



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SOUTH TACOS		REINSPECTION DATE 11/09/2021	INSPECTOR Sujin Lee	DATE 10/26/2021
LOCATION 2929 S VINEYARD AV 1, ONTARIO, CA 91761		PERMIT EXPIRATION 1/31/2071	IDENTIFIER: None	
TIME IN 5:05 PM	TIME OUT 5:30 PM	FACILITY ID FA0008399	RELATED ID PR0005906	PE 1622
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION		
		RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU		
		ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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: The purpose of the visit is to determine compliance from prior complaint inspections. On 10/7/2021, observed facility cooking, preparing and selling foods outside of the facility. The operators were instructed to cease the outside operation immediately.

Observation/finding:

1. Observed a grill that has hot holding compartments to be set up outside of the facility.
2. Observed a food operator of South Taco cutting cooked beef outside of the facility.
3. The grill was observed to be set up without overhead protection.
4. Cooked beef, chicken, jalapeños and onions were observed to be stored without covers.
5. Observed cooked chicken, jalapeños and onions to be stored without temperature intervention.
6. Observed flies constantly in contact with cutting boards, knives and cooked beef.
7. Per operator, they are cooking food for private party.
8. Observed a customer trying to buy food from the outside facility.
9. Observed the outside facility operating without permit. Per operator, the owner is in process of obtaining temporary food facility permit.

Outcome:

Immediately cease food operations outside the facility. Corrected on site. The operator moved all foods to inside of the facility.

A re-inspection will be conducted on or after 10/27/2021. Failure to comply may result at a suspension of the permit. A re-inspection shall be billed at an hourly rate of \$245 with 30-minute minimum.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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 Sig

NAME: Rogelio Lozano
TITLE: Operator

Total # of Images: 0