



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TACOS LUCAS INC			REINSPECTION Not Specified	INSPECTOR Olusegun Ayoola	DATE 5/3/2024
LOCATION 18681 VALLEY BL, BLOOMINGTON, CA 92316			PERMIT	IDENTIFIER: None	
TIME IN 7:40 AM	TIME OUT 9:00 AM	FACILITY ID FA0013856	RELATED ID CO0091362	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

No Violations Cited

Overall Inspection Comments

Purpose:

On this date, a follow-up inspection was conducted due to a complaint that was initially received on 03/28/2024.

Nature of Complaint:

The complainant stated that a large sinkhole was discovered in the rear of the facility by the fire department.

Interview:

Per the previous investigation/report it was noted that the facility was required to be closed due to a prominent sinkhole being present in the back parking lot of the facility. Communication has been ongoing with the owner of the facility since 03/28/2024. The owner has contacted both the fire department and code enforcement regarding the procedures that need to be taken in order to fix the sinkhole and replace the septic system. The facility received a plumbing inspection on 05/02/2024 and received final approval from code enforcement that the facility can be opened again.

Observation(s):

Upon arrival at the facility, observed brand-new plumbing for the facility's septic system. The facility is in the final phase of cementing/repaving the rear of the facility. Upon thorough investigation of the facility, observed no active sewage backup. No clogs or slow drainage were observed upon the use of the handwashing sink, preparation sink, three-compartment sinks, and the facility's restroom. All floor sinks were adequately able to drain. All floor sinks were clean and clear of debris and no standing water was observed. The maximum hot water was measured from all faucets at 120F. Upon use of the facility's restroom, no foul odors were observed, and all sinks continued to produce hot water and drained into their designated floor sink.

Outcome:

Ensure all plumbing and plumbing fixtures are installed in compliance with local plumbing ordinances. In addition, all plumbing shall be maintained to prevent any contamination and shall be kept clean, fully operative, and in good repair.

Ensure all liquid waste can drain into an approved sewage disposal system. In addition, toilet facilities must be ensured to be operable.

NOTE: If a food facility experiences overflowing or backing up in the food preparation area or no operable toilets are available for food employees, the facility shall cease operation until the concern has been resolved. Any contaminated food product shall be properly disposed of. The affected area must be cleaned and sanitized prior to reopening.

A follow-up inspection will be conducted later today to ensure all plumbing is in continued good condition. The permit is hereby reinstated. The complaint will be 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](#).



Public Health
Environmental Health Services

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

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TACOS LUCAS INC	DATE 5/3/2024
LOCATION 18681 VALLEY BL, BLOOMINGTON, CA 92316	INSPECTOR Olusegun Ayoola

Total # of Images: 0