



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TAQUERIA ZACATECAS			REINSPECTION Not Specified	INSPECTOR Stephanie Obregon P	DATE 5/10/2022
LOCATION 17014 SMOKE TREE ST, HESPERIA, CA 92345			PERMIT	IDENTIFIER: None	
TIME IN 12:03 PM	TIME OUT 12:55 PM	FACILITY ID FA0015236	RELATED ID CO0083121	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ 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

Reference - HSC

Inspector Comments: The purpose of this visit is to conduct a complaint investigation. A complaint was received by the San Bernardino County Environmental Health Services on May 9, 2022. The complainant stated that upon arriving to the facility, there was a foul, unpleasant smell, specifically near the soda machine. The complainant alleged there was black mold like substance on the ceiling, ants were observed on the floor, and bugs were crawling on the walls and tables where the customers eat.

Upon questioning, the person in charge stated they were not aware of this complaint and have not received any in similar nature. Per manager, pest control services come once a month. No pest control service receipts or invoices were observed on this date, due to the person in charge stating they could not provide them on this date. Observed appearance of mold like substance on A.C. unit located on the ceiling in the middle of the customer dining area (See violation 16C045). Observed several ants in the storage room underneath the storage racks containing sugar, flour, and rice, although no contamination of food was observed. Observed several old rodent droppings in the cabinets located underneath the soda machine, although after thorough inspection of facility, no active infestation was observed. Observed a sticky trap in the dining area underneath a table to have dead cockroaches (See Violation 16C023). The person in charge was instructed to clean and sanitize all evidence of rodents, cockroaches, and insects. A re-inspection will be conducted on a later date to verify compliance of eliminating vermin evidence, and ants in the storage area.

A routine was done on this date in conjunction to the complaint. See inspection report 5/10/2022 for further details.

Complaint closed.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: (1) Observed several old rodent droppings on the floor inside the cabinets located underneath the soda machine. After a thorough search of the facility, observed no signs of an active infestation. NOTE: No food or food contact surfaces were observed to be contaminated.

(2) Observed one (1) dead adult cockroach in the facility, near the storage rack containing sugar located in the dry storage area. After a thorough search of the facility, observed no signs of an active infestation.

(3) Observed a sticky trap with several dead adult cockroaches underneath a dining table located in the customer dining area.

(4) Observed several ants on the floor in the storage room located underneath the storage rack storing containers of sugar, flour, and rice, although none observed on food.

Clean and sanitize all affected areas and maintain the facility free from vermin. Remove and eliminate any evidence of rodents, cockroaches, and ants.

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)



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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 the ceiling to be in disrepair, due to air conditioning unit not functioning properly. Observed appearance of black mold like substance around the air conditioning unit in the ceiling.

Ensure to repair/replace the ceiling to be smooth, easily cleanable, and remove the mold like substance in the ceiling to be in good condition.

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

A complaint investigation was done on this date.

A routine inspection was done on this date. See inspection report 5/10/2022 for further details.

The complaint was closed.

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: Juan Escalante
TITLE: PIC

Total # of Images: 0