

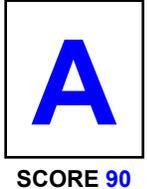


Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ANTOJITOS EL TACHU		DATE 10/8/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 7/31/2016
LOCATION 18681 VALLEY BL, BLOOMINGTON, CA 92316			INSPECTOR Patrick Baccari	
MAILING ADDRESS 18681 VALLEY BL, BLOOMINGTON CA 92316			IDENTIFIER: None	
TIME IN 2:04 PM	TIME OUT 3:41 PM	FACILITY ID FA0013856	RELATED ID PR0019994	PE 1620
			SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required	

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

- 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	7. Proper hot and cold holding temperatures	+	4		⊘
In	N/O	N/A	8. Time as a public health control; procedures & record			4	2
In	N/O	N/A	9. Proper cooling methods	+	4		⊘
○ In	N/O	N/A	10. Proper cooking time & temperatures			4	
○ In	N/O	N/A	11. Proper reheating procedures for hot holding			4	
PROTECTION FROM CONTAMINATION							
○ In	N/O	N/A	12. Returned and reserve of food				2
○ In			13. Food in good condition, safe and unadulterated			4	2
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4	2

FOOD FROM APPROVED SOURCES					COS	MAJ	OUT
○ In			15. Food obtained from approved source			4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, display				2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations				2
CONFORMANCE WITH APPROVED PROCEDURES							
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan				2
CONSUMER ADVISORY							
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods				2
HIGHLY SUSCEPTIBLE POPULATIONS							
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			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		1
36. Equipment, utensils and linens: storage and use		⊘
37. Vending machines		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		⊘
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		1
46. No unapproved private homes/living or sleeping qu		1
SIGNS REQUIREMENTS		
47. Signs posted; last inspection report available		1
48. Food handler cards		2
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 ⚠ CRITICAL ⚠

POINTS	Compliance date not specified Complied on 10/8/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed temperature of walk in refrigerator at 53 - 57 *F. 1 a gallon size pan with refried beans were at 57°F. 2 1/2 gallon soup 57 *F. 3 2 lbs cooked pork. Walk in refrigerator must maintain potentially hazardous food in cold holding at 41°F or below. Corrected on site by operator discarding: 1 a gallon size pan with refried beans were at 57°F. 2 1/2 gallon soup 57 *F. 3 2 lbs cooked pork. Highly recommend to use a probe thermometer to take temperatures frequently, to verify that food is holding at the correct temperatures. Thermometer on door to walk in was reading 60 *F. Thermometer inside was in error reading 30°F. <u>Discontinue to use walk in refrigerator until it holds potentially hazardous foods at 41°F or less.</u>
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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/510012_how_to_keep_food_out_of_danger_zone.pdf



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9. PROPER COOLING METHODS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 10/8/2015 Violation Reference - HSC - 114000	<p>Inspector Comments: Observed cooked beans at 53 *F in deep 24 inch container with contents covered.</p> <p>When placing food in the refrigerator to cool, containers shall be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.</p> <p>Ensure that potentially hazardous food is cooled rapidly from 135F to 70F within two (2) hours, and then cooled rapidly from 70F to 41F or below within four (4) hours [a total of six (6) hours].</p> <p>Operator stated beans were just cooled within 2 hours to 53°F.</p> <p>Instructed operator to transfer the cooked beans from the deep 5 gallon container into smaller, shallow pans. Beans were then placed into freezer to cool to 41°F.</p> <p>The rapid cooling of potentially hazardous foods shall be accomplished in accordance with the time and temperature criteria specified and by using one or more of the following methods based on the type of food being cooled:</p> <ol style="list-style-type: none"> (1) Placing the food in shallow pans. (2) Separating the food into smaller or thinner portions. (3) Using rapid cooling equipment. (4) Using containers that facilitate heat transfer. (5) Adding ice as an ingredient. (6) Using ice paddles. (7) Inserting appropriately designed containers in an ice bath and stirring frequently. (8) In accordance with an HACCP plan adopted pursuant to this part. (9) Utilizing other effective means that have been approved by the enforcement agency. <p>(b) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food, and stirred as necessary to evenly cool a liquid or a semi-liquid food.</p>
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Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p>Inspector Comments: Observed light under hood was burned out.</p> <p>Replace burned out light under hood.</p>
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Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<p>Inspector Comments: Observed wet wiping cloth was on a food preparation table.</p> <p>Place wiping cloths into sanitized solution prior to and after each use.</p>
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Complied on 10/8/2015 Violation Reference - HSC - 113980	Inspector Comments: Corrected on site by operator discarding: 1 a gallon size pan with refried beans were at 57°F. 2 1/2 gallon soup 57 °F. 3 2 lbs cooked pork.
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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."

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: ana lopez
 TITLE: