



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TAQUERIA Y MARISCOS MADRIGAL				REINSPECTION Not Specified	INSPECTOR Sujin Lee	DATE 8/19/2022
LOCATION 12924 14TH ST, CHINO, CA 91710				PERMIT	IDENTIFIER: None	
TIME IN 5:25 PM	TIME OUT 6:00 PM	FACILITY ID FA0002593	RELATED ID CO0084621	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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

Inspector Comments: The purpose of the visit is to conduct a complaint investigation. The complaint was received by Division of Environmental Health Services (EHS) vis online portal on 8/18/2022.

Reference - HSC

Nature of complaint:

The compliant alleged ordering enchilada and chili relleno, rice and salad for take-out and found a dead cockroach in the food.

Observation:

See violation 16C023.

Outcome:

The permit is suspended due to an active cockroach infestation in the facility.

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

16K054 Permit Suspension



Compliance Date: Not Specified

Inspector Comments: The health permit is suspended on this date due to a live cockroach infestation that was observed in the kitchen area. Immediately cease food service.

Not In Compliance

Violation Reference - HSC - 114409, 114405

The health permit shall not be reinstated until all of following has been completed:

1. Eliminate all cockroach activities, including live, dying, dead cockroaches and egg casings by approved methods. Remove all excess clutter from the facility, as well as personal belongings to allow for effective pest control service and prevent future harborage of cockroaches.
2. Thoroughly clean and sanitize all affected surface areas.
3. Thoroughly clean facility to remove accumulated food residues and debris.
4. Inspect the facility and look for signs of cockroach activity.

Recommend following:

1. Call pest control service immediately.
2. Eliminate harborage areas such as gaps in the wall/ceiling/shelving surfaces or deteriorated surfaces that can serve as future harborage areas.

Call Division of EHS to (800) 442-2283 when the critical violation has been corrected. A reinspection will be conducted to determine compliance. This facility must remain closed for business until a reinspection is conducted and the health permit to operate this facility is reinstated by (EHS). A notice of closure sign was posted. Do not remove, relocate or alter the closure sign. Non-compliance may result in a charged follow-up inspection at an hourly rate of \$245 with a minimum charge of \$122.50. A reinspection will be conducted one week after the permit has been reinstated.

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)



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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 live and dead German cockroaches at following areas:

1. One dying adult cockroach underneath tortilla shelf in dry storage area
2. One live adult and one live juvenile cockroaches on wall behind ice machine
3. Two live adult and three nymph cockroaches in hole behind ice machine
4. One live adult cockroach on wall next to stove
5. Two dead adult cockroaches on shelf next to clean pot and on floor underneath the shelf
6. Five live adult and three juvenile cockroaches on wall below 3-compartment sink
7. Two dead adult cockroaches on floor underneath 3-compartment sink
8. One live adult cockroach behind tube of soda syrup fountain
9. Two live adult and two live nymph cockroaches in hole behind cold holding unit.

Eliminate vermin from the facility, including but not limited to German cockroaches.

The permit is suspended due to a live cockroach infestation.

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)

Overall Inspection Comments

Routine inspection was conducted on this date.

A "Notice of closure" sign was posted on the front entrance. A "B" grade card will posted when the permit is reinstated.

Following handouts were provided:

1. Top 5 CDC risk factors
2. Protecting public health one minute at a time
3. Request for a rescore grade inspection
4. Cooling hot food safely

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 Sig

NAME: Ana L.
TITLE: Owner

Total # of Images: 0