



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TAQUERIA ZACATECAS			REINSPECTION DATE Not Specified	INSPECTOR Kathryn Gutierrez	DATE 7/2/2019
LOCATION 17014 SMOKE TREE ST, HESPERIA, CA 92345			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:24 PM	TIME OUT 1:45 PM	FACILITY ID FA0015236	RELATED ID CO0066295	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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, 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: On this date, an investigation was conducted due to a complaint received by San Bernardino County Environmental Health Services.

Reference - HSC

As per complainant: Complainant observed facility infested with flies.

Observation (s):

- Observed main door and side door propped open.
- Observed some flies at facility.
- Observed trash can covered by lids at the back parking area.
- At time of inspection, no active flies were observed near or on trash can.

Conclusion (s):

- Employees were educated on keeping facility doors closed at all times to prevent mechanical vector (flies) from entering facility.
- Employees closed doors.
- Complaint closed . A follow-up inspection will be conducted in 5 days in regards to routine inspection for fly/cockroach elimination.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: 1) Observed a moderate amount of flies around kitchen area and throughout facility.

Not In Compliance

Eliminate vermin and ensure facility remains free of vermin at all times to eliminate potential contamination.

Violation Reference - HSC - 114259.1, 114259.4, 11425

2) Observed approximately five (5) dead german cockroaches on glue trap located on floor under soda machine.

Eliminate glue trap and ensure facility is free of vermin.

A follow-up inspection will be conducted in 5 days to verify that facility is free of vermin.

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)

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

Compliance Date: Not Specified

Inspector Comments: Observed air curtain for both entrance door and delivery door non-operational.

Not In Compliance

Ensure air curtain is fully operational at all times to prevent vermin entrance.

Violation Reference - HSC - 114067 (j), 114123

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)

Overall Inspection Comments



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No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Juan Jose Escalante
TITLE: Person in charge

Total # of Images: 0