



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CASA TREJO TORTILLAS			REINSPECTION DATE Not Specified	INSPECTOR Guy Surber	DATE 4/24/2020
LOCATION 1272 W 6TH ST, SAN BERNARDINO, CA 92415			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:31 PM	TIME OUT 4:16 PM	FACILITY ID FA0010099	RELATED ID CO0070004	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: A complaint inspection was conducted today at Casa Trejo Tortillas in San Bernardino.

Reference - HSC

Complainant stated that food was not stored at proper temperatures, that there was a cockroach infestation, and that salsa was delivered to facility in non-refrigerated truck and that handwritten labels were attached to the containers of salsa.

1. Observed that walk-in refrigerator was holding at 52F. Thermometer on unit was reading 53F. Observed food inside walk-in at temperatures ranging from 52F to 68F. Food was voluntarily discarded. See corrections.
2. Observed live cockroach and several recently squashed cockroaches. See correction.
3. Observed rodent droppings. See correction.
4. Observed salsa that manager stated was made 30 minutes prior to inspection. Observed printed labels on containers of salsa with name and address of facility and ingredients listed.

Permit was suspended due to vermin infestation and walk-in refrigerator not functioning properly. Facility closed sign posted at front door. In order to reopen, walk-in refrigeration unit must be repaired and facility must have a professional pest control company inspect and treat facility, ridding it of vermin. Once repairs/corrections/remediation has occurred, call San Bernardino County Environmental Health Services at (800)442-2283 for a reinspection prior to reopening facility.

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

16K054 Permit Suspension



Compliance Date: Not Specified

Inspector Comments: Permit was suspended due to vermin infestation involving rodents and cockroaches and walk-in not functioning properly. The walk-in refrigeration unit is the main refrigeration unit, and the facility cannot safely operate without it. It was observed to be holding at 52F.

Not In Compliance

Violation Reference - HSC - 114409, 114405

Facility must remain closed for a minimum of 24 hours while corrections are made. In order to reopen, walk-in refrigeration unit must be repaired and facility must have a professional pest control company inspect and treat facility, ridding it of vermin.

Once repairs/corrections/remediation has occurred, call San Bernardino County Environmental Health Services at (800)442-2283 for a reinspection prior to reopening facility.

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)



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16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following:

1. two containers of beef, approximately 10 pounds each, in walk-in refrigeration unit at 64F that manager stated had been cut more than four (4) hours before this inspection.
2. one approximately 10 pound container of carnitas at 68F, that manager stated had been in refrigerator more than six (4) hours.
3. one container of tamales, with approximately 40 tamales, at 54F that manager stated had been made around 10AM the same day as the inspection (more than four (4) hours before).
4. container of cooked bean, approximately 10 pounds, at 52F that manager stated had been in the refrigerator more than four (4) hours.

The above mentioned food items were voluntarily discarded. See VC&D. Note that there would have been no way to lower the temperature of that amount of food without the walk-in refrigerator functioning properly, even if it had been a shorter time out of temperature.

Note: there were tamales, beef, beans, corn, and sauces that were heated to above 135F during this inspection. Book keeper stated that this food would be moved to nearby refrigeration off site or discarded, since it cannot be properly cooled down in the facility.

Ensure that food is cooled to below 72F in two (2) hours and below 41F within four (4) hours. Ensure that food is held above 135F or below 41F to keep it out of the danger zone.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed the following:

1. One live cockroach and several recently smashed cockroaches in kitchen area. Live cockroach was by handwashing sink and table at right front of kitchen.
2. Rodent droppings in dry storage area off of main kitchen in left rear of facility as viewed from the entrance.

Contract with a professional pest control company to remove vermin from facility and hinder their return.

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)

16C035 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 that walk-in refrigeration unit was holding at 52F.

Repair walk-in unit so that it holds at or below 41F.

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)

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed screened door near back of kitchen area on one side that had gaps along the top and bottom that vermin could pass through.

Observed front door had gaps at bottom that vermin could pass through.

Seal these gaps by installing weather stripping in these areas.

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)



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16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed very damaged ceiling in employee restroom. A large portion of ceiling was missing.

Repair ceiling in this location so that it is as described below.

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))

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The following food was voluntarily discarded by manager.

1. two containers of beef, approximately 10 pounds each
2. one approximately 10 pound container of carnitas
3. one container of tamales, with approximately 40 tamales
4. container of cooked bean, approximately 10 pounds

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

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

SNA

NAME: Signature not available

TITLE:

Total # of Images: 0