



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TAQUERIA LA CABANA VALENZUELA		REINSPECTION DATE Not Specified		INSPECTOR Michelle Lamont	DATE 2/7/2019
LOCATION 276 N LA CADENA DR, COLTON, CA 92324				PERMIT EXPIRATION 10/31/2018	IDENTIFIER: None
TIME IN 11:30 AM	TIME OUT 12:30 PM	FACILITY ID FA0000611	RELATED ID PR0016114	PE 1620	SERVICE: 006 - FIELD CONSULTATION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

#### 16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

**Inspector Comments:** Permit to facility is suspended due to insufficient refrigeration and inability to cool foods properly. Please call (800) 442 - 2283 or (800) 472 - 2376 after hours to schedule an inspection to re-open facility.

**Violation Description:** Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

#### 16K998 Consultation Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** During a plan check field consultation, it was found that the facility does not have adequate refrigeration OR the ability to properly cool.

At this time, the permit is suspended. Refrigerator must be repaired prior to facility being able to open to the public. Ability to properly cool must be shown prior to reopening.

Notice of closure sign posted. Do not remove, relocate, or obscure this sign.

Please call (800) 442 - 2283 or (800) 472 - 2376 after hours to schedule an inspection to re-open facility.

**Description:** A consultation inspection was conducted on this date.

#### 16K009 Proper cooling methods

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

**Inspector Comments:** Observed facility cooling pots of cooked food on the counter. Per employee, they usually use ice however ice machine is broken at this time.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for 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.

**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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)



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### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Inspector Comments: Observed two door refrigerator broken at time of inspection.

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Repair/replace broken two door refrigerator. Contact plan check if facility would like to purchase a new refrigerator.

**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)

### Overall Inspection Comments

No summary comments have been made for this inspection.

### Signature(s) of Acknowledgement

NAME:  
TITLE:

Total # of Images: 0