



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TACOS CHOIX		DATE 12/5/2019	REINSPECTION DATE 12/19/2019	PERMIT EXPIRATION 8/31/2019
LOCATION 14845 7TH ST, VICTORVILLE, CA 92395			INSPECTOR Maressah Ynfante-Corral	
MAILING ADDRESS 11608 ARROYO AV, HESPERIA CA 92345			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:01 PM	TIME OUT 3:40 PM	FACILITY ID FA0010700	RELATED ID PR0003958	PE 1621

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 85

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			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & excl			4
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
○ In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○ In	N/O	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	+	⊘	2
In	N/O	○ N/A			4 2
In	○ N/O	N/A			4 2
○ In	N/O	N/A			4
In	N/O	N/A	+	⊘	
PROTECTION FROM CONTAMINATION					
In	○ N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated			4 2
○ In	N/O	N/A			4 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		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	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	⊘
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
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	⊘
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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 12/5/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following items in the reach in refrigerator held at:</p> <ul style="list-style-type: none"> - Monterey jack at 55 F. - Raw beef shoulder (Espaldilla de res) at 49 F. - Raw al pastor at 49 F. - Pazole at 43 F. - Beans at 44 F. - Chicken soup at 43 F. - Pinto beans between 42 F and 43 F. - Champurrado at 46 F. - Beef soup at 43 F. - Cooked beef between 42 F and 43 F. - Raw Chorizzo at 46 F. - Menudo juice from cooking beef at 44 F. <p>As per the manager, all items in refrigerator have been inside since the day before inspection or longer.</p> <p>Maintain all potentially hazardous foods at or below 41 F or 135 F and above.</p> <p>Corrected on site. Manager discarded all items. See VC&D.</p>
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 12/5/2019 Violation Reference - HSC - 114014, 114016</p>	<p>Inspector Comments: Observed a reheated bag of rice inside of steam table to measure 82 F. After further questioning, manager stated that employee reheated rice in microwave 15 minute prior to inspecting.</p> <p>Ensure potentially hazardous foods reheated in microwave reach in internal temperature of 165 F for 15 seconds, is rotated or stirred and allowed to stand covered for approximately two minutes after reheating.</p> <p>Corrected on site. Bag of rice was reheated in microwave to an internal temperature of 170 F, rotated, and left covered for approximately two minutes before placing back into steam table.</p>
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Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p>Inspector Comments: 1) Observed handwash sink closest to entrance to kitchen area blocked by trashcan.</p> <p>Maintain all handwashing facilities accessible and free of blockage at all times.</p> <p>2) Observed the paper towel dispenser at handwash sink closest to the entrance of the kitchen and in womens restroom nonfunctional.</p> <p>Repair/Replace and ensure all paper towel dispensers are functional to dispense paper towels at all times.</p> <p>NOTE: Manager stated batteries were low and needed to be replaced.</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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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed ambient temperature inside of the reach in refrigerator storing potentially hazardous foods to measure 49 F. Repair/Replace the reach in refrigerator. Discontinue storing potentially hazardous foods inside of reach in refrigerator. A reinspection will be conducted on or after 12/10/19 to verify compliance.
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Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed debris build up on floor underneath dry storage shelving. Clean and maintain all floors, walls and ceilings in a sanitary manner as often as needed.
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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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed two (2) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance.
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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

49. PERMITS AVAILABLE

POINTS 0	Comply by 12/6/2019 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments: A copy of the operators San Bernardino County Health permit was not available this date. Maintain a copy of the San Bernardino County health permit at this facility to be available upon request.
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Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)



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52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The following approximate weights of food were voluntarily condemned and discarded:

- Monterey jack 6 lbs.
- Raw beef shoulder (Espaldilla de res) 4 lbs.
- Raw al pastor 7 lbs.
- Pazole 1/2 lbs.
- Beans 1 lbs.
- Chicken soup 1 lbs.
- Pinto beans 2 lbs.
- Champurrado 2 lbs.
- Beef soup 2 lbs.
- Cooked beef 2 lbs.
- Raw Chorizzo 1/2 lbs.
- Menudo juice from cooking beef 3 lbs.

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.

Overall Inspection Comments

Letter grade "B" posted.

Do not relocate or remove letter grade once placed by inspector.

Provided the following:

- Missing food handler card form.
- San Bernardino county food handler certificate location card.
- Top 5 CDC risk factors handout.
- Food Facility Risk Based Inspection Frequency handout.
- Request for a re-score.

NOTE: Facility currently operating as Tacos El Gordo. Victorville business license for facility address observed under Tacos El Gordo. Observed copy of Plan Check report on site for re-inspection of Transfer of Ownership for Tacos El Gordo. Plan Check report lists current address of facility.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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A handwritten signature in blue ink, appearing to read "Leticia Garcia".

NAME: Leticia Garcia
TITLE: Manager