



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|   |                     |                          |                         |                               |   |                   |
|---|---------------------|--------------------------|-------------------------|-------------------------------|---|-------------------|
| FACILITY NAME<br>TAQUERIA Y MARISCOS MADRIGAL |                     |                          |                         | REINSPECTION<br>Not Specified | INSPECTOR<br>Sujin Lee  | DATE<br>8/31/2022 |
| LOCATION<br>12924 14TH ST, CHINO, CA 91710    |                     |                          |                         | PERMIT<br>1/31/2070           | IDENTIFIER: Food  |                   |
| TIME IN<br>4:49 PM                            | TIME OUT<br>5:30 PM | FACILITY ID<br>FA0002593 | RELATED ID<br>PR0000649 | PE<br>1620                    | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION<br>RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ<br>ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE |                   |

### 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.

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: The permit is reinstated.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

#### 16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: The purpose of the reinspection is to determine compliance from prior inspection.

Not In Compliance

During the routine inspection on 8/19/2022, the permit was suspended due to a infestation of cockroaches.

Reference - HSC

The reinspection was requested by operator.

Observation/finding:

1. The operator provided invoices from pest control services conducted on 8/20/2022 and 8/22/2022. Observed the operator calling a pest control service technician and scheduling appointment for tomorrow at 7:30 am.
2. Per operator, they have been cleaning and sanitizing surfaces and repairing walls and floors. Observed crevices in wall have been sealed next to ice machine. Observed holes and crevices have been sealed behind cold holding unit.
3. Observed multiple dead German cockroaches in the facility. See violation 16C023.

Outcome:

1. Continue thoroughly clean and sanitize all surfaces as often as possible.
2. Continue removing accumulated food residues and debris.
3. 3. Inspect the facility and look for signs of vermin activity.
4. Eliminate harborage areas such as gaps in the wall/ceiling/shelving surfaces or deteriorated surfaces that can serve as future harborage areas.
5. Recommend scheduling pest control service as often as possible until cockroaches are eliminated in the facility.

The Closure sign was removed and "B" grade card was posted.

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



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| LOCATION<br>12924 14TH ST, CHINO, CA 91710    | INSPECTOR<br>Sujin Lee |

### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

Inspector Comments: 1. Observed two dying adult German cockroaches on floor underneath grill and on floor customer service area.

2. Observed dead adult and nymph German cockroaches on floor at following areas:

- 1) One underneath ice machine
- 2) One below True glass-door refrigerator
- 3) four under the grill
- 4) One next to Coca cola refrigerator
- 5) Four underneath shelves in storage area

Remove all dead and dying cockroaches from the facility. Clean and sanitize the affected area.

**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

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

No Sig

NAME: Alfonso M.  
TITLE: PIC

Total # of Images: 0