



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHRONIC TACOS		DATE 10/8/2015	REINSPECTION DATE 10/22/2015	PERMIT EXPIRATION 2/28/2016
LOCATION 11920 FOOTHILL BL 150, RANCHO CUCAMONGA, CA 91730			INSPECTOR Nick Thalasin	
MAILING ADDRESS 11920 FOOTHILL BL UNIT 150, RANCHO CUCAMONGA CA 91730		IDENTIFIER: None		
TIME IN 3:35 PM	TIME OUT 5:50 PM	FACILITY ID FA0016823	RELATED ID PR0022460	PE 1620
		SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed		

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

B
SCORE 87

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				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				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	7. Proper hot and cold holding temperatures	+	⊗		2
In	N/O	8. Time as a public health control; procedures & record			4	2
In	N/O	9. Proper cooling methods			4	2
In	N/O	10. Proper cooking time & temperatures			4	
In	N/O	11. Proper reheating procedures for hot holding			4	
PROTECTION FROM CONTAMINATION						
In	N/O	12. Returned and reserve of food				2
In		13. Food in good condition, safe and unadulterated			4	2
In	N/O	14. Food contact surfaces: clean and sanitized	+	⊗		2

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			4	2
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
In		23. No rodents, insects, birds, or animals				⊗ 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	1
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 handler 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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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Due to the cockroach infestation The Permit to operate is SUSPENDED and the Facility is Ordered CLOSED.
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Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 10/8/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed the raw chicken and the cooked shredded beef (prepared yesterday) in the three door True upright reach-in refrigerator maintained at 52 degrees F. All cold potentially hazardous foods [PHF] shall be maintained at or below 41°F. Condemned and Voluntarily Destroyed.
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Observed various salsas in front coldpan unit maintained at 52 degrees F.
 All cold potentially hazardous foods [PHF] shall be maintained at or below 41°F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 10/8/2015 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed by questioning the bartender is rinsing after sanitizing. The facility must scrape off any food debris on equipment and utensils, wash the utensils, rinse off all the soap film, sanitize the food prep surfaces by contact with a solution of 200 ppm available quat solution for at least 60 seconds, then air dry as per CalCode. Do not rinse off the sanitizer.
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Observed the stacked cleaned pans are very wet inside.
 After cleaning and sanitizing, equipment and utensils shall be air dried or used after adequate draining.

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)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed the steam table is infested with live cockroach nymphs, and he cabinets behind it (holding the take out containers) contains live adult cockroaches. The premises of each food facility shall be kept free of vermin.
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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)

53. IMPOUNDMENT

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114393	Inspector Comments: Observed the take out containers are in cabinets infested with live cockroaches. The single use take out containers are found to be unsanitary and are Impounded. Condemned for destruction.
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Violation Description: An enforcement officer may impound food, equipment, or utensils that are found to be adulterated, unsanitary, or in disrepair. (114393)



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the cabinets behind the serving line containing the take out containers are dirty, sticky, containing particles, live cockroaches and dead cockroaches. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean and sanitize.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

Overall Inspection Comments

Due to the cockroach infestation The Permit to operate is **SUSPENDED** and the Facility is Ordered **CLOSED**. Contact EHS for reinspection prior to reopening.

Note: Do not remove, hide, or damage the Closure Placard. Doing so may result in legal penalties.

Signature(s) of Acknowledgement

NAME:
 TITLE: