



**Public Health**  
Environmental Health Services

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### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>TAPIA TACOS MEXICO</b>		REINSPECTION DATE <b>Not Specified</b>		INSPECTOR <b>Jeanette Guido</b>	DATE <b>10/26/2018</b>
LOCATION <b>320 S RIVERSIDE AV, RIALTO, CA 92376</b>				PERMIT EXPIRATION <b>1/31/2019</b>	IDENTIFIER: None
TIME IN <b>3:48 PM</b>	TIME OUT <b>4:47 PM</b>	FACILITY ID <b>FA0012575</b>	RELATED ID <b>PR0016493</b>	PE <b>1621</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

### 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.

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC

**Inspector Comments:** The health permit for this facility was re-instated this date. The notice of closure sign was removed this date.

**Description:** The health permit to operate is hereby reinstated and facility may open.

#### 16K994 Reinspection

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC

**Inspector Comments:** This re-inspection is being conducted at the request of the operator. This facility was closed for business at the time of this inspection. The health permit for this facility was suspended due to unsafe food temperatures in walk-in refrigeration unit. Walk-in refrigeration unit was unable to maintain appropriate temperatures.

At time of re-inspection walk-in refrigeration unit thermometer measured at 41F. Observed raw chicken measure 40 F in walk-in refrigeration unit at this time.

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

#### Overall Inspection Comments

"A" grade card posted.

#### Signature(s) of Acknowledgement

NAME: Beneta Tapia  
TITLE: Manager

Total # of Images: 0