



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TACOS LA TERRAZA		DATE 12/4/2018	REINSPECTION DATE 12/18/2018	PERMIT EXPIRATION 2/28/2019
LOCATION 1596 N ORANGE ST, REDLANDS, CA 92374			INSPECTOR Maria Gomez-Casillas	
MAILING ADDRESS 1596 N ORANGE ST, REDLANDS CA 92374			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:17 AM	TIME OUT 11:04 AM	FACILITY ID FA0009347	RELATED ID PR0000194	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 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊘	2
5. Hands clean and properly washed; gloves used prop				
In		+		⊘
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			+	⊘
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In				⊘
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	⊘
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	⊘
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 facility is herby closed due to sewage backup throughout the facility including in food preparation areas. Ensure there is no sewage backup in the facility. When ready for a re-inspection please contact the health department at (800) 442-2283. A closure sign has been posted. Do not remove and or relocate the closure sign. Do not reopen the facility until a re-inspection has been conducted and approval from health department has been granted. The health permit will be suspended.
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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 12/4/2018 Violation Reference -	Inspector Comments: Observed employee touch her clothing and then proceeded on to handle ready to eat food, a tortilla for a burrito without any handwashing. Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling such example would be after touching clothing.
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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>

21. HOT AND COLD WATER AVAILABLE **MAJOR**

POINTS 4	Compliance date not specified Complied on 12/4/2018 Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed maximum hot water temperature to be 86 F throughout the facility. Facility must be able to maintain and provide hot water of a minimum of 120 F in the facility. Corrected on site. The hot water measured 123 F at the 3- compartment sink.
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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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114197	Inspector Comments: Observed the following floor sinks to be backed up: - At the prepration sink - At the 3- compartment sink - At the handwash sink located across the grill - At the handwash sink located across the dry food storage - The floor sink located by the cooks line - The floor sink located underneath the soda syrup boxes Note: Observed two (2) floor sinks to be overflowing (at the handwash sink by the grill and the one at the cooks line. Repair the floor sinks. Ensure to unclog all floor drains in the facility that were observed to be backed up. Clean and sanitize the areas were water was observed to be over flowing from the floor sinks. Clean and sanitize all floor sinks after being repaired (unclogged). The facility will be closed due to sewage backup and overflowing in food preparation areas.
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Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<p>Inspector Comments: Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> -360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program -National Registry of Food Safety Professionals- Food Protection Manager Certification Program -National Restaurant Association-ServSafe® Food Protection Manager Certification Program -Prometric Inc.- Food Protection Manager Certification Program <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p>

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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Complied on 12/4/2018 Violation Reference -	<p>Inspector Comments: Observed missing hand wash soap at the following sinks:</p> <ul style="list-style-type: none"> - Hand wash sink located across the dry food storage - Hand wash sink located across grill. <p>Maintain all hand wash sinks supplied at all times.</p> <p>This violation was corrected on site. The operator supplied hand wash soap dispensers.</p>

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p>Inspector Comments: 1. a.) Observed bowls in rice container used as scoops. b.) Observed knives to be stored on the back of the reach-in refrigerator c.) Observed ice scoops to be stored on top of the ice machine.</p> <p>Store all utensils in a sanitary manner and discontinue the use of bowls as scoops.</p>

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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p>Inspector Comments: Observed 3 missing food handler cards. Fax or email missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245. Note: Food handler cards MUST be issued by San Bernardino County to be valid.</p> <p>Provided missing food handler card form.</p>

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



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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.

Overall Inspection Comments

Posted closure sign.

A re-score form was provided.

A missing food handler card was provided.

Note: Operator did not want to see PEP talk video.

Signature(s) of Acknowledgement

NAME: Joel Torres
TITLE: