



## 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 12/31/2070	IDENTIFIER: None
TIME IN 4:48 PM	TIME OUT 5:29 PM	FACILITY ID FA0009337	RELATED ID PR0005755	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

### 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A reinspection was conducted on this date 8/5/2021 based on a complaint inspection conducted earlier on the same date that resulted in the facility health permit being suspended and facility being closed. During complaint inspection it was observed that facility did not have sufficient refrigeration to maintain their potentially hazardous foods (PHF) within cold holding temperatures due to a power outage that had occurred the same morning.

Operator contacted Environmental Health Services and stated they had made the corrections and were ready for a reinspection. It is noted that at time of complaint inspection maintenance had already arrived to begin servicing the facility.

Hot water was fixed prior to end of complaint inspection and was reverified during follow up inspection. Hot water at all sinks was able to reach and maintain above 120F.

Upon reinspection air conditioning maintenance was still on site and was spoken too. Maintenance stated that the equipment was non-functional and that he had replaced the necessary components to have it repaired. Inspection of front refrigeration unit closest to drive thru with an internal temperature of 38F. No items were stored in refrigerator at time of reinspection. Walk-in refrigerator was observed to have an internal temperature of 41F. No PHF was available in walk-in refrigerator to test as all PHF had been discarded during complaint inspection. Temperature of non-PHF lettuce was measured and provided a temperature of 41.2F. Maintenance worker was asked to lower set temperature to 36F to accommodate for fluctuations in temperature due to opening and closing of walk in. Walk-In freezer was fully functional and items were observed to still be frozen.

Quick service line that was observed during complaint inspection was found to only be an ice chest and does not have a regulated cooling function. Operator was instructed to ensure potentially hazardous foods (PHF) kept in the line such as sliced tomatoes and shredded cheese be maintained fully submerged ice and for the ice to be consistently changed out to maintain temperature. If they are unable to maintain temperatures operator was instructed to only use quick service line for non-PHF items such as shredded lettuce and uncooked onions.

Based on observations made, facility has made the necessary corrections and has the required refrigeration space to accommodate their supply of potentially hazardous foods (PHF). Facility was granted authorization to receive their food delivery tonight under the condition they record the delivery temperature and maintain the temperatures of their refrigeration units.

Facility health permit has been hereby reinstated and facility is authorized to reopen.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### Overall Inspection Comments

Facility health permit has been hereby reinstated and facility is authorized to reopen.

#### 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