



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

| | | | | | |
|--|-----------------------------|--------------------------------|------|--|--|
| FACILITY NAME AMAPOLA RICO TACO INC 4 | | | | DATE 4/9/2013 | SIGNATURE |
| LOCATION 291 E VALLEY BL A, COLTON, CA 92324 | | | | REINSPECTION DATE 10/09/2013 | PERMIT EXPIRATION 6/30/2013 |
| MAILING ADDRESS 1167 N MT VERNON AV, SAN BERNARDINO CA 92411 | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Grace Cat | |
| FA # FA0013967 | PR # PR0018461 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: None |
| TIME IN 11:29 AM | TIME OUT 12:46 PM | CONTACT Not Captured | | | SERVICE: 001 - Inspection - Routine |
| | | | | | RESULT: 03 - Corrective Action / No Follow up Required |
| | | | | | ACTION: 01 - No Further Action Required |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

| |
|--------------|
| SCORE |
| 91 |

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance ○ N/O = Not observed ○ N/A = Not applicable
- + COS = Corrected on-site ⊗ MAJ = Major violation ⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | | COS | MAJ | OUT |
|---|-----|---|---|-------------------------------------|--------------------------------------|
| ○ In | N/O | 1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Wendy Mejia 8-11-16 | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | |
| ○ In | | 2. Communicable disease; reporting, restrictions & excl | | 4 | |
| ○ In | N/O | 3. No discharge from eyes, nose, and mouth | | | 2 |
| ○ In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| ○ In | N/O | 5. Hands clean and properly washed; gloves used prop | | 4 | 2 |
| | In | 6. Adequate handwashing facilities supplied & accessib | | | ⊗ |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ In | N/O | N/A | | 4 | 2 |
| | In | N/O | ○ N/A | 4 | 2 |
| | In | N/O | N/A | + | ⊗ 2 |
| | In | ○ N/O | N/A | 4 | |
| ○ In | N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| | In | ○ N/O | N/A | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| | In | N/O | N/A | 4 | ⊗ |
| Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration | | | | | |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|---|----|---|---|-----|-----|
| ○ In | | 15. Food obtained from approved source | | 4 | |
| | In | N/O | ○ N/A | | 2 |
| | In | N/O | ○ N/A | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| | In | | ○ N/A | | 2 |
| CONSUMER ADVISORY | | | | | |
| | In | N/O | ○ N/A | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| | In | | ○ N/A | 4 | |
| WATER/HOT WATER | | | | | |
| ○ In | | 21. Hot and cold water available _____Temp | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | | |
| ○ In | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| ○ In | | 23. No rodents, insects, birds, or animals | | 4 | 2 |

| SUPERVISION | OUT |
|---|-----|
| 24. Person in charge present and performs duties | 1 |
| PERSONAL CLEANLINESS | |
| 25. Personal cleanliness and hair restraints | 1 |
| GENERAL FOOD SAFETY REQUIREMENTS | |
| 26. Approved thawing methods used, frozen food | 1 |
| 27. Food separated and protected | 1 |
| 28. Washing fruits and vegetables | 1 |
| 29. Toxic substances properly identified, stored, use | 1 |
| FOOD STORAGE/DISPLAY/SERVICE | |
| 30. Food storage; food storage containers identified | 1 |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|--|------------------------------------|
| 33. Nonfood contact surfaces clean | 1 |
| 34. Warewashing facilities: installed, maintained, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | 1 |
| 36. Equipment, utensils and linens: storage and use | ⊗ |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | 1 |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | 1 |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|--|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | 1 |
| 46. No unapproved private homes/living or sleeping qu | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | 1 |
| 48. Food worker cards | 2 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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Critical Violations

9: Proper cooling methods

POINTS Compliance date not specified
4 Complied on 4/9/2013

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

Inspector Comments: Measured a container of cooked beef (carne asada) inside the cooler with temperature ranging from 93F - 95F. Operator stated beefs were cooked about 3 hours ago.

Cool food using an approved method. Operator immediately transferred beefs into shallow pans with ice on the bottom to cool food. Advised operator to continue monitor foods and ensure to get temperature down to 41F or below within the next 3 hours.

Non-critical Violations

6: Adequate handwashing facilities supplied & accessible

POINTS Compliance date not specified
2 Not In Compliance

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

Inspector Comments: Observed handwash sink in the back near the freezer with no paper towel and slow to drain. Provide adequate single-use paper towel at all hanwashing sinks at all times. Repair the slow to drain sink

Observed handwash sink near the cook line with blockage of trash can in front of it. Ensure to keep all handwashing sink accessible for the purpose of handwashing at all times.

14: Food contact surfaces: clean and sanitized

POINTS Compliance date not specified
2 Not In Compliance

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

Inspector Comments: Observed ice machine with accumulations inside. Clean and maintain machine free of accumulations at all times.

36: Equipment, utensils and linens: storage and use

POINTS Compliance date not specified
1 Not In Compliance

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

Inspector Comments: Observed scoop handle of sugar bulk container sitting inside the food contact surface. Ensure to provide an appropriate storing space for all scoops and ensure to keep handle out of or away from food contact surfaces.

Observed an active cutting knife sitting in between the crease of the cold holding unit during pauses of operation. Ensure to store all equipments during pauses of operation using an appropriate method. Operator immediately provided ice bath for the knife.

Overall Inspection Comments

Grade "A" posted.