



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DEL TACO #321		REINSPECTION DATE Not Specified		INSPECTOR Rubi Guido	DATE 3/17/2020
LOCATION 56748 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 2:29 PM	TIME OUT 3:30 PM	FACILITY ID FA0007805	RELATED ID CO0069542	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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

Inspector Comments: The purpose of this visit was to conduct a complaint investigation inspection.

Reference - HSC

NATURE OF COMPLAINT:

The complainant alleged that the customer next to him/her had a cockroach on their tray and that he/she heard the owner state (on the phone) that they will not close the facility.

FINDING(S):

The manager stated the following:

- Has heard of and is aware of this complaint.
- Has not seen cockroaches in the kitchen or facility.
- An employee saw and removed the cockroach that was on the customers tray.
- Facility receives pest control service once a month.
- Dewey Pest Control provided services on 3/16/20.

OBSERVATION(S):

Observed the following (along with the manager):

- An active cockroach infestation at this facility.
- Several live nymph and adult cockroaches in the large gap around the piping below the 3-compartment sink and in gaps in between base coving below the 3-compartment sink.
- One live adult cockroach on the step to the left of the janitorial sink.
- No dead cockroaches anywhere in the kitchen.
- A large gap around the piping below the 3-compartment sink.
- Several loose base cove tiles along the warewashing area.
- A large gap in the wall below the handwash sink.
- Several holes/gaps in the wall behind equipment, below the front counter.
- Excessive accumulation of grease, oil, and food debris below all of the cooking equipment, refrigeration units, and front counter.
- Most recent (3/16/20) pest control service invoice provided upon request.

RESULT(S):

The health permit to this facility has been suspended on this date due to an active cockroach infestation. A "Notice of Closure" sign was posted on the entrance door to this facility. Do not remove, obstruct in any way, or relocate the "Notice of Closure" sign.

A supervisory review is scheduled for 3/18/20 at 9am at the Environmental Health Services office located in San Bernardino. This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency. Failure to comply may result in further action, including the pursuance of permit revocation of this facility.

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



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16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: This food facility's health permit has been suspended due to an imminent health hazard. This facility has been closed on this date due to evidence of an active cockroach infestation. Take the necessary steps to eliminate all evidence of the active cockroach infestation at this facility. Clean and sanitize all affected areas. The violations observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended. The facility is closed until the listed violation(s) have been corrected and verified by San Bernardino County Department of Public Health Division of Environmental Health Services. The facility is to remain closed until further notice. A notice of closure of this facility was posted on the entrance door to the facility. Do not remove, obstruct in any way, or relocate the "Notice of Closure" sign. Failure to comply may result in further action, including the pursuance of permit revocation of this facility.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed the following (along with the manager):
- An active cockroach infestation at this facility.
- Several live nymph and adult cockroaches in the large gap around the piping below the 3-compartment sink and in gaps in between base coving below the 3-compartment sink.
- One live adult cockroach on the step to the left of the janitorial sink.

Eliminate all dead and/or live cockroaches/vermin. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed the following (along with the manager):
- A large gap around the piping below the 3-compartment sink.
- Several loose base cove tiles along the warewashing area.
- A large gap in the wall below the handwash sink.
- Several holes/gaps in the wall behind equipment, below the front counter.
- Excessive accumulation of grease, oil, and food debris below all of the cooking equipment, refrigeration units, and front counter.

Ensure floors, walls, and ceilings are clean and in good repair. The walls/ceilings shall have durable, smooth, nonabsorbent, and washable surfaces.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

The health permit to this facility has been suspended on this date due to an active cockroach infestation. A "Notice of Closure" sign was posted on the entrance door to this facility. Do not remove, obstruct in any way, or relocate the "Notice of Closure" sign.

Call this office when the facility is ready to re-open and a re-inspection will be scheduled to determine compliance. This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency. Failure to comply may result in further action, including the pursuance of permit revocation of this facility.

Note: This report was reviewed with the owner.

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](#).



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www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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Signature(s) of Acknowledgement

NAME: Monica Duran
TITLE: Manager

Total # of Images: 0