



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TACOS LOS CARNALES				REINSPECTION DATE Not Specified	INSPECTOR Amanda Tieu	DATE 8/20/2021
LOCATION 8411 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:30 PM	TIME OUT 2:04 PM	FACILITY ID FA0008015	RELATED ID CO0079835	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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, 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.



Public Health
Environmental Health Services

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

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FACILITY NAME TACOS LOS CARNALES	DATE 8/20/2021
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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: On this day a food borne illness complaint inspection was conducted in response to a complaint #CO0079835.

Reference - HSC

Complainant stated that they ate a food item from this facility and developed the following symptoms; diarrhea. Complainant did not specify the type of food item at this time. A voice mail to the complainant was left on this date.

The manager was interviewed and the following information was provided and/or observed:

- Facility aware of this complaint: Manager was not aware of any complaint.
- Other food borne illness complaints received by this facility: Manager not aware of any other complaints.

Health/Habits of Employee(s) Preparing Suspect Food:

- Employee(s) ill recently: No-According to the manager
- Employees ill this date: None-According to the manager
- * If yes, employee(s) removed from food preparation activities: N/A
- Employees with sores/boils/cuts or abrasions: Not observed this date
- Signs of employee's eating/drinking: Not observed this date
- Tobacco usage: Not observed this date
- Dirty outer garments: Not observed on this date

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- Hand washing sinks/supplies: Hand soap was not observed on (4) handwash sinks. See violation 16C006.
- Adequate hand washing practices observed: NO. See violation 16C005.
- Handwash sink: 120+ degrees F

Sanitizing Procedures & Chemical Storage:

- Ware wash sanitizer level: not in use at time of investigation.
- Wiping towels sanitizer level: 100 ppm chlorine observed
- Chemicals stored separate from food and/or food contact surfaces: YES

Food Storage & Utensils/Equipment:

- Food stored properly: YES
- Approved equipment/utensils used: YES

Preparation Details of Suspect Food(s):

- Name of food(s) and ingredients / Preparation details:

On this date, the manager was interviewed. The manager stated the following:

- The facility serves tacos, mulita, quesadilla, burrito, torta, sope, nachos, and fries
- Based on the food item, the following meat and seafood products are cooked on the grill, fryer, or steam table at the following minimum cooking temperatures:

Pollo, carnitas, fish, shrimp - 165 F
Asada, alp pastor, buche, chorizo, tripas - 155 F

- All meat and seafood products are delivered and stored at the facility frozen. To defrost the meat and seafood product, the facility stores the food items in the refrigerator overnight
- All potentially hazardous food items stored within the refrigerator/freezer are held at a minimum cold holding temperature of 41 F
- Other potentially hazardous food items such as rice, beans, and pulled pork are hot held within the steam table at 135 F
- Food items such as cooked beans and beef stew are cooled onto an ice bath to rapidly cool within 45 minutes and relocated into the refrigerator/freezer.
- Majority of food items such as beans are the cooked the day prior and reheated up to 135 F to transfer onto the steam table

Holding temperature(s) of suspect food(s):

- (2) metal containers of beef stew stored in the upright two-door refrigerator located adjacent to the ice machine measured 58 F to 61 F. See violation 16C007.
- Sliced tomatoes, shredded cheese stored in the cold holding preparation unit measured 38 F to 41 F



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- Cooked rice, pulled pork, beans, beef, and etc. stored in the steam table measured 145 F to 157 F
- Packaged cheese, salsa, ham, and tomatoes stored in the upright refrigerator unit measured 32 F to 41 F
- Frozen fish, beef, pork, and etc. within the upright freezer unit measured 10 F to 21 F

MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:

- Manager Stated that no employees have recently reported sick and to his knowledge no employees were sick the day of this complaint.
- Manager stated that to his knowledge no employees have recently had a case of Diarrhea or any other symptoms of gastrointestinal illness.
- Manager stated that the main food distribution company for this facility has not recently changed at this facility.
- Manager stated that he was not aware of any recent power outages or any recent loss of hot water in this facility.
- Manager stated that he was not aware of any refrigeration repair issues within the last month.
- Manager stated that he was not aware of back-up of waste water in any kitchen floor drains.
- Manager stated that it is the policy of this Restaurant that any employee that is sick is not allowed to work at this facility while they are sick and are immediately sent home if they show outward signs of Gastrointestinal illness.

NOTE:

According to the CALIFORNIA RETAIL FOOD CODE

The food facility has a responsibility as defined in state law. This retail food code states as follows- 113949.2. The owner who has a food safety certificate issued pursuant to Section 113947.1 or the employee who has this food safety certificate shall instruct all food employees regarding the relationship between personal hygiene and food safety, including the association of hand contact, personal habits and behaviors, and food employee health to foodborne illness. The owner or food safety certified employee shall require food employees to report the following to the person in charge:

(a) If an employee is diagnosed with an illness due to one of the following:

- (1) Salmonella typhi.
- (2) Salmonella spp.
- (3) Shigella spp.
- (4) Entamoeba histolytica.
- (5) Enterohemorrhagic or shiga toxin producing Escherichia coli.
- (6) Hepatitis A virus.
- (7) Norovirus.

(b) If a food employee has a wound that is one of the following:

- (1) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the wound and a single-use glove is worn over the impermeable cover.
- (2) On exposed portions of the arms, unless the wound is protected by an impermeable cover.
- (3) On other parts of the body, unless the wound is covered by a dry, durable, tight-fitting bandage. 113949.4. A food employee shall do both of the following:

(a) Report to the person in charge the information specified under Section 113949.2.

(b) Comply with the exclusions or restrictions, or both, that are specified under Section 113950. 113949.5.

(a) The person in charge shall notify the local enforcement agency when notified that the food employee has been diagnosed with an infectious agent specified under subdivision (b) of Section 113949.1.

(b) A person in charge shall notify the local enforcement agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness

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



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16C005 Hands clean and properly washed; gloves used properly

CRITICAL

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))

16C007 Proper hot and cold holding temperatures

CRITICAL

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))

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: 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.

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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16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The manager voluntarily consented to the condemnation and destruction of approximately 8 pounds of beef stew product.

Reference - HSC - 113980

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

*NOTE:

1) A routine inspection was conducted in conjunction with the complaint inspection. For more details not related to the complaint inspection, please refer to the routine inspection conducted on 8/20/2021.

2) *No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the complaint 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

Total # of Images: 0