

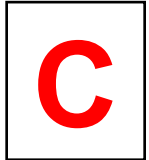


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TAQUERIA MICHOACANA		DATE 12/26/2019	REINSPECTION DATE 1/09/2020	PERMIT EXPIRATION 12/31/2019
LOCATION 15035 MERRILL AV, FONTANA, CA 92335			INSPECTOR Sujin Lee	
MAILING ADDRESS 15035 MERRILL AV, FONTANA CA 92335			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:22 PM	TIME OUT 4:25 PM	FACILITY ID FA0004440	RELATED ID PR0002264	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 71

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			⊗
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
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	+	⊗
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	+	⊗
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			4	⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
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	⊗
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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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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7. PROPER HOT AND COLD HOLDING TEMPERATURES



POINTS

4

Compliance date not specified
Complied on 12/26/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed potentially hazardous foods (PHFs) holding at improper temperatures. The internal temperatures of the PHFs were measured as follows:

- At the hot holding unit:
1. Cooked potato at 98.8 F
 2. Chicharon between 116 and 121 F

Per operator, these PHFs were stored at this unit two hours prior to the inspection.

Corrected on site. The operator was instructed to place these PHFs over ice. Note: Other PHFs stored at the hot holding units have been moved and stored over ice. See #14.

- At the cold holding unit:
3. Mexican cheese at 53 F
 4. Sour cream at 56 F

Per operator, these PHFs were stored at this unit 1 hour prior to the inspection. Note: The operator later stated the unit had been disconnected.

Corrected on site. The operator moved these PHFs and stored them inside the double-door reach-in refrigerator located in the front kitchen.

Maintain the temperatures of PHFs at or below 41 F or at or a above 135 F.

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

9. PROPER COOLING METHODS



POINTS

4

Compliance date not specified
Complied on 12/26/2019
Violation Reference - HSC -
114000

Inspector Comments: Observed a container of cooked beans cooling inside the double-door Traulsen refrigerator at dry storage area. Per operator, this PHF had been stored inside this unit since yesterday. The internal temperature of the PHF was measured at 64 F.

Ensure all PHFs are rapidly cooled from 135F to 70F in two (2) hours or less, and then from 70F to 41F, in a total of six (6) hours or less. Utilize one or more approved cooling methods below:

1. Using shallow pans (recommend using heat-conductive pans)
2. Separating food into smaller or thinner portions
3. Using rapid cooling equipment such as chill blasters
4. Using containers that facilitate heat transfer
5. Adding ice as an ingredient
6. Using ice paddles
7. Placing containers in an ice bath, stirring food frequently

Corrected on site See VC & D.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf



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

POINTS
4

Compliance date not specified
Complied on **12/26/2019**
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1. Observed water to be dripping from the ceiling at the front kitchen. It was observed to be raining at the time of the inspection.

The leaks were observed at the following area:

- a. Adjacent to the hot holding units
- b. Adjacent to the cold holding unit
- c. Adjacent to the handwashing sink
- d. Adjacent to the ice machine
- e. Above the handwashing sink

Note: The ceiling above the handwashing sink was observed to be covered with a black plastic bag and the water was not observed to be dripping to the handwashing sink.

2. Observed an operator preparing food in front of the cold holding unit while the water was dripping from the ceiling.

Note: The water was observed to be dripping to the floors. The water was not observed to be dripping over food or food contact surfaces.

Repair the leaks at the ceiling. Move all food items from the hot holding units and cold holding units. Do not prepare foods at the front kitchen.

Corrected on site. The operator removed all food items from the hot and cold holding units and placed them over ice at back kitchen.

A reinspection will be conducted on or after 12/30/2019 to determine compliance. Failure to comply shall result at an billable re-inspection an an hourly rate of \$245/hour with 30-minute minimum.

2. During an active manual warewashing, an operator was observed to be washing a pan with warm water, rinsing and putting it on shelves without a sanitizing step.

Ensure the food equipment is sanitized in sanitizing solution: 100 ppm chlorine solution for at least 30 seconds or 200 ppm quaternary ammonium solution for at least one minute after it is washed and rinsed.

Corrected on site. The operator sanitized the food equipment in chlorine solution. The operator was educated as to proper manual warewashing procedures.

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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: The "Certified Food Manager" certificate was not observed during the inspection and one of the following occurred more than sixty (60) days prior: change of ownership; commencement of facility operation; or the prior certified food manager left employment.

Provide a valid Food Manager Certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):

- 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

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>



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified	Inspector Comments: Observed an operator brining an open cup of hot coffee and placing it on shelves directly above the 3-compartment sink. Then, the operator was observed to be drinking the coffee in front of the 3-compartment sink, putting it back on the shelves and started washing food equipment.
	Not In Compliance Violation Reference -	
Do not store employee's drink above the 3-compartment sink. Do not drink coffee in front of the 3-compartment sink. Employees shall not eat or drink in non-designated areas where contamination may result.		

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified	Inspector Comments: Water temperatures were measured at the following sinks: 1. Handwashing sink at 74 F Note: The water temperature of the handwashing sink was measured above 100 F at the beginning of the inspection. 2. 3-compartment sink at 89 F Note: The water temperature was measured at 98 F during the active manual warewashing at the 3-compartment sink. Corrected on site. The water temperature at the handwashing sink and the 3-compartment sink were later measured above 100 F. 3. Janitorial sink at 90 F Corrected on site. The water temperature was later measured above 120 F. 4. Preparation sink at 62.5 F A reinspection will be conducted on or after 12/30/2019 to determine compliance. Failure to comply shall result at an billable re-inspection an an hourly rate of \$245/hour with 30-minute minimum. 5. Handwashing sink at women's restroom at 85 F Ensure a minimum of 100 F water is supplied at all handwashing sinks and the 3-compartment sink. Ensure a minimum of 120 F water is supplied at the preparation sink and the janitorial sink.
	Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	

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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed several containers of food, including two containers of raw beef, to be uncovered inside the double-door refrigerator located at the front kitchen. Note: The fan guard of the unit was observed to be accumulated with grease. Ensure foods are covered so that they are protected from contamination. Corrected on site. The operator provided lids for the food containers.
	Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: 1. Observed following containers of food to be stored directly on the floors at following areas:

Inside the storage area located outside:

- a. Several boxes of food, including a container of sea salt
- b. One box of chile cans
- c. One box of hominy cans
- d. One box of Salsa picante tapatio

Inside the dry storage area located inside the facility:

- e. One box of distilled vinegar

At the back door of the kitchen:

- f. Two open containers of chile were observed to be holding the back door of the kitchen.

Corrected on site. The operator moved the containers of chile and placed them on a work table.

Store foods at least 6 inches off the floor to prevent vermin, splash, dust or other forms of contamination or adulteration.

2. Observed containers of following food without labels.

- a. A bulk container of sugar in the dry storage area.
- b. A bulk container of salt in the front kitchen.

Provide labels of containers of foods or ingredients that have been removed from original packages and are not easily recognizable.

3. Observed 8 boxes of raw beef to be stored on pallets outside of the facility near the storage area.

Per operator, these boxes have been stored here two hours prior to the inspection. The operator stated they were about to be stored inside refrigerators.

Note: The internal temperatures of the raw beef were measured below 41 F. A cutting board and knife were observed to be stored on a table outside. The operator stated, the food is not being prepared outside.

Do not store the food items outside without proper protection. Food shall be stored in an approved location to prevent possible contamination.

Corrected on site. The operator moved the boxes of raw beef and stored them inside refrigerators.

A reinspection will be conducted on or after 12/31/2019 to determine compliance. Failure to comply shall result at an billable re-inspection an an hourly rate of \$245/hour with 30-minute minimum.

4. Observed a container of milk to be stored inside an open container of lettuce inside the one-door refrigerator below the cold holding unit.

5. Observed a container of cilantro to be stored inside an open container of beer rib inside the double glass-door refrigerator at dry storage area.

Do not stack food inside open containers of food without adequate protection of the food product.

Corrected on site. The operator provided lids for the food containers.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1. Observed heavy accumulation of black debris inside the gasket of the double-door refrigerator in the storage area located outside.
2. Observed heavy accumulation of debris inside a gap behind the chest freezer in the dry storage area.
3. Observed accumulation of grease on the fan guard of the double-door refrigerator at front kitchen.
4. Observed fan guards of the double-glass-door refrigerator to be rusty.

Maintain all nonfood-contact surfaces in a clean and sanitary condition.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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: 1. Observed the following inside the dry storage area:
a. Observed rim of two coffee cups to be broken and chipping. Corrected on site. The operator discarded two coffee cups inside a trash can.
b. Observed the glass-door of the refrigerator to be cracked.
c. The inner door of the chest freezer to be cracked and broken.
2. Observed shelves of the double-door Superior refrigerator to be cracked.

Repair/replace broken/cracked/chipping items as needed to prevent broken pieces from falling inside foods.
3. Observed gasket of the double-door refrigerator at the storage area located outside to be loose.

Repair/replace the loose gasket.

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1. Observed a plastic container without handle to be stored inside the ice machine.
2. Observed a cup without handle to be buried inside a container of chile sauce inside a refrigerator at back storage area.

Corrected on site. The operator removed the cup from the container of the chile sauce.

Provide approved scoops that have handle. Ensure the scoops are stored so that the handle does not come into contact with foods.
3. Observed an operator storing a pan directly on the floor below shelves in dry storage area after she washed and rinsed the pan.

Do not store clean food equipment on the floor. Food equipment shall be stored so it is protected from the contamination.

Corrected on site. The operator washed and sanitized the pan.

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)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed the faucet of the handwashing sink to be leaking and the handle the the sink was not observed to be closed completely. Repair the leak at the handwashing sink.
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Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1. Observed one open cup of coffee to be stored on the ice machine. Do not store the employee's beverage on the food contact surface to prevent possible contamination. 2. Observed several holes on the wall adjacent to electric panels adjacent to restrooms. Seal the holes to prevent vermin harboring. 3. Observed the door of the outside storage area to be propped open. Maintain the door closed to prevent entrance of vermin.
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Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1. Observed floor tiles to be cracked throughout the back storage area. Repair/replace the floor tiles as needed. Ensure the floor surfaces are smooth, of durable construction, and of nonabsorbent material that is easily cleanable. 2. Observed accumulation of food debris on the floor behind the chest freezer in the back storage area. 3. Observed accumulation of trash and debris under the work table in the back dry storage area. Maintain all floors in a clean and sanitary condition.
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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))



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Five food employees were observed to be lacking valid food handler certifications and the owner stated these employees began the employment more than 6 months prior. Provide valid San Bernardino County Food Handler Cards within fourteen (14) days. A missing food handler card information and verification sheet was provided to fill out and fax to (909) 387-4323 or email to sbcfoodworker@gmail.com . Failure to comply will result in billable follow up inspection at an hourly rate of \$245/hour with 30 minutes minimum.

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

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The operator voluntarily discarded approximately 3 lbs. of cooked beans.

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 Official 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

A "C" grade card was posted.

Following handout(s), form(s) and stickers were provided:

1. HELP flyer for February 2020
2. Request for a re-score inspection
3. Dishwashing requires 3-steps
4. Hot and cold holding temperatures
5. Food facility risk based inspection frequency
6. Cooling hot food safely
7. Top 5 CDC risk factors
8. Missing food handler cards-inspector handout
6. San Bernardino County food handlers card



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TAQUERIA MICHOCANA	DATE 12/26/2019
LOCATION 15035 MERRILL AV, FONTANA, CA 92335	INSPECTOR Sujin Lee

Signature(s) of Acknowledgement

NAME: Barcenas, Ana
TITLE: Owner