



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|   |                            |                                 |   |                                    |  |
|---|----------------------------|---------------------------------|---|------------------------------------|--|
| FACILITY NAME<br><b>LA CHIQUITA TACOS</b>             |                            |                                 | REINSPECTION DATE<br><b>Not Specified</b> | INSPECTOR<br><b>Duane ODonnell</b> | DATE<br><b>8/19/2016</b>   |
| LOCATION<br><b>15040 VALLEY BL, FONTANA, CA 92335</b> |                            |                                 | PERMIT EXPIRATION                         | IDENTIFIER: None                   |  |
| TIME IN<br><b>2:15 PM</b>                             | TIME OUT<br><b>2:50 PM</b> | FACILITY ID<br><b>FA0002041</b> | RELATED ID<br><b>CO0055530</b>            | PE<br><b>1620</b>                  | SERVICE: 004 - COMPLAINT - INITIAL<br>RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED<br>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, 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.

#### No Violations Cited

#### Overall Inspection Comments

Complaint investigation. Complainant allegations: Raw meat is stored and prepared in the back storage/shack & Workers pay others to complete food handlers course for them.

Did not observe a storage shack outside of the facility. The rear of the facility borders an auto repair shop to the West, a parking lot, and a residential home to the East. The facility has a rear storeroom addition, which contains the water heater, employee lockers, and a reach in commercial freezer. Preparation of raw meat in the storeroom was not observed. The two employees present said that they did not pay anyone to complete a food handler course.

#### Signature(s) of Acknowledgement

NAME:  
TITLE:

Total # of Images: 0