



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL BURRITO #3			REINSPECTION DATE Not Specified	INSPECTOR Virginia McDonald	DATE 8/12/2020
LOCATION 1095 W COLTON AV, REDLANDS, CA 92373			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:30 AM	TIME OUT 12:51 PM	FACILITY ID FA0009333	RELATED ID CO0071716	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date to verify repair of the cold-holding table/refrigeration unit near the customer service counter as well as repair of the women's restroom hand sink.

A Food Borne Illness Investigation was conducted on 7/31/20 after two (2) individuals reported illness after consuming a meal. During that investigation it was noted the cold-holding table/refrigeration unit was not holding temperature. On this date, observed the following items out of temperature in the cold-holding table/refrigeration unit:

- Chicken tacos, measuring 48-49 F, made two days previous
- Beef tacos, measuring 52 F, made two days previous
- Taquitos, measuring 52 F, unknown when they were made

Maintain all potentially hazardous foods in cold holding at 41F or below. See violation #7 and #35.

Corrected on site: The above food items were voluntarily discarded. See violation #52.

RESULTS:

Facility is still out of compliance for repair of the Beverage Air cold-holding table/refrigeration unit. A billable reinspection, with a minimum charge of \$122.50, will be conducted in one day to verify repair or replacement of the cold-holding table.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: On this date, observed the following items out of temperature in the Beverage Air cold-holding table/refrigeration unit:

- Chicken tacos, measuring 48-49 F, made two days previous
- Beef tacos, measuring 52 F, made two days previous
- Taquitos, measuring 52 F, unknown when they were made

Maintain all potentially hazardous foods in cold holding at 41F or below. See violation #7. Ambient temperature inside the cold-holding unit measured by two internal thermometers was 45-55 F.

Corrected on site: The above food items were voluntarily discarded. See violation #52.

Note: It was suggested to the manager to divide the tacos and taquitos into smaller containers and fewer layers before placing into the cold-holding unit. Temperatures measured of tacos and taquitos cooked the previous day and stored in the walk-in cooler were within temperature.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL BURRITO #3	DATE 8/12/2020
LOCATION 1095 W COLTON AV, REDLANDS, CA 92373	INSPECTOR Virginia McDonald

16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed the gaskets on both front doors of the Beverage Air cold-holding table/refrigeration unit to be in disrepair.

Maintain all equipment in good repair.

Note: A reinspection will be conducted in one day to verify repair or replacement of the gaskets on the cold-holding table.

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)

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The following items were voluntarily condemned and discarded:

- Chicken tacos, measuring 48-49 F, about 10 lbs.
- Beef tacos, measuring 52 F, about 5 lbs.
- Taquitos, measuring 52 F, unknown when they were made, about 5 lbs.

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

No summary comments have been made for this inspection.

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: Ana Rangel
TITLE: Manager

Total # of Images: 0