



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME COTIJAS TACO SHOP		REINSPECTION Not Specified	INSPECTOR Zaynab Darwiche	DATE 8/4/2022
LOCATION 1089 E WASHINGTON ST, COLTON, CA 92324		PERMIT	IDENTIFIER: None	
TIME IN 12:06 PM	TIME OUT 12:26 PM	FACILITY ID FA0009414	RELATED ID CO0084399	PE 1621
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED 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.

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:** Environmental Health received a complaint on 08/03/2022 stating that the fish tacos were rotten.

Reference - HSC

Discussed with the manager who stated they were unaware of the complaint. Questioned manager about fish handling procedures and quality checks. Per manager, the facility receives their fish fresh, and stored inside the walk-in refrigerator at 41F and below. Any products that appear to be in bad condition are returned or discarded.

Questioned manager about cooking temperatures for fish, who stated they cook until it is very hot (greater than 145F).

Observed the fish inside the cold-holding unit at the cook's line and inside the walk-in refrigerator to be in good condition and unadulterated. Fish was measured to be less than 42F.

Ensure all food is manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Ensure all potentially hazardous foods are stored at 41F and below, or 135F and above.

Facility is in compliance. Complaint closed.

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

#### Overall Inspection Comments

A routine inspection was conducted on this date.

#### 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

No Sig

NAME: Hector Gonzalez  
TITLE: Manager

Total # of Images: 0