



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT				REINSPECTION DATE Not Specified	INSPECTOR Emmily Phan	DATE 10/18/2018
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION 12/31/2018	IDENTIFIER: None	
TIME IN 10:57 AM	TIME OUT 11:58 AM	FACILITY ID FA0007952	RELATED ID PR0009841	PE 1620	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 (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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments:

A follow-up inspection has been conducted on this date at the request of the manager regarding a closure that occurred on 10/17/18.

The health permit to this facility was suspended on 10/17/18 due to a live cockroach infestation that was observed in the kitchen facility.

During this follow-up reinspection on 10/18/18, one (1) dying cockroach has been found on the stool in the cook's line. The operator removed the cockroach from the facility. No evidence was found of a live pest infestation on this date. All contact surfaces that have come into contact with vermin have been cleaned and sanitized.

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

A "B" grade placard has been posted on 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: A follow-up reinspection has been conducted on this date at the request of the manager regarding a closure that occurred on 10/17/18.

During the routine inspection on 10/17/18, numerous live cockroaches of all life stages (egg casings, nymphs and adults) have been observed underneath the front reach in cooler and behind the wall covering near the three compartment sink. Several dead cockroaches have been observed underneath the soda fountain syrup boxes.

During this follow-up reinspection on 10/18/18, one (1) dying cockroach has been found on the stool in the cook's line. The operator removed the cockroach from the facility. No evidence was found of a live pest infestation on this date. All contact surfaces that have come into contact with vermin have been cleaned and sanitized.

This food facility was observed to be in a clean and sanitary condition.

Continue to maintain this facility in a clean and sanitary condition and free from vermin-including but not limited to cockroaches.

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



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT	DATE 10/18/2018
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Emmily Phan

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

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: A.) Observed gaps in-between the baseboard and wall behind the 2 door Turbo Air cold holding unit located near the cashier station. Observed gaps behind the FRP board behind the 3 door Master Build refrigeration unit in the kitchen.

Caulk and seal all gaps and holes to prevent vermin entrance and harborage areas. Caulk and seal the FRP tight to the wall.

B.) Observed debris accumulation on the pipes located behind broiler cooking station in the kitchen.

Clean and maintain cooking equipment in a clean and sanitary manner to prevent attracting vermin.

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

The health permit for this facility has been reinstated on this date.

A "B" grade placard has been posted on this date.

Signature(s) of Acknowledgement

NAME: Julissa Leyva
TITLE: Manager

Total # of Images: 0