



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SOUTH TACOS		DATE 4/28/2020	REINSPECTION DATE 5/12/2020	PERMIT EXPIRATION 1/31/2021
LOCATION 2929 S VINEYARD AV 1, ONTARIO, CA 91761			INSPECTOR Rose Ann Dooley	
MAILING ADDRESS 6302 SOUTHWIND DR, WHITTIER CA 90601			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:15 PM	TIME OUT 4:00 PM	FACILITY ID FA0008399	RELATED ID PR0005906	PE 1622

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	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊗
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	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	⊗
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 4/28/2020 Violation Reference -	Inspector Comments: Observed an employee with gloves handle/cutting raw chicken then proceeded to the warewash station to wash the knife. After knife was rinsed employee proceeded to put knife away for storage. Ensure that all employees are washing their hands prior to donning gloves and that all employees are using gloves for only one task.
		Violation Corrected on Site: The employee was instructed to wash their hands and don a new pair of gloves before switching tasks.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

9. PROPER COOLING METHODS **MAJOR**

POINTS 4	Compliance date not specified Complied on 4/28/2020 Violation Reference - HSC - 114000	Inspector Comments: Observed a large container of rice measured at 47 F. Observed a large container of beans measured at 45F. It was stated that the items were made yesterday.
		Ensure all potentially hazardous food is rapidly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within a total of 6 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 2) Separating the food into smaller or thinner portions
- 3) Using rapid cooling equipment such as chill blasters
- 4) Using containers that facilitate heat transfer
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Placing containers in an ice bath, stirring food frequently

Corrected on site. 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



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

POINTS 4	<p>Compliance date not specified Complied on 4/28/2020</p> <p>Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: Observed employee rinse off utensil with water only. Upon questioning, employee stated that food contact surfaces are washed at the end of each day with soap, rinsed, and then air dried.</p> <p>Ensure all food-contact surfaces such as utensils and equipment are thoroughly cleaned and sanitized as often as necessary or at least once every 4 hours.</p> <p>When manually warewashing, equipment and utensils shall be properly washed by using the following steps:</p> <ol style="list-style-type: none"> 1) Wash in warm soapy water measuring a minimum of 100F 2) Rinse in clear water 3) Sanitize by soaking in a sanitizer solution of at least 100 ppm of chlorine for 30 seconds or at least 200 ppm of quaternary ammonia for 60 seconds 4) Air dry <p>Corrected on site. Employee purchased a drain clog to maintain chlorine bleach in the third warewash compartment. Operator was not submerging utensils at adequate concentration time. Employees were properly educated on how to set up 3-compartment sink and how to sanitize all food contact surfaces. Employees cleaned and sanitized all utensils and equipment prior to use during time of inspection.</p>
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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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: 1. Observed no certified manager's food safety certificate available on site. One person in the facility must obtain a valid food safety certificate from an ANSI approved organization, within sixty (60) calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable). An inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-inspections.</p> <p>2. Upon questioning, an employee could not demonstrate adequate knowledge regarding the following:</p> <ul style="list-style-type: none"> - Cooling - Sanitizer concentration - Cooking temperatures - Sanitizer contact time for food contact surfaces <p>All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.</p> <p>Corrected on site: The employee was educated</p>
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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

POINTS 2	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference -</p>	<p>Inspector Comments: 1. Observed no paper towels for use in front hand wash station next to fried chicken hot holding unit. Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times.</p> <p>2. Observed the handwashing sink to be obstructed by a large boxes. Ensure that the handwashing sink is not obstructed and easily accessible</p>
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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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<p>Inspector Comments: Observed the facility operating without a readily available probe thermometer for taking temperatures of the food. The manager stated that it was unknown where the thermometers were.</p> <p>Provide a probe thermometer and ensure that a probe thermometer is available at all times in order to check the temperature of foods.</p>
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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>

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p>Inspector Comments: Observed FIVE (5) food service workers at this facility without a current or valid San Bernardino County Food Handler Card. Provide a valid San Bernardino County Food Handler Card for each of these workers within fourteen (14) days of today's date. A missing food handler card information and verification sheet was provided at this time. This form must be received by our office by 05/12/2020 to avoid a billable reinspection at a minimum charge of \$122.50. To take the online training and test to obtain your approved San Bernardino County Food Handler Card, go to www.sbcfoodworker.com or http://sbc.statefoodsafety.com. Only San Bernardino County food handler cards are accepted.</p> <p>A billable follow up inspection was done on this day. During last routine inspection facility was in violation of food handler certification requirement for San Bernardino County.</p>
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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)

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<p>Inspector Comments: The following items were voluntarily consented to the condemnation by the operator:</p> <p>1 container of beans 1 container of rice</p>
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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.



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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

Letter grade "B" was posted on this date.

DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.

A PEP Talk was given on this date.

The following handouts were provided:

- Time as a Public Health Control Procedure Template
- Time Stamp Monitoring Log
- Request for a Re-Score Inspection
- Top 5 CDC Risk Factors

The following decals were provided:

- Handwashing sticker for restroom
- 2 Cold Holding Temperature stickers for both refrigeration units
- 3 steps of manual warewashing sticker

A missing food handler card information and verification sheet was provided at this time. This form must be received by our office by 05/12/2020 to avoid a billable reinspection at a minimum charge of \$122.50. To take the online training and test to obtain your approved San Bernardino County Food Handler Card, go to www.sbcfoodworker.com or <http://sbc.statefoodsafety.com>. Only San Bernardino County food handler cards are accepted.

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

NAME: Lozano
TITLE: Owner