



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TACOS LOS CARNALES		DATE 8/20/2021	REINSPECTION DATE 9/03/2021	PERMIT EXPIRATION 4/30/2022
LOCATION 8411 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Amanda Tieu	
MAILING ADDRESS 4770 W MISSION, MONTCLAIR CA 91762		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 2:05 PM	TIME OUT 3:30 PM	FACILITY ID FA0008015	RELATED ID PR0003238	PE 1621

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.



**SCORE 80**

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
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ OUT = Out of compliance

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

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

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	⊘
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	⊘
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊘
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	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊘
53. Impoundment	
54. Permit Suspension	



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 8/20/2021  
Violation Reference -

**Inspector Comments:** 1) Observed an employee wash her hands with no hand soap. Observed no hand soap available at the handwash sink.

Immediately discontinue practice. Ensure employees properly wash hands with hand soap and hot water (minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: Proper hand washing procedures are as follows:

- 1) Rinse hands with warm running water measuring at least 100 degrees F
- 2) Apply approved soap and scrub hands and under fingernails for at least 20 seconds.
- 3) Rinse with clean running warm water (at least 100 degrees F)
- 4) Dry hands with disposable one time use paper towel.

Corrected on site: Employee was immediately instructed to wash her hands with hand soap at the front kitchen handwash sink.

- 2) Observed an employee not wash her hands prior to donning new gloves.

Immediately discontinue practice. Each time new gloves are donned, employees are required to wash and dry hands prior to donning gloves.

Corrected on site: Employee was immediately instructed to discard her gloves and wash her hands prior to donning new gloves.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** <https://youtu.be/NznA3hqlcss>

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

**POINTS**  
**4**

Compliance date not specified  
Complied on 8/20/2021  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed (2) approximately 8 inch deep metal container of beef stew product stored in the upright two-door refrigerator unit located right from the ice machine. Observed the beef stew product measured 58 F to 61 F. Per manager, the beef stew product was stored within the refrigerator the previous night, more than 4 hours since the time of measurement.

Immediately discontinue practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: Manager voluntarily discarded the beef stew product at the time of inspection. See VC&D.

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

**More Information:** <https://youtu.be/Rl6w5DtEs7w>



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**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Upon questioning, the employee was unable to demonstrate adequate knowledge of the following items:  -Minimum cooking temperature of chicken -Minimum reheating temperature of potentially hazardous foods -Minimum chlorine sanitizer concentration level -Proper cooling time and temperature  Ensure all employees are educated on proper food handling.  Corrected on site: The employee was educated of the following items:  -Minimum cooking temperature of chicken: 165 F -Minimum reheating temperature of potentially hazardous foods: 165 F -Minimum chlorine sanitizer concentration level: 100 ppm -Proper cooling time and temperature:  Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two (2) hours and then cooled from 70F to 41F or below within the next four (4) hours for a total of six hours using approved cooling methods.
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed no hand soap located at the following locations:  -Handsink located across the 3 compartment sink -Handsink located right of the back delivery door -Women restroom handsink  Provide and maintain hand soap at the handwashing sink at all times. Ensure all handwashing sinks are stocked with hand soap, paper towels, and warm water at a temperature of at least 100F at all times.
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**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> 1) Observed black-mold like substance accumulating on the top interior panel inside the ice machine.  Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination. .  2) Observed water nesting in washed metal containers, stacked within one another stored on the metal storage rack located left from the kitchen door.  Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.
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**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:** <https://youtu.be/Gz6zPqZtv2s>



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<p><b>Inspector Comments:</b> Observed the following items unlabeled at the time of inspection:</p> <ul style="list-style-type: none"> <li>-Multiple squeeze bottles located left of the grill</li> <li>-Unknown white powder substance stored in a bulk container located right of the ice machine. Per manager, the substance is flour.</li> <li>-Unknown white powder substance stored in a plastic container located on the bottom shelving across the upright freezer unit. Per manager, the substance is salt.</li> </ul> <p>Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.</p>
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**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**More Information:** <https://youtu.be/km4FCy IQ44>

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<p><b>Inspector Comments:</b> Observed missing filters for the ventilation hood. Observed active use of the grill and fryer at the time of inspection. Observed the filters stored at the 3 compartment sink. Per manager, the filters were being cleaned at this time.</p> <p>Discontinue practice. Ensure to maintain the filter on the ventilation hood during active food preparation. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code, except that for units subject to Part 2 (commencing with Section 18000) of Division 13, an alternative code adopted pursuant to Section 18028 shall govern the construction standards.</p>
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**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<p><b>Inspector Comments:</b> Observed the wiping cloth not completely submerged within the chlorine sanitizer solution.</p> <p>Ensure, after every use, wet wiping cloths are returned to the sanitizer solution and are completely submerged in the sanitizing solution.</p> <p>Corrected on site: The manager was instructed to completely submerge the wiping cloth at this time.</p>
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**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**More Information:** <https://youtu.be/QGKUN9MDxig>



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#### 48. FOOD HANDLER CERTIFICATION

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - SBCC - 33.0409</b>	<b>Inspector Comments:</b> Notes: Food worker cards must be issued by San Bernardino County to be valid.  Observed (4) four employees without a valid and/or current San Bernardino County food worker card.  Provide a current valid San Bernardino County Food Worker Card for this/these employee(s) within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services department by email to <a href="mailto:sbcfoodworker@gmail.com">sbcfoodworker@gmail.com</a> or by mail or fax to 909-387-4323. Failure to comply 100% will result in a charged re-inspection of \$122.50 minimum to verify compliance.
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**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com))

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### 52. VC & D

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b>	<b>Inspector Comments:</b> The manager voluntarily consented to the condemnation and destruction of approximately 8 pounds of beef stew product.
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**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.

#### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments



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On this date, a grade "B" card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245. When ready for re-inspection, contact 800-442-2283.

The following documentation was provided at this time:

- 1) How to Keep Food Out of the Danger Zone
- 2) Proper Cooling Practices
- 3) Top 5 CDC Risk Factors
- 4) Food Facility Self-Inspection Checklist
- 5) Request for Re-Score Inspection

\*NOTE:

- 1) PEP talk will emailed to the facility.
- 2) \*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the facility manager.\*

**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 SIGNATURE

NAME: SOCRATES LARA  
TITLE: Manager