



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TACO BELL #28443		REINSPECTION DATE Not Specified		INSPECTOR Ashley Flores	DATE 3/2/2021
LOCATION 12789 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739				PERMIT EXPIRATION 1/31/2022	IDENTIFIER: None
TIME IN 2:41 PM	TIME OUT 3:02 PM	FACILITY ID FA0001660	RELATED ID PR0010692	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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: The health permit to operate is hereby reinstated and facility may open.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: Received confirmation from person in charge that the facility should be ready to re-open.

Not In Compliance

Reference - HSC

At the time of this inspection, observed rethermalizer being serviced. Upon questioning, the person in charge explained that the left side had a crack before incident and was not in use. Since the facility was shut down, they asked to have unit serviced.

NOTE: If unable to repair, ensure unit is replaced like for like or contact EHS plan check at 800-442-2283 for approved equipment.

At the time of this inspection, employees were working on covering the right side of the fryer since fryer still contained contaminated fryer oil. Upon questioning, the person in charge explained that they were told to replace the contaminated oil once their shipment comes in tomorrow morning. Observed right side compartment of fryer to be turned off, covered, and sign posted to not use.

Observed ventilation hood filters to be installed in the vertical position. The person in charge explained that only one (1) filter needed to be replaced due to gaps.

A follow-up inspection will be conducted on or after 3/9/21 to determine compliance.

Observed fryer to not be underneath the ventilation hood. Upon questioning, the person in charge explained that they plan to rearrange equipment so that fryer is underneath the ventilation hood.

Facility has been cleaned and sanitized. Facility was given permission to re-open facility at this time.

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

16C038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified

Inspector Comments: Observed ventilation hood filters to be installed in the vertical position. The person in charge explained that only one (1) filter needed to be replaced due to gaps.

Not In Compliance

A follow-up inspection will be conducted on or after 3/9/21 to determine compliance.

Violation Reference - HSC - 114149, 114149.1

Observed fryer to not be underneath the ventilation hood. Upon questioning, the person in charge explained that they plan to rearrange equipment so that fryer is underneath the ventilation hood.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

Overall Inspection Comments

The purpose of this visit was to conduct a follow-up inspection to re-open facility after grease fire at the kitchen fryer.



Public Health
Environmental Health Services

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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 [calendar](#).

Total # of Images: 0