



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DEL TACO #321		DATE 9/2/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2021
LOCATION 56748 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284			INSPECTOR Rubi Guido	
MAILING ADDRESS 5 1/2 E STATE ST STE 4, REDLANDS CA 92373			IDENTIFIER: Restaurant	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:42 PM	TIME OUT 3:49 PM	FACILITY ID FA0007805	RELATED ID PR0006121	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 83**

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
In	N/O	1. Demonstration of knowledge; food safety certification				⊗
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	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record	+		⊗
In	N/O	N/A	9. Proper cooling methods		4	2
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
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	⊗
46. No unapproved private homes/living or sleeping qu	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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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 9/2/2021 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Measured the internal temperature of the following potentially hazardous food at 53F-60F, stored in the walk-in cooler (ambient temperature measured 64F):</p> <ul style="list-style-type: none"> <li>- Cheddar cheese</li> <li>- American cheese</li> <li>- Jack cheese</li> <li>- Ice cream mix</li> <li>- Cut tomatoes</li> <li>- Scrambled egg mix</li> </ul> <p>The manager stated that the walk-in cooler was being repaired (replacing the compressor) and that the food was out of temperature starting at 10:30am or 11am, approximately 3 or 3.5 hours prior to questioning.</p> <p>Ensure all potentially hazardous food is held at 41F or below for cold holding and 135F or above for hot holding.</p> <p>Note: The employees provided ice baths for all potentially hazardous food in the walk-in cooler. Corrected onsite.</p>
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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:** <https://youtu.be/RI6w5DtEs7w>

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 9/2/2021 Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> Upon questioning, the employees were unable to demonstrate adequate knowledge of the following:</p> <ul style="list-style-type: none"> <li>- Hot and cold holding temperatures of potentially hazardous food. The employees stated that the hot holding temperature of potentially hazardous food is 100F and that they do not know the cold holding temperature of potentially hazardous food.</li> <li>- Manual warewashing procedure. The employee stated that the water temperature for manual warewashing is 80F.</li> <li>- Cooking temperatures. The employee stated that he/she did not know the internal cooking temperature of ground beef patties.</li> </ul> <p>Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.</p> <p>Note: The employees were educated at the time of inspection. Corrected onsite.</p>
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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



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**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS** **MAJOR**

**POINTS**  
**4**  
Compliance date not specified  
Complied on 9/2/2021  
Violation Reference - HSC - 114000

**Inspector Comments:** A) Measured the internal temperature of the following potentially hazardous food at 45F-64F, stored on ice at the taco bar:  
- Pico de gallo  
- Cheddar cheese  
- Sour cream  
The director stated that time control is used for potentially hazardous food stored at the taco bar. Observed no time indications for these items. The employee stated that the time log was misplaced and that these items were placed at the taco bar at 1:30pm, approximately 0.5 hours prior to questioning.

Ensure food items held using time as a public health control are marked or otherwise identified that it has been out of temperature control for less than four hours. All food items under time as a public health control shall be discarded after 4 hours. Food items shall not exceed the time marked.

Note: The employee provided time records. Corrected onsite.

B) Measured the internal temperature of the following potentially hazardous food at 57F-68F, stored on ice at the cooking line:  
- American cheese  
- Cheddar cheese  
- Jack cheese  
- Sliced tomatoes  
The director stated that time control is used for potentially hazardous food stored at the cooking line. Observed incorrect time indications for these items. The employee stated that the time records were not current and that these items were placed at the cooking line at 12:15pm, approximately two (2) hours prior to questioning.

Ensure food items held using time as a public health control are marked or otherwise identified that it has been out of temperature control for less than four hours. All food items under time as a public health control shall be discarded after 4 hours. Food items shall not exceed the time marked.

Note: The employee provided correct time records. Corrected onsite.

**Violation Description:** When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

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

**POINTS**  
**1**  
Compliance date not specified  
Complied on 9/2/2021  
Violation Reference - HSC - 114130, 114130.1, 114130

**Inspector Comments:** Measured the ambient temperature of the walk-in cooler (holding potentially hazardous food) at 64F. The manager stated that the walk-in cooler was being repaired (replacing the compressor).

Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below.

Note: The walk-in cooler was repaired and measured the ambient temperature at 41F. Corrected onsite.

**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)



Public Health  
Environmental Health Services

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** Observed dry food debris on a tomato slicer grid, stored with clean dishes on the left drain board of the 3-compartment sink. The employee demonstrated and the director stated that the dishes are washed from right to left.

All food-contact surfaces of utensils and equipment shall be properly cleaned and sanitized.

**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)

#### 38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114149, 114149.1

**Inspector Comments:** Observed the light fixture located outside of the walk-in cooler to be nonfunctional.

Repair/replace the light fixture. Ensure all light fixtures are maintained in good condition. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** A) Observed excessive debris buildup under all equipment in the preparation, warewashing, cooking and storage areas, and excessive grease buildup under the cooking equipment.

Ensure floors, walls, and ceilings are clean and in good repair.

B) Observed heavily soiled walls throughout the preparation, warewashing, cooking and storage areas.

Ensure floors, walls, and ceilings are clean and in good repair.

C) Observed several missing, damaged and unapproved ceiling panels in the front kitchen and janitorial areas.

Ensure floors, walls, and ceilings are clean, approved and in good repair.

**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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#### 48. FOOD HANDLER CERTIFICATION

**POINTS**  
**3**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed eleven (11) employees without a valid and/or current San Bernardino County food handler card.

Provide current valid San Bernardino County food handler cards for these employees within 14 days.

A Missing Food Handler Cards form was explained and left with the person in charge during the time of this inspection. Complete and return the completed form and copies of all cards/certifications to San Bernardino County Environmental Health Services by email to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com) or via mail or fax to 909-387-4323.

Fail to comply 100% will result in a charged inspection of \$122.50 minimum to verify compliance.

After this date, if these employees no longer work at this facility, then the person in charge shall clearly indicate the dates of termination on the Missing Food Handler Cards form.

**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:** [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)

#### 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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"B" grade card posted on this date.

PEP Talk unable to be given.

The following documents were provided:

- Missing Food Handler Cards form
- Food Handler Training card
- Re-score form
- Top 5 CDC Risk Factors
- Active Managerial Control handout
- Risk Based Inspection Frequency handout

NOTE:

DO NOT REMOVE, RELOCATE, OR OBSTRUCT IN ANY WAY THE LETTER GRADE CARD.

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

When ready for re-inspection, submit a re-score inspection application.

**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: Danny Martinez  
TITLE: Director