



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DEL TACO #138		REINSPECTION DATE Next Routine	INSPECTOR Sierra Clayborn	DATE 10/30/2015
LOCATION 2002 E HIGHLAND AV, SAN BERNARDINO, CA 92404		PERMIT EXPIRATION 12/31/2015	IDENTIFIER: None	
TIME IN 9:01 AM	TIME OUT 9:52 AM	FACILITY ID FA0010180	RELATED ID PR0005479	PE 1621
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED		

### RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** During routine inspection, observed live German cockroach activity in mop sink area and behind a wooden board attached to the wall behind large upright freezer in dry storage area. Facility was granted one week to correct these violations.

During reinspection, observed an aggressive crack and crevice treatment for German cockroaches conducted by Western Exterminator Company on 10-26-15. At that time, the exterminator observed roach activity behind the reach-in freezer in the dry storage area as well as beneath the 2 compartment sink. Wooden board attached to the wall behind the reach-in freezer was removed on 10-26-15 and replaced with FRP and appropriately sealed after the fumigation service was conducted.

An additional crack and crevice treatment was conducted by Western Extermination Company on 10-29-15, and at that time live German cockroaches were observed behind the reach-in freezer in the dry storage area. Observed two maintenance persons on site actively repairing and replacing broken/missing/loose base coving tiles and sealing all base boards throughout food preparation areas. Observed only 1 live German cockroach on wall in mop sink area during reinspection.

Recommended to continue active pest control service until cockroach presence is fully eliminated from food facility. Recommended to have pest control service on a biweekly basis to be in sync with cockroach egg hatching patterns.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed 1 live German cockroach (hardly moving) on wall in mop sink area.

ELIMINATE VERMIN PRESENCE FROM FACILITY.  
Clean and sanitize all affected areas THOROUGHLY with bleach.  
Seal all potential portals for vermin entry, such as gaps or cracks.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

#### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

**Inspector Comments:** Observed inoperable oil filtration equipment stored in a closet near mop sink area.

Repair or remove inoperable equipment from food facility within 30 days.

**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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FACILITY NAME DEL TACO #138	DATE 10/30/2015
LOCATION 2002 E HIGHLAND AV, SAN BERNARDINO, CA 92404	INSPECTOR Sierra Clayborn

### 16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed some grease and food debris build up on gas lines behind grill and fryer at cook's line.

Ensure to clean floors and walls regularly to prevent vermin attraction.

**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))

### Overall Inspection Comments

No summary comments have been made for this inspection.

### Signature(s) of Acknowledgement

NAME: Kim Alexander  
TITLE: Manager

Total # of Images: 0