



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>AYON TACOS MEXICO</b>		DATE 6/9/2021	REINSPECTION DATE 6/23/2021	PERMIT EXPIRATION 4/30/2021
LOCATION 205 W BASELINE AV, SAN BERNARDINO, CA 92410			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 232 W. 25th STREET, SAN BERNARDINO CA 92405			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:36 PM	TIME OUT 4:22 PM	FACILITY ID FA0010034	RELATED ID PR0011429	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 78**

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

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
<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 & excl			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 prop			4 2
In	6. Adequate handwashing facilities supplied & accessib	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures			4 2
<span style="color: green;">○</span> 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	+		⊗
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> 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
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated			4 2
In	N/O N/A 14. Food contact surfaces: clean and sanitized	+		⊗

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, display			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				
In	21. Hot and cold water available	+		⊗
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	⊗
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	⊗
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	⊗
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	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
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**

<b>POINTS</b>	Compliance date not specified
<b>4</b>	Complied on 6/9/2021
	Violation Reference - HSC - 114000

**Inspector Comments:** 1.) Upon inspection, observed two large bins of cooked chicken holding at an internal temperature 91-101F sitting on a cart next to grill and a large bin of raw chicken sitting on cart holding at an internal temperature of 61-63F. Cook stated he cooked the chicken twenty minutes ago, and took out the raw chicken approximately 40 minutes ago. Cook was observed conducting multiple task at this time and upon inspection, the chicken was left abandoned. According to the person in charge, the chicken is to be cooked and cooled, however no cooling process was observed to be initiated at any time during the inspection.

2.) Observed two(2) large plastic bins of cooked Tripa(pork) stacked on top of one another in the Fridgecon refrigeration unit in the back of facility holding at an internal temperature of 50-51F. Person in charge noted that these had both been cooked the night prior.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F 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 and to facilitate adequate heat transfer.  
When cooling potentially hazardous food in refrigerator leave slightly open to allow heat transfer.

All potentially hazardous food must be rapidly cooled from 135F to 70F within 2 hours, then cooled down to 41F within the next 4 hours. Operator was advised on the proper cooling methods. The operator corrected this violation by reheating the cooked beans to 165F before properly cooling it down to 41F.

Corrected on site. All time frames provided by the cook were noted to be in proper timing however cooling methods were not compliant. Cooked chicken placed on an ice bath on this day and raw chicken placed back into walk in cooler for rapid cooling. Two(2) containers of tripa(pork) discarded on this day due to improper cooling procedures, see VC&D for detail.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

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

<b>POINTS</b>	Compliance date not specified
<b>2</b>	Complied on 6/9/2021
	Violation Reference -

**Inspector Comments:** Observed paper towel dispenser to be empty at handsink upon inspection.

Discontinue this practice. Ensure that dispensers are properly stocked after emptied.

Corrected on site.

Note: REPEAT VIOLATION

**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)



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

**POINTS**  
**2**  
Compliance date not specified  
Complied on 6/9/2021  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed the following violations on this day;

1.) A stainless steel container of four(4) soiled utensils sitting in water temping 100F on top of the cold prep table. According to the person in charge, these had been placed there approximately one hour to inspection.

If utensils come into contact with potentially hazardous foods clean at least every four(4) hours. If utensils come into contact with non-potentially hazardous foods, clean at least once per day. Utensils may also be cleaned after each use or maintained in water holding a temperature of 41F and below or 135F and above. Corrected on site. Operator educated on this day.

Corrected on site. Ice placed in water at this time.

2.) A soiled knife placed on top of the prep line next to foils sheets an wrap paper

Corrected on site. Knife placed in dish washing area.

3.) Observed a meat slicer to have meat debris on the blade and all around the plate. According to the person in charge they clean this unit every two hours.

Ensure to clean all utensils appropriately or as needed.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**  
**2**  
Compliance date not specified  
Complied on 6/9/2021  
Violation Reference - HSC -  
113953(c), 114099.2(b)

**Inspector Comments:** Upon inspection, inspector noticed the hot water at the only handsink to be turned off, employees were unable to explain why hot water was turned off at the moment.

This is a repeat violation, in August 2020, the same handsink was observed to be lacking hot water.

The owner of the facility arrived shortly after and turned on the valve underneath sink and shown there being a continual leak at the sink. Hot water was observed above 110F at this sink.

Discontinue this practice. Hot and cold water shall be available for proper handwashing. Despite faucet leak employees shall be equipped with hot water. Repair this item immediately.

Corrected on site. Handsink was turned on at this time, despite the leak, a follow up will be conducted within 48 business hours to ensure compliance.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113945-113945.1, 113984.1

**Inspector Comments:** Observed no person in charge available upon inspection.

Ensure there is a lead, supervisor or person in charge available at all times.

Person in charge arrived after employees contacted via phone.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Complied on 6/9/2021 Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed the following violations on this day;  1.) Bag of open flour sitting on ground in dry storage area 2.) Boxes of whole vegetables sitting on the ground in back storage room 3.) Raw meats stored above ready to eat beans in Fridgecon refrigeration unit 4.) Bag of soda syrup on the ground underneath front register area.  Discontinue this practice. Ensure food is properly stored both in dry storage and refrigeration units.  Corrected on site
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**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))

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1.) Observed the right handle on the Atosa refrigeration unit to be missing.  2.) Observed one lid for grease/fat under storage area to have a large hole in the top  Replace/repair in good condition
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**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)

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed an unchained CO2 tank next to soda syrup boxes at front register area.  Ensure to properly secure all pressurized tanks.  Person in charge informed on this day.
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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 <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed one(1) wet wiping cloth placed on the Beverage Air cold holding unit table.  Discontinue this practice. Ensure to replace wet towels back into sanitizer bucket after each use.  Corrected on site.
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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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**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed faucet leak at three compartment sink.  Repair in good working order.
	Not In Compliance 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)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed rear screen door to have a large enough gap at the bottom which allowed light and a torn/ non functional weather stripping.  Ensure to replace weather stripping to prevent vermin entry.  Person in charge informed on this day.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed floors in the following areas in need of immediate attention;  1.) Floors behind/ underneath two single fire stoves in main kitchen 2.) Floor area behind front register particularly underneath syrup soda boxes  Clean and maintain in sanitary condition.  Observed the following ceiling areas in need of immediate attention;  1.) Hole in ceiling in dry storage area 2.) Missing ceiling tile next to three compartment sink  Replace/repair in good condition
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	<b>Inspector Comments:</b> A copy of the last inspection report was not available at the time of this inspection.  Maintain a copy of the last inspection report at the facility to ensure the report will be available upon request. Manager was informed that the Official Inspection reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.
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**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Two (2) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card.  Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.  A missing food handler card information and verification sheet was provided to fill out, fax and return to San Bernardino County Environmental Health Services department INCLUDING copies of each missing food handler.  Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.  Failure to do so will result in a charged re-inspection to verify compliance.  Note: Food worker cards MUST be issued by San Bernardino County to be valid.  Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.
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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

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> The following items were voluntarily discarded and condemned due to improper cooling procedures;  -Two(2) large plastic bins of cooked Tripa(pork)- Appx 30lbs - 50-51F
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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."



Public Health  
Environmental Health Services

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#### 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
- A permit suspension (closure) on your last graded inspection.

#### 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 feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments



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LOCATION 205 W BASELINE AV, SAN BERNARDINO, CA 92410	INSPECTOR Mechelle Rouse

Letter grade "C" was posted on this day.

Due to the facility receiving a score between 79 and 80, this food facility MUST correct the deficiencies listed in the official inspection report (OIR) and MUST submit to our division a written request for a re-score inspection within 30 days of the OIR. The health official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection may be immediately closed by the health official and remain closed until at least a "B" grade is achieved on a re-score inspection. Do NOT remove or relocate grade card.

Non-compliance will result in a charged follow up inspection at an hourly rate of \$245.

Two (2) missing or invalid food handler cards was observed on this day.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

**Handouts Provided:**

- Five (5) CDC risk factors
- Proper Cooling (Eng/Span)
- Active managerial control
- Request for a Re-Score Inspection
- A Quick Guide to Safe Food Handling
- Foodborne Illness-Causing Organisms in the U.S
- Missing food handler paperwork

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection Reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Do NOT remove or relocate grade card.

Non-compliance will result in a charged inspection at an hourly rate of \$245.

**FOOD DONATIONS:** You can help relieve hunger in your community! Nearly 5 million people in California struggle with food insecurity. YOU can help fill this gap by donating your surplus wholesome food to local nonprofits and directly to individuals. California recently passed the California Good Samaritan Food Donation Act (AB 1219), which provides liability protections for entities that make good faith donations of surplus 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





**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME AYON TACOS MEXICO	DATE 6/9/2021
LOCATION 205 W BASELINE AV, SAN BERNARDINO, CA 92410	INSPECTOR Mechelle Rouse

A handwritten signature in blue ink that reads "Manuel Ayon".

NAME: Manuel Ayon  
TITLE: Owner