



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TACO CHON #2		REINSPECTION DATE Not Specified		INSPECTOR Kelly Eredia	DATE 10/13/2016
LOCATION 15655 HWY 395 , VICTORVILLE, CA 92394				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 12:31 PM	TIME OUT 1:45 PM	FACILITY ID FA0027974	RELATED ID CO0056008	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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, 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

Not In Compliance

Reference - HSC

**Inspector Comments:** Per the complainant, facility serving raw food, and sea food and salsa that taste rotten.

During inspection for complaint CO0056008, raw shrimp was observed at 51F in walk in refrigerator. Shrimp has been in walk in refrigerator since 8am. Maintain all potentially hazardous foods in cold holding at 41F or below. Operator voluntarily discarded about 2 pounds of raw shrimp.

Observed salsa at cook station held at 37F and salsa at salsa station held at 48F. Salsa has been in an improper ice bath for half an hour at time of inspection. Operator was educated about how to maintain proper ice bath, and corrected on site. By end of inspection, salsa temperature was 42F. Operator and employees were able to demonstrate knowledge of proper cooking, and hot/cold holding temperatures.

Observed no raw meat at hot holding table. All meat at hot holding table was held between 150F and 185F.

Invalid and expired food handler cards were observed. Fax missing food handler card form within 14 days, by 10/27/16, to avoid a future charged follow-up inspection at an hourly rate of \$245. Note: Food handler cards MUST be issued by San Bernardino County to be valid. Provided missing food handler card form and informational flyer to obtain proper food handler card.

Based on this information, this complaint could be justified.

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

#### 16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

**Inspector Comments:** Operator voluntarily discarded about 2 pounds of raw shrimp held at 51F.

**Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement

NAME: Pamela Guillen  
TITLE: Person in Charge



**Public Health**  
Environmental Health Services

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Total # of Images: 0