



## CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME <b>TACOS XALISCO</b>		DATE <b>6/12/2019</b>	REINSPECTION DATE <b>Next Routine</b>	PERMIT EXPIRATION <b>5/31/2020</b>
LOCATION <b>8188 SIERRA AV F, FONTANA, CA 92335</b>			INSPECTOR <b>Virginia McDonald</b>	
MAILING ADDRESS <b>8188 SIERRA AV F, FONTANA, CA 92335</b>			IDENTIFIER: None	
			SERVICE: 014 - Food - Billable Elevated Risk Inspection	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN <b>2:33 PM</b>	TIME OUT <b>4:32 PM</b>	FACILITY ID <b>FA0003221</b>	RELATED ID <b>PR0008905</b>	PE <b>1621</b>

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.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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




○ In = In compliance  
+ COS = Corrected on-site

○ N/O = Not observed  
⊗ MAJ = Major violation

○ N/A = Not applicable  
⊗ OUT = Out of compliance

**B**

**SCORE 87**

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & excl			4	
In	N/O	3. No discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used prop			4	2
In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+		2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods	+		2
In	N/O	N/A	10. Proper cooking time & temperatures		4	
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+		2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	
In	N/O N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	2

SUPERVISION		OUT
24. Person in charge present and performs duties		1
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		1
27. Food separated and protected		1
28. Washing fruits and vegetables		1
29. Toxic substances properly identified, stored, use		1
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified		1
31. Consumer self-service		1
32. Food properly labeled & honestly presented		1

EQUIPMENT/UTENSILS/LINENS		OUT
33. Nonfood contact surfaces clean		1
34. Warewashing facilities; installed, maintained, used		1
35. Equipment/Utensils approved; installed; clean; good repa		1
36. Equipment, utensils and linens: storage and use		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		⊗
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices		1
42. Garbage and refuse properly disposed; facilities m		1
43. Toilet facilities: properly constructed, supplied, clea		1
44. Premises; personal/cleaning items; vermin-proofin		1

PERMANENT FOOD FACILITIES		OUT
45. Floor, walls, ceilings: built, maintained, and clean		1
46. No unapproved private homes/living or sleeping qu		1
SIGNS REQUIREMENTS		
47. Signs posted; last inspection report available		1
48. Food handler cards		3
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		⊗
53. Impoundment		
54. Permit Suspension		



Public Health  
Environmental Health Services

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**7. PROPER HOT AND COLD HOLDING TEMPERATURES****MAJOR****POINTS****4**

Compliance date not specified  
Complied on 6/12/2019  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** The following foods were observed out of temperature

- sliced and diced tomatoes, measuring 53 F to 56 F, in the cold-holding unit in the kitchen, placed there 2 hours previously.
- cut melon, measuring 51 F, in the cold-holding unit in the juice bar, placed there one hour previously.

Maintain all potentially hazardous foods in cold holding at 41F or below.

Corrected on site: The above foods were moved to another refrigerator for rapid cooling.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**9. PROPER COOLING METHODS****MAJOR****POINTS****4**

Compliance date not specified  
Complied on 6/12/2019  
Violation Reference - HSC -  
114000

**Inspector Comments:** Observed the following foods improperly cooled stored in the walk-in cooler:

- Three 5-gallon covered metal pans of cooked menudo measuring between 48 F to 51 F, cooked the previous day.
- One 3-gallon covered plastic tray of cooked menudo measuring 49 F, cooked the previous day.

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.

Corrected on site: The above foods were voluntarily discarded. See violation #52.

**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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#### 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

**MAJOR**

**POINTS**

**4**

Compliance date not specified  
Complied on 6/12/2019  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed water temperature in first compartment measuring 90 F during active warewashing.  
Observed chlorine sanitizer level in third compartment at 50 ppm during active warewashing.

Ensure all equipment and multi-use utensils are processed using the following three steps:

- 1). Compartment #1-Wash / Soap and hot water (Water at least 100 F).
- 2). Compartment #2-Rinse-Clear water rinse.
- 3). Compartment #3-Sanitizer-Contact with chlorine at a minimum of 100 ppm-200 ppm Chlorine for a minimum of 30 seconds .

Let all equipment and utensils air dry.

Corrected on site: Employees were educated as the proper procedure for warewashing.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

#### 39. THERMOMETERS PROVIDED AND ACCURATE

**POINTS**

**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114157, 114159

**Inspector Comments:** Observed no internal thermometer in the stand-up reach-in refrigerator next to the cold-holding table in the kitchen. The external thermometer on the unit was not reliable.

Provide a working thermometer for each hot and cold holding unit of potentially hazardous foods.

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

#### 52. VC & D

**POINTS**

**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** The following items were voluntarily condemned and discarded:

- Three 5-gallon covered metal pans of cooked menudo measuring between 48 F to 51 F, cooked the previous day.
- One 3-gallon covered plastic tray of cooked menudo measuring 49 F, cooked the previous day.

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Overall Inspection Comments



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Environmental Health Services

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The AC unit in this facility was down at the time of inspection. Facility was extremely warm throughout. Owner indicated service had been called.

"B" grade posted.

Do not obscure, relocate, or remove grade card. Failure to comply may result in a billable grade card reposting follow-up at a rate of \$245.00 per hour, with a minimum of 30 minutes.

The following forms were left with the management:

- Rescore form
- Cooling hot food safely information

**Signature(s) of Acknowledgement**

NAME: Rafaela Alarcon  
TITLE: Owner