



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME TAQUERIA LA MEXICANA			REINSPECTION DATE Not Specified	INSPECTOR Bennetta Betbadal	DATE 10/13/2015
LOCATION 18596 VALLEY BL, BLOOMINGTON, CA 92316			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:45 PM	TIME OUT 3:05 PM	FACILITY ID FA0008286	RELATED ID SR0070406	PE 1767	SERVICE: 025 - PLAN REVIEW RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 57 - PLANS REJECTED

RETAIL FOOD PLAN CHECK - Plan PEP Minor 0-1,499 SqFt

17K987 Plans - Plan Review Rejected



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114387

Inspector Comments: Your plan has been rejected due to incomplete plan.

Also since facility has been closed since January, 2015 now facility has to be in compliance with new health codes. please see the noted corrections and submit 3 sets of corrected and complete plans and all the additional needed documents.

Violation Description: Thank you for your plan submittal. We are not yet able to approve your plans. Please review and address all items noted on this correction sheet and resubmit plans. Be advised that constructing without plan approval is prohibited. You must receive written approval by this agency prior to commencing any construction.

17K009 Construction - Mop Sink - Requirements

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114279(a)

Inspector Comments: Provide a mop sink.

Description: At least one curbed cleaning facility or mop sink equipped with a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.

17K031 Construction - Employee Facilities

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide a locker one per employee per shift.

Description: Lockers must be installed on six (6) inch high, easily cleanable legs, cantilevered off the wall, or on a minimum four (4) inch high continuously covered curb or platform. L-angle legs are not acceptable.

17K049 Construction - Restrooms - Requirements

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114276

Inspector Comments: Show path of travel for customers to use the restrooms.

Description: At least one public accessible restroom must be provided in facilities with on-site consumption of food or beverages. Patrons may not access restroom by passing through food preparation, food storage, or utensil washing areas.

17K079 Equipment - Submittal - Specs

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114380(b)

Inspector Comments: Provide complete list of ALL equipment, for example it only stated one oven under the hood, please note and show all cooking equipment that are under the hood.

Description: Provide the make and model number and/or manufacturers specification sheets on all proposed equipment.

17K238 Plans - Submittal - Menu

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114380(b)

Inspector Comments: Submit a menu, cooking equipment list is not complete and need to be verified according to the menu.

Description: Submit complete menu information.



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17K240 Plans - Submittal - new or remodel

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380(a)

Inspector Comments: Must show before and after re model's floor plan. On the plans is stated that floor plan is changed, please show the changes.

Provide an accurate name of the facility on the plans. On the plan name of the facility is noted as " Jorge's Restaurant", however on the plan review application it is noted as " Taqueria La Mexicana" , which is the correct name?

Description: A person proposing to build or remodel a food facility shall submit 3 sets of complete, easily readable plans drawn to scale, and specifications to the enforcement agency for review, and shall receive plan approval before starting any new construction or remodeling of any facility for use as a retail food facility.

17K302 Storage - General

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Must provide 32 linear feet of dry storage. Plans only shows 8 linear feet. Regardless the number of tier there should be 32 linear feet of dry storage and we look for actual floor space, wall mounter shelves are not approved.

Description: In addition to dry food working storage (i.e., over and under counter storage) and refrigeration storage, provide an adequate sized room or area for dry food backup storage and other food related storage items, which is equipped with a minimum of 32 linear feet (3-tier high = 96 feet) of approved ANSI Certified (NSF, UL, or ITS) wire rack shelves.

17K371 Ventilation - Mechanical Exhaust - Test

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide an air balance report, must verify the existing hood's actual CFM and make up are. May use any of the noted companies or and other that you choose.

- 1- Empire Air balance co 714-465-2718
- 2- Air Balance Guys 661-377-2151
- 3- L.A. Air Balance 909-931-1114
- 4- Air Management Industries 909-702-4926
- 5- Kitchen Hood balance 626-274-0522
- 6- Certified Air Balance Co. 661-269-2232
- 7- Yardley-Zaretsky Inc 714-641-2930
- 8- Precision Air Balance Co. 714-630-3796
- 9- Independent Air Group 760-949-9972
- 10- Plus Air Duct Testing – Jason 909-273-7272

Description: Mechanical exhaust system requires an Air-Balance test by a licensed or certified technician.

17K383 Vermin - Air curtain - Delivery Doors

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide an air curtain on the delivery door.

Description: Delivery doors shall be equipped with a microswitch activated air curtain device that delivers an air velocity of at least 750 feet per minute, measured three (3) feet above the floor. The curtain of air shall cover the entire width of the door. For delivery doors that are wider than four (4) feet, the air curtain must produce an air velocity of at least 1600 feet per minute, as measured three (3) feet above the floor.

17K386 Vermin - Doors - Exterior

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: All doors should open outward, door number D-1 should open outward.

Description: All exterior doors must open outward and be self-closing.



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17K423 Warewashing - General - Requirement

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEG

Inspector Comments:
Existing 2-compartment sink shall be replaced and up grade with a 3-compartment sink.

Provide an approved three (3) compartment sink, with dual integrally installed, sloped stainless steel drainboards, round metal legs, and an eight (8) inch stainless steel backsplash, for washing kitchen utensils.

Description: Provide an approved three (3) compartment sink, with dual integrally installed, sloped stainless steel drainboards, round metal legs, and an eight (8) inch stainless steel backsplash, for washing kitchen utensils.

17K452 Disposal - Septic tank

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114197

Inspector Comments:
If facility is on the septic system, it has to be certified if any new sinks are added . Attached for shall be completed and submitted to Julie Paez at our San Bernardino office.

Description: The Existing Septic System (Private Sewage Disposal System) must be certified (form enclosed).

17K454 Disposal - Grease Trap

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114201

Inspector Comments: Show location of the grease trap or interceptor.

Description: A grease trap or grease interceptor shall not be located in a food or utensil handling area.

17K836 Plans - Submittal - Finishes

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114271

Inspector Comments: Provide a complete finish schedule, materials on the walls, floor, base coves and ceiling at all areas: kitchen, storage and restrooms and walk-in cooler and walk-in freezer.

All existing finishes are subject to approval and all has to be according to approved materials.

Description: Submit a complete finish schedule for all floors, walls, and ceilings.

17K840 Plans - Submittal - Remodel - After

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114380(a)

Inspector Comments: Show location and to the scale all equipment, can't locate the hand wash sink and the mop sink.

Description: Provide a detailed floor plan showing the food facility after the proposed remodel.

17K851 Plans - Scale

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114380

Inspector Comments: Ensure that ALL items drawn on the plan are drawn to the size, for example walk-in cooler is noted however it measures 10'x2' which not the actual size of a walk-in cooler.

Description: A person proposing to build or remodel a food facility shall submit complete, easily readable plans drawn to scale (i.e., 1/4 in. = 1 ft), and specifications to the enforcement agency for review, and shall receive plan approval before starting any new construction or remodeling of any facility for use as a retail food facility.

Overall Inspection Comments

There is an outstanding balance in amount of \$725.00 which shall be paid in full in cash at time of resubmitting the plans.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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NAME:
TITLE:

Total # of Images: 0