385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
MEXICAN STREET TACOS	7/24/2019	8/07/2019	11/30/2019

LOCATION	INSPECTOR
73768 GORGONIO AV, TWENTYNINE PALMS, CA 92277	Rubi Guido

MAILING ADDRESS: 31788 AVENIDA VALDEZ, CATHEDRAL CITY CA 92234 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 13 - Permit Suspended / Facility Closed

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
12:30 PM	3:25 PM	FA0005564	PR0003324	1620

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.

B

SCORE 80

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			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	2
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	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 reservice 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	1
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	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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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54. PERMIT SUSPENSION

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: The health permit to this facility has been suspended on this date due to lack of hot water and other critical violations.

The owner will contact Environmental Health Services for a reopening when hot water is supplied at a minimum temperature of 120F
when measured from the faucet, and the ambient temperature of both refrigeration units measure 41F or below
and maintain the internal temperature of potentially hazardous foods at 41F or below.

Call this office when the facility is ready to reopen and a reinspection will be scheduled to determine compliance. This facility must remain closed for business until a reinspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ MAJOR ⚠

POINTS
4

Compliance date not specified
Complied on 7/24/2019
Violation Reference -

Inspector Comments: Observed employees washing hands without hot water. The facility did not have hot water at the time of inspection.

Ensure employees wash hands with hand soap and hot water (minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: Facility was closed on this date due to lack of hot water and other critical violations. All food preparation ceased. Corrected on site.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf

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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 7/24/2019
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following:
"Del Field" cold holding and reach-in cooler (52.7F) next to the hot holding unit:
- Buche at 56F
- Chorizo at 47F
- Southwest sauce at 58F
- Chipotle sauce at 59F
- Salsa de torta at 62F
- Ranch at 60F
- sliced tomato at 58F
- Cabeza at 56F
- Lengua at 53F
- Shrimp at 55F
- Parmesan cheese at 60

Ambient temperature reading for the "True Refrigerator" upright unit measured 54.9F:
- Southwest sauce at 50F
- Marinara sauce at 55F
- Chipotle sauce at 56F
- Sour cream at 57F
- Tomato sauce at 57F
- Tartar sauce at 50F
- Buttermilk ranch at 50F
- Parmesan cheese at 50F
- Beans at 52F and 58F
- Shredded cheddar and mont jack cheese at 52F
- Shell eggs at 48F

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: Employee stated that the above potentially hazardous foods (PHFs) were holding in the refrigeration units for more than a day. Employee voluntarily discarded the above PHFs. See VC&D for details. Corrected on site.

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/Food_Danger_Zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 7/24/2019
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed employee actively warewashing at the time of inspection. Employee was washing utensils without hot water, wiping utensils with a towel from a bucket of chlorine, immediately rinsing sanitizer off, and then air drying.

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

Note: Employee was educated at the time of inspection. Corrected on site.

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

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21. HOT AND COLD WATER AVAILABLE ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 7/24/2019
Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed facility operating without hot water. The hot water measured 93F maximum throughout the facility. Facility was closed due to lack of hot water.

Hot water was adjusted during the inspection:
- Hand washing sinks (maximum of 101.2F)
- The 3-compartment sink (maximum of 104.8F)
- The preparation sink (maximum of 106.5F)
- Employee Restrooms hand washing sinks: Hot water measured 107.2 (maximum) for the women's restroom and 115.5 (maximum) for the men's restroom.

Hot water shall be supplied at a minimum temperature of 120°F when measured from the faucet.

Note: Facility was closed on this date due to lack of hot water and other critical violations. Corrected on site.

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)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2

Compliance date not specified
Complied on 7/24/2019
Violation Reference - HSC - 113947-113947.1

Inspector Comments: A) Upon questioning, employees were unable to demonstrate adequate knowledge in the proper warewashing procedures. Employees stated that utensils are washed, rinsed, and wiped with a towel from a bucket with sanitizer (chlorine), immediately rinsed, and then allowed to air dry.

Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.

Note: Employees were educated at the time of inspection. Corrected on site.

B) Upon questioning, the manager and employee were unable to demonstrate adequate knowledge in the cold holding temperatures of potentially hazardous foods (PHFs). The manager and employee stated that they did not know the cold holding temperatures.

Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.

Note: Employees were educated at the time of inspection. Corrected on site.

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

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

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: A) Observed the cold holding reach-in cooler and upright refrigerator to not be holding PHFs at or below 41F. Ambient temperature for the reach-in cooler measured 52.7F and the upright refrigerator measured 54.9F.

Repair/replace nonfunctional equipment. All utensils and equipment shall be fully operative and in good repair.

Note: Employee removed all PHFs. Corrected on site.

B) Observed a Pepsi cooler being used to hold raw meats in the back room. The cooler was labeled as "Bottled Products Only". Measured meats at 38F.

Discontinue the use of this equipment for open food. Obtain approved, food-grade equipment for proper food storage that is NSF approved, or equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable.

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)

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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed several wet wiping towels stored on the preparation table and equipment throughout the kitchen. Observed towels not completely submerged in the sanitizer bucket solution (chlorine).

Discontinue this practice. Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution.

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)

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113980

Inspector Comments: The Manager and employee voluntarily consented to the condemnation and destruction of the following items:
- Buche (12 oz)
- Southwest sauce (5 lb and 14 oz)
- Chipotle sauce (21 lb and 12 oz)
- Salsa de torta (20 oz)
- Ranch (10 oz)
- Sliced tomato (half)
- Cabeza (2.5 lb)
- Chorizo (4 lb)
- Marinara sauce (48 lb)
- Sour cream (52 lb)
- Tomato sauce (16 lb)
- Tartar sauce (1 gallon)
- Buttermilk ranch (1 gallon)
- Parmesan cheese (7.5 lb)
- Beans (48 lb)
- Shredded cheddar and mont jack cheese (5 lb)
- Shell eggs (160)
- Shrimp (14 oz)
- Lengua (20 oz)

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

Overall Inspection Comments

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The health permit to this facility has been suspended on this date due to lack of hot water and other critical violations.

Call this office when the facility is ready to reopen and a reinspection will be scheduled to determine compliance. This facility must remain closed for business until a reinspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

NOTE:
Non-compliance will result in a charged follow-up inspection at an hourly rate of $245.
DO NOT REMOVE, RELOCATE OR MOVE NOTICE OF CLOSURE.
When ready for re-inspection, contact 800-442-2283

The following was given:
- PEP Talk
- Re-score form
- Top 5 CDC Risk Factors
- Proper Cooling Methods handout
- Active Managerial Control handout
- Food Facility Risk Based Inspection handout
- Liaison Education and Risk Network handout
- Stickers: 3-Compartment Sink, Hot Hold, Cold Hold, Handwashing, Cooking Temperatures

Signature(s) of Acknowledgement

SNA

NAME: Signature not Available
TITLE: