hot water (Water at least 100 F).
- 2). Compartment #2 – Rinse - Hot water rinse.
- 3). Compartment #3 - Sanitizer - Contact with chlorine at a minimum of 100 ppm for a minimum of 30 seconds.
- 4) Air Dry – Air-dry all items on the drain board closest to the sink used for sanitizing.

Corrected on site. The manager was trained and educated as to the proper procedure.

2. Observed manager to be unsure of proper cooling methods.

Cool all potentially hazardous foods in shallow pans no more than four inches deep or using one of the following methods:

Rapidly cool all potentially hazardous foods from 135 F to 71 F within two (2) hours and from 70 F to 41 F within four (4) hours; a total of six hours using approved cooling methods.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan 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.

Corrected on site. The manager was trained and educated as to the proper procedure.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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

**POINTS**  
**2**

Compliance date not specified  
Complied on 7/1/2022  
Violation Reference -

**Inspector Comments:** 1. Observed handwashing sink obstructed to be blocked by a broom and dust pan in the kitchen.

Maintain access to the handwashing sink at all times during food preparation activities.

Corrected on site. The employee moved the broom an dust pan out from in front of the handwashing sink.

2. Observed two (2) wet wiping cloths to be stored at the handwashing sink in the kitchen.

Maintain handwashing sinks clear and free from any obstruction to facilitate hand washing.

Corrected on site. The employee move the wet wiping cloth from the handwashing sink and stored in the dirty cloth storage area.

**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)

**9. PROPER COOLING METHODS**

**POINTS**  
**2**

Compliance date not specified  
Complied on 7/1/2022  
Violation Reference - HSC - 114000

**Inspector Comments:** A wrapped container of tacos was measured at 64 degree F in the refrigerator. The manager stated that the tacos has been stored for 1.75 hours.

Discontinue this practice. Rapidly cool all potentially hazardous foods from 135 F to 71 F within two (2) hours and from 70 F to 41 F within four (4) hours; a total of six hours using approved cooling methods.

Approved Cooling method including:

1. Placing the food in shallow pans. (recommend using heat-conductive pans)
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Using containers that facilitate heat transfer.
5. Adding ice as an ingredient.
6. Using ice paddles.
7. Placing containers in an ice bath, stirring food frequently.
8. In accordance with an approved HACCP plan.
9. Utilizing other effecting means as approved by the enforcing agency.

Corrected on site. The plastic wrap were removed and put the tacos in shallow pan and store in the walk-in refrigerator by the manager.

**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:** <https://youtu.be/hiOExyNgDIQ>



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 7/1/2022</p> <p>Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> 1. The wash water at the 3-compartment sink during active ware washing was measure at 88 degree F.</p> <p>Maintain the temperature of the wash water at the 3-compartment sink to be a minimum of 100 degree F when actively ware washing utensils.</p> <p>Corrected on site. The manager added hot water to the 3-compartment sink wash compartment to raise the temperature to 100 degree F.</p> <p>2. Observed black mold-like growth on the back deflector board inside of the ice making machine. Growth was not actively touching the ice.</p> <p>Empty, clean, and sanitize this machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.</p>
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**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <https://youtu.be/Gz6zPqZtv2s>

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Observed several flies in the kitchen and preparation area.</p> <p>Eliminate all flies from this facility and maintain this facility free from vermin including but not limited to flies Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner.</p>
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**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 114115 (c)</p>	<p><b>Inspector Comments:</b> Observed dust buildup on fan guards in the walk-in refrigerator.</p> <p>Maintain all equipment to be kept in a clean and sanitary condition.</p>
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> Observed a white non-commercial chest freezer at the preparation area next to the walk-in refrigerator.</p> <p>All food-related equipment must be certified by an ANSI accredited certification program to be approved by this agency. If this chest freezer is in disrepair, replace with a commercial equipment.</p>
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**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS <b>1</b>	Compliance date not specified Complied on 7/1/2022	<b>Inspector Comments:</b> 1. Observed a tong to be hung over the handwashing splash guard in the kitchen.  Discontinue this practice. Store all utensils in an approved manner such as on a clean portion of the food preparation table and wash rinse and sanitized at least once every four (4) hours.
	Violation Reference - HSC - 114074, 114081, 114119	

2. Observed an utensil scoop to be stored directly in the ice machine with the handle of the scoop coming into contact with the ices.

Discontinue this practice. Store the scoop so that handle does not come into contact with the food.

**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)

### 52. VC & D

POINTS <b>0</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Approximately two (2) lbs. of tacos were voluntarily condemned and destroyed by the manager.
	Violation Reference - HSC - 113980	

**Violation 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."

### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or

### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

### Overall Inspection Comments



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A letter grade "B" posted. Do not remove, relocate, or obscure from public view.  
Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the manager.
- A Top 5 CDC Risk Factors handout was provided.
- A Danger Zone handout was provided.
- A Cooling Hot Food Safely handout was provided.
- A Three Compartment Sink Dishwashing Handout was provided.
- A Compliance Manager handout was provided.

**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](#).

**Signature(s) of Acknowledgement**

*No S/G*

NAME: Oscar Rodriguez  
TITLE: Manager