



Public Health

Environmental Health Services

www.SBCounty.gov

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME VIVA TACOS LA ESTRELLA		DATE 5/6/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 3724 PHELAN RD A, PHELAN, CA 92372			INSPECTOR Mahury Flores	
MAILING ADDRESS 3724 PHELAN RD A, PHELAN, CA 92372			IDENTIFIER: None	
			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 3:36 PM	TIME OUT 5:00 PM	FACILITY ID FA0000288	RELATED ID CO0050696	PE 1620
			RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE	
			ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Environmental health has received a complaint stating that complainant observed air conditioning unit on roof is very loud. Complainant also stated that they bought one chile relleno a la cart and 1 chile relleno burrito when they got home the cilantro on their carnitas taco was bad. When they took a bite of their chille relleno had a sour rancid taste. According to the complainant the inside of the restaurant is very hot.

Description: A complaint report has been received by Environmental Health.

16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

Inspector Comments: Operator voluntarily discarded 8 chile rellenos.

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

Note:

Maintain cold holding temperatures of potentially hazardous foods at 41F or below.

Observed chile relleno were out of temperature according to operator chile rellenos had been prepared night prior to complaint inspection. Temperature of chile rellenos were between 46F and 48F.

Corrective action:

Operator voluntarily discarded chile rellenos. See VC & D

Cilantro at facility is chopped daily and only used the following day if it is in good condition.

After thorough inspection there is sufficient evidence to confirm complaint on chile rellenos, as far as the cilantro there is no sufficient evidence that indicates the cilantro was bad. The air conditioning unit is loud but is part of the whole complex. Complaint closed.

Signature(s) of Acknowledgement

NAME: gricelda felix
TITLE: owner

Total # of Images: 0