

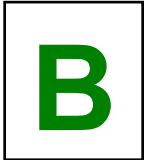


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>RAUL'S TACOS</b>		DATE 5/5/2022	REINSPECTION 5/19/2022	PERMIT 5/31/2070
LOCATION 11619 RANCHO RD, ADELANTO, CA 92301			INSPECTOR Reydesel Salazar	
MAILING ADDRESS 17737 WINDY WY, ADELANTO CA 92301			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:03 PM	TIME OUT 4:52 PM	FACILITY ID FA0034855	RELATED ID PR0045104	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 81**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & ex		4	
<span style="color: green;">○</span> In	N/O 3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used pro		4	2
In	6. Adequate handwashing facilities supplied & accessi	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record		4	2
In	N/O N/A 9. Proper cooling methods	+		⊗
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures		4	
In	<span style="color: blue;">○</span> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	<span style="color: blue;">○</span> N/A 12. Returned and reserve of food			2
In	13. Food in good condition, safe and unadulterated	+		⊗
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, displa			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<span style="color: green;">○</span> 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	⊗
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	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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**9. PROPER COOLING METHODS** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 5/5/2022  
Violation Reference - HSC - 114000

**Inspector Comments:** Observed the following foods improperly cooled:  
- Three (3) large pans of cooked beef soup (caldo de res) at 98-102 F in the walk-in refrigerator. Manager stated the beef soup was placed in the walk in refrigerator to cool two and a half (2.5) hours prior to questioning.

Corrected on site. Manager discarded the beef soup, see VC & D.

- Two (2) large pots of cooked rice at 132-138 F without temperature control on prep table on right side of cooking line. Manager stated the rice was stored on prep table to cool fifteen (15) minutes prior to questioning.

- Three (3) large pans of cooked menudo at 86-91F stored in walk-in refrigerator. Manager stated the menudo was stored in walk-in refrigerator one (1) hour prior to questioning.

- Two (2) buckets of cooked beans at 96F stored in walk-in refrigerator. Manager stated the beans were stored in walk-in refrigerator one (1) hour prior to questioning.

Corrected on site. Manager was educated on proper cooling methods and placed the above mentioned items in ice bath to rapidly cool foods.

- Cooked flan at 78 F without temperature control on rack on right side of walk-in refrigerator door. Manager stated the flan was stored on rack to cool ninety (90) minutes prior to questioning.

- Container of cooked breakfast sausage links at 79 F without temperature control on prep table across from cooking line. Manager stated the links were stored on prep table to cool one (1) hour prior to questioning.

Corrected on site. Manager stored the flan and sausage links in walk-in refrigerator to rapidly cool to less than 70 F.

Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two hours and then cooled from 70F to 41F or below for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

All cooling methods should result in food items being cold held under refrigeration of 41F or below.

**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:** <https://youtu.be/hIOExyNgDIQ>



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**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 5/5/2022	<b>Inspector Comments:</b> Observed the following items stored in drawer of bottom cold holding unit in prep line: - Raw shredded potato to contain raw beef debris - Raw beef to contain raw chicken debris
	Violation Reference - HSC - 113967, 113976,	

Ensure food intended for customer consumption is in good condition and unadulterated.

Corrected on site. Manager discarded contaminated portions of foods, see VC & D.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <https://youtu.be/JrRQVxqDXy4>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 5/5/2022	<b>Inspector Comments:</b> Observed no paper towels in approved dispenser at hand wash sink in kitchen.  Ensure paper towels are stored and provided in towel dispenser to promote proper hand washing.
	Violation Reference -	

Corrected on site: Manager placed paper towels into the dispenser.

**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)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 5/5/2022	<b>Inspector Comments:</b> Observed two (2) bags of chicken with an external temperature of 46 F stored in prep sink. Manager stated the chicken was placed in prep sink one (1) hour prior to questioning and was in the process of thawing.
	Violation Reference - HSC - 114018, 114020, 114020.1	

Discontinue this practice. To thaw ensure to completely submerge under potable running water for a period not to exceed two (2) hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.

Corrected on site. Manager was educated and the chicken was submerged under potable running water.

Ensure foods are thawed via the following approved methods:

- Under refrigeration
- Completely submerged in cold (no higher than 70F), running water for less than 2 hours
- In a microwave
- During the cooking process

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

**More Information:** <https://youtu.be/WH7bgFX-T5M>



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#### 27. FOOD SEPARATED AND PROTECTED

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed cases of raw shelled eggs stored over ready to eat foods in walk in refrigerator.  Store all raw foods beneath all ready to eat foods to avoid possible cross contamination.
	Violation Reference - HSC - 113984 (a, b, c, d, f)	

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

#### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed buckets of cooked beans stored on the floor in the walk-in refrigerator.  Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.
	Violation Reference - HSC - 114047, 114049, 114051	

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

#### 33. NONFOOD-CONTACT SURFACES CLEAN

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed the fan guards in the walk in refrigerator to be coated in dust.  Clean the fan guards and maintain all nonfood contact surfaces clean.
	Violation Reference - HSC - 114115 (c)	

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

#### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed five (5) pressurized tanks in bag-in-box closet not secured to a rigid structure.  Ensure that pressurized tanks are secured to a rigid structure at all times.
	Violation Reference - HSC - 114074, 114081, 114119	

**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)

#### 41. PLUMBING; PROPER BACKFLOW DEVICES

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed no air gap between the drainage pipe for the soda and ice machine and the floor sink.  Provide an air gap between the drainage pipe and the floor sink that is a minimum of 1-inch or twice the diameter of the drainage pipe, whichever is greater.
	Violation Reference - HSC - 114171, 114189.1	

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - SBCC - 33.0409</b>	<b>Inspector Comments:</b> Observed four (4) missing and/or invalid San Bernardino County food handler card(s).  Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.  Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.  This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4323 or email it to <a href="mailto:sbcfoodworker@gmail.com">sbcfoodworker@gmail.com</a> .
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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](mailto:sbcfoodworker@gmail.com))

**More Information:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

**52. VC & D**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b>	<b>Inspector Comments:</b> The following items were voluntarily consented to condemnation by the operator: - Approximately forty (40) pounds of cooked beef soup - Approximately one (1) pound of raw shredded potato - Approximately one (1) pound of raw beef
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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."

**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

**Food Establishment Donor Survey**

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

**Overall Inspection Comments**



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A "B" grade card was posted.

DO NOT REMOVE, RELOCATE, OR OBSCURE LETTER GRADE CARD. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

PEP talk video will be emailed to operator.

The following handouts were provided:

- Compliance Inspector Handout
- Top 5 CDC Risk Factors
- Active Managerial Control handout
- Proper Cooling Methods handout
- Risk Based Inspection Frequency handout
- Request for a Re-Score Inspection
- Missing Food Handlers Cards- Inspector handout
- Proper Defrosting of Food

**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: NSA  
TITLE: Manager