



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CHEVRON TRAVEL CENTER MAC SRS INC		DATE 4/30/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 9/30/2015
LOCATION 13188 MAIN ST, HESPERIA, CA 92345			INSPECTOR Mahury Flores	
MAILING ADDRESS 13188 MAIN ST, HESPERIA CA 92345			IDENTIFIER: MARIA'S TACOS	
TIME IN 9:55 AM			SERVICE: 001 - Inspection - Routine	
TIME OUT 12:02 PM			RESULT: 03 - Corrective Action / No Follow up Required	
FACILITY ID FA0016924			ACTION: 01 - No Further Action Required	
RELATED ID PR0030817			PE 1620	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 91**

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

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○	In	2. Communicable disease; reporting, restrictions & excl		4	
○	In	3. No discharge from eyes, nose, and mouth			2
○	In	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○	In	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	4 2
○	In	N/O	⊗	8. Time as a public health control; procedures & record	4 2
○	In	N/O	N/A	9. Proper cooling methods	+
○	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 reservice of food	2
○	In	N/O	N/A	13. Food in good condition, safe and unadulterated	4 2
○	In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○	In	15. Food obtained from approved source		4	
○	In	N/O	⊗	16. Compliance with shell stock tags, condition, display	2
○	In	N/O	⊗	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	⊗	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	⊗

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
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
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	⊗

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 worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CHEVRON TRAVEL CENTER MAC SRS INC	DATE 4/30/2015
LOCATION 13188 MAIN ST, HESPERIA, CA 92345	INSPECTOR Mahury Flores

**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 4/30/2015 Violation Reference - HSC - 114000	<b>Inspector Comments:</b> Use approved cooling method.  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 with an approved HACCP plan. 8. Utilizing other effecting means as approved by the enforcing agency.  Observed carne asada that had been cooked the night prior to inspection out of temperature. Temperature was measured between 56F to 58F. Carne asada was in a deep metal container in the reach in refrigerator.  Corrective action:  Operator voluntarily discarded carne asada. See VC & D.
---------------------------	----------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**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)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Obtain a valid ANSI approved food managers certification within 60 days.  Observed no food managers certification at facility
---------------------------	---------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------

**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>

**32. FOOD PROPERLY LABELED & HONESTLY PRESENTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114087, 114089	<b>Inspector Comments:</b> Properly label all containers that are not in original container.  Observed container without proper label being stored in dry storage area.
---------------------------	--------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)



**Public Health**  
**Environmental Health Services**

www.SBCounty.gov

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CHEVRON TRAVEL CENTER MAC SRS INC	DATE 4/30/2015
LOCATION 13188 MAIN ST, HESPERIA, CA 92345	INSPECTOR Mahury Flores

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

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Ensure to maintain chlorine sanitizer solution at a minimum concentration of 100ppm.  Observed sanitizer solution at 50ppm at sanitizer bucket and in 3 compartment sink.  Corrective action:  Employee made new sanitizer solution.
---------------------------------------------------------------------	----------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**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)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> Designate an area for employee personal belongings.  Observed several personal items being stored on food storage shelves, and on counters throughout the facility.
---------------------------------------------------------------------	------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

**52. VC & D**

<b>POINTS</b> <span style="font-size: 2em; color: red;">0</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> Operator voluntarily discarded 1 pound of fully cooked carne asada.
---------------------------------------------------------------------	------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------

**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."

**Overall Inspection Comments**

"A" Placard Posted

Note:

Facility name has changed, but name was not changed on permit.

Permit is valid until 9/30/2015

New operator is currently in charge.

**Signature(s) of Acknowledgement**



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

<small>FACILITY NAME</small> CHEVRON TRAVEL CENTER MAC SRS INC	<small>DATE</small> 4/30/2015
<small>LOCATION</small> 13188 MAIN ST, HESPERIA, CA 92345	<small>INSPECTOR</small> Mahury Flores

Noel Moreno

NAME: Noel Moreno  
TITLE: Owner