



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME COTIJAS TACO SHOP			REINSPECTION DATE 5/24/2021		INSPECTOR Rubi Guido	DATE 5/10/2021
LOCATION 1089 E WASHINGTON ST, COLTON, CA 92324			PERMIT EXPIRATION 4/30/2022		IDENTIFIER: None	
TIME IN 9:24 AM	TIME OUT 10:35 AM	FACILITY ID FA0009414	RELATED ID PR0005729	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a follow-up inspection to verify compliance regarding an active cockroach infestation.

FINDING(S):

The owner stated the following:

- The facility was closed by Environment Health Services on 5/7/21.
- The facility was given approval by Environmental Health Services on 5/8/21 to re-open the facility.
- The facility voluntarily remained closed until 5/9/21.
- The facility re-opened on 5/9/21.
- Lloyd Pest Control provided services on 5/7/21, 5/8/21 and 5/10/21.
- Pest control services will be provided again before 5/12/21.
- Has not seen live or dead cockroaches after the treatment on 5/8/21.

OBSERVATION(S):

- Live and dead cockroaches (nymph and adult) under the following areas:
 - Preparation sink. One (1) live and two (2) dead.
 - Warewashing sink. Four (4) live and several dead.
 - Table located to the right of the hand sink. One (1) live.
 - Hand sink. Five (5) live.
 - Table/storage located to the right of the front counter. One (1) dead.
 - Front counter. One (1) live and one (1) dead.
 - Ice machine. One (1) live and one (1) dead.
 - On the chest freezer located across from the preparation sink. One (1) live.
 - Dry storage room. Two (2) live.
- No live or dead cockroaches in the dining room.
- The owner eliminated all live cockroaches at the time of inspection.
- Openings in the wall/ceiling around the pipes above the preparation sink.
- Large openings under the front counter.
- Lloyd Pest Control service report (5/10/21) provided upon request.
- Pest control service reports from 5/7/21 and 5/8/21 were not provided upon request. The owner stated that these reports will be available on 5/12/21.

RESULT(S):

Eliminate all evidence of a cockroach/vermin infestation and properly clean and sanitize all affected areas. A billable follow-up inspection will be conducted on 5/12/21 to verify compliance.

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



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LOCATION 1089 E WASHINGTON ST, COLTON, CA 92324	INSPECTOR Rubi Guido

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed live and dead cockroaches (nymph and adult) under the following areas:

- Preparation sink. One (1) live and two (2) dead.
- Warewashing sink. Four (4) live and several dead.
- Table located to the right of the hand sink. One (1) live.
- Table/storage located to the right of the front counter. One (1) dead.
- Front counter. One (1) live and one (1) dead.
- Ice machine. One (1) live and one (1) dead.
- Chest freezer located across from the preparation sink. One (1) live.
- Dry storage room. Two (2) live.

Eliminate all dead and/or live cockroaches/vermin. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Ensure to properly clean and sanitizer all affected areas.

Note: The owner eliminated all live cockroaches at the time of inspection. A billable follow-up inspection will be conducted on 5/12/21 to verify compliance.

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)

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 openings in the wall/ceiling around the pipes above the preparation sink and large openings under the front counter.

Eliminate all gaps/openings. Ensure floors, walls, and ceilings are in good repair.

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

No summary comments have been made for this inspection.

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: Owner

Total # of Images: 0