



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MEXICAN STREET TACOS		REINSPECTION 7/07/2022	INSPECTOR Nicole Ogosi	DATE 6/30/2022
LOCATION 73768 GORGONIO AV, TWENTYNINE PALMS, CA 92277		PERMIT	IDENTIFIER: None	
TIME IN 12:00 PM	TIME OUT 1:21 PM	FACILITY ID FA0005564	RELATED ID CO0083620	PE 1620
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED				

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,

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: This reinspection was conducted as a result of the routine inspection conducted on 06/23/2022.

Reference - HSC

On 06/23/2022, observed several dried old rodent droppings underneath storage racks, 3-compartment sink, and preparation table.

On this date, observed vermin violation to have not been corrected.

Observed the rodent droppings in the following areas:

- Underneath 3-compartment sink
- Underneath the storage rack located adjacent to the preparation sink
- Underneath preparation table adjacent to the office.

See violation 16C023

Observed gaps in the ceiling located directly above the cold holding unit at the cook line. See violation 16C045.

Clean and sanitize all affected areas and maintain the facility free from vermin. Eliminate vermin from facility. A follow up inspection will be conducted to verify compliance. Failure to comply will result in result in a charged inspection at an hourly rate of minimum \$245 and remain closure.

Ensure to take appropriate pest control measure 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.

Clean and sanitize all affected areas and maintain the facility free from vermin. Eliminate vermin from facility. A follow up inspection will be conducted to verify compliance. Failure to comply will result in result in a charged inspection at an hourly rate of minimum \$245.

Description: A complaint report has been received by Environmental Health.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed the rodent droppings in the following areas:

Not In Compliance

- Underneath 3-compartment sink
- Underneath the storage rack located adjacent to the preparation sink
- Underneath preparation table adjacent to the office

Violation Reference - HSC - 114259.1, 114259.4, 11425

Clean and sanitize all affected areas and maintain the facility free from vermin. Eliminate vermin from facility.

A follow up inspection will be conducted to verify compliance. Failure to comply will result in result in a charged inspection at an hourly rate of minimum \$245.

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)



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16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d),
114266

Inspector Comments: Observed gaps in the ceiling located directly above the cold holding unit at the cook line.

Ensure ceilings are kept in good condition to reduce possible food contamination.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

A follow up inspection was conducted on this date.

A billable inspection will be conducted on or after 07/07/2022 to verify compliance to vermin droppings.

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