



## RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME TAQUERIA LA MEXICANA		REINSPECTION DATE Not Specified	INSPECTOR Bennetta Betbadal	DATE 11/30/2015
LOCATION 18596 VALLEY BL, BLOOMINGTON, CA 92316		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:45 PM	TIME OUT 4:06 PM	FACILITY ID FA0008286	RELATED ID SR0071092	PE 1767
		SERVICE: 025 - PLAN REVIEW RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 57 - PLANS REJECTED		

### RETAIL FOOD PLAN CHECK - Plan Review Rejected

#### 17K987 Plans - Plan Review Rejected



Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114387

**Inspector Comments:** Plan is rejected due to incomplete plan: missing mop sink and no dry storage shown, and additional corrections.

Correct the plans accordingly and resubmit 3 sets of complete plans.

**Violation Description:** Thank you for your plan submittal. We are not yet able to approve your plans. Please review and address all items noted on this correction sheet and resubmit plans. Be advised that constructing without plan approval is prohibited. You must receive written approval by this agency prior to commencing any construction.

#### 17K004 Construction - Hot Water - Plans - Specs

Compliance Date: Not Specified  
Not In Compliance  
Reference - CCDEH Guidelines - CCDEH

**Inspector Comments:** Provide make, model, and type (gas or electric) of Hot Water Heater. Indicate energy input rating (in BTU or KW).

**Description:** Provide make, model, and type (gas or electric) of Hot Water Heater. Indicate energy input rating (in BTU or KW).

#### 17K009 Construction - Mop Sink - Requirements

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC - 114279(a)

**Inspector Comments:** Provide a mop sink, and show its location on the plans.

**Description:** At least one curbed cleaning facility or mop sink equipped with a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

#### 17K049 Construction - Restrooms - Requirements

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC - 114276

**Inspector Comments:** show how customers can pass through the iron fence and gate at the outside the facility to access the restroom. If customers are not granted permits to cross the gate then facility will be a take out only facility.

**Description:** At least one public accessible restroom must be provided in facilities with on-site consumption of food or beverages. Patrons may not access restroom by passing through food preparation, food storage, or utensil washing areas.

#### 17K127 Floors - Vinyl/Rubber

Compliance Date: Not Specified  
Not In Compliance  
Reference - CCDEH Guidelines - CCDEH

**Inspector Comments:** Vinyl base covers are NOT approved at the following areas: food prep areas, dish washing areas, front service counter, restrooms, and cooks line.

Vinyl rubber base covers is only approved at the dining area.

**Description:** Vinyl or rubber topset covered base and vinyl composition tiles (VCT) are not acceptable, except in customer areas.

#### 17K132 Floors - Sealers

Compliance Date: Not Specified  
Not In Compliance  
Reference - CCDEH Guidelines - CCDEH

**Inspector Comments:** Concrete floors are to be sealed with a commercial-grade seamless troweled epoxy floor system, or USDA (or equivalent) approved penetrating sealer, which is nonabsorbent, grease and acid resistant. Non-approved sealers (like Polyurethane) and epoxy paints (i.e. any form of garage floor paints available at Home Stores) are not acceptable.

Provide a spec sheet for the concrete sealer.

**Description:** Use approved USDA or FDA food grade sealer.



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### 17K282 Water - Portable Water Source Information

Compliance Date: Not Specified

Inspector Comments: Provide information on water source (Private well or City Water); note this on the plan.

Not In Compliance

Reference - HSC - 114192(a)

Description: Provide information on water source (Private well or City Water); note this on the plan.

### 17K290 Water- Backflow - Steam Table

Compliance Date: Not Specified

Inspector Comments: Steam tables (or any other water-filled equipment) cannot be directly connected to the potable water supply; an over the rim fill pipe with a one inch air gap must be installed.

Not In Compliance

Reference - HSC - 114192(c) & 114193.1

Steam table shall drain into a floor sink. Show location of the floor sink.

Description: Steam tables (or any other water-filled equipment) cannot be directly connected to the potable water supply; an over the rim fill pipe with a one inch air gap must be installed.

### 17K302 Storage - General

Compliance Date: Not Specified

Inspector Comments: There is no dry storage shelving and area shown on the plan. Facility must have 32 linear feet of dry storage shelvings. must be free standing shelves, no wall mounted or cabinets.

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Must reduce the dining area and provide a dry storage room, room should be at least a 10'x10' to be able to have 32 linear feet of dry storage.

Description: In addition to dry food working storage (i.e., over and under counter storage) and refrigeration storage, provide an adequate sized room or area for dry food backup storage and other food related storage items, which is equipped with a minimum of 32 linear feet (3-tier high = 96 feet) of approved ANSI Certified (NSF, UL, or ITS) wire rack shelves.

### 17K340 Restrooms - Walls - Requirements

Compliance Date: Not Specified

Inspector Comments: Provide a minimum 4' wainscot of approved impervious material (tile, FRP, or metal) on all bathroom walls.

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Description: Provide a minimum 4' wainscot of approved impervious material (tile, FRP, or metal) on all bathroom walls.

### 17K371 Ventilation - Mechanical Exhaust - Test

Compliance Date: Not Specified

Inspector Comments: Conflicting information are provided for the hood not sure which information is correct:

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

- 1- On air balance report is stated that hood is 1.91'x6.91' with area of 13.27, therefore the exhausts should be 1327 CFM, not 875 CFM.
- 2- On the plan page A-2 hood is measured to be 3'x8'
- 3- On previous rejected plan hood is noted to be 4'x10'

Please clarify which measurement is correct?

Description: Mechanical exhaust system requires an Air-Balance test by a licensed or certified technician.

### 17K452 Disposal - Septic tank

Compliance Date: Not Specified

Inspector Comments: Verify if facility is on city sewer or private septic system.

Not In Compliance

Reference - HSC - 114197

Description: The Existing Septic System (Private Sewage Disposal System) must be certified (form enclosed).



**Public Health**  
Environmental Health Services

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#### 17K685 Plumbing - General - Air gap

**Compliance Date:** Not Specified

**Inspector Comments:** Show location of ALL floor sinks.

**Not In Compliance**

Steam table, prep sink, 3-comp sink and ice machines shall drain into a floor sink.

**Reference** - HSC - 114193(a)

**Description:** All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink.

#### Overall Inspection Comments

Please call and schedule an appointment to meet with the plan checker to review the corrections prior to your 3rd plan submittal, to avoid another rejection.

May meet with plan checker all day every Tuesday at Rancho Cucamonga office from 8 am to 4 pm.

#### Signature(s) of Acknowledgement

NAME:

TITLE:

**Total # of Images:** 0