



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME COTIJAS TACO SHOP				REINSPECTION Not Specified	INSPECTOR Iliana Olguin	DATE 8/10/2022
LOCATION 1089 E WASHINGTON ST, COLTON, CA 92324				PERMIT	IDENTIFIER: None	
TIME IN 11:10 AM	TIME OUT 11:54 AM	FACILITY ID FA0009414	RELATED ID CO0084474	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

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,

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

Reference - HSC

Inspector Comments: Nature of complaint:

The purpose of this visit is to conduct a foodborne illness investigation. A complaint was received on 8/9/22 stating symptoms of diarrhea, vomiting and nausea after eating at the facility.

AS PER COMPLAINANT:

- *Date Ordered: 8/8/22
- *Date/Time Experienced Illness: 8/8/22- 11:00 PM
- *Product: Carne asada fries, carne asada taco, chicken taco
- *Number of sick persons: 1
- *Symptoms: Diarrhea, Nausea, vomiting

Findings:

Person in charge was not aware of the complaint and stated that no similar complaints have been received.

Observed the following:

- Handwashing sink measured at 100F
- Warewashing sink measured at 120F
- Sanitizer and proper testing strips were available
- Chicken and carne asada was observed to have time stickers and measuring at 152F
- Cold holding unit was observed to be measuring 38F
- Thermometers were available to verify proper cooking temperatures
- Walk in cold holding unit was observed to be measuring at 40F and all food was covered and unadulterated
- Person in charge had adequate knowledge on food cooking temperatures and

Person in charge stated there was no loss of the following:

- Hot water
- Sanitizer
- No change in food supplier
- No sick employees
- No sewage backup
- No vermin

Results: No corrective action required. Complaint closed

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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