



**CAL CODE OFFICIAL INSPECTION REPORT**

|   |                     |                          |   |                                 |
|---|---------------------|--------------------------|---|---------------------------------|
| FACILITY NAME<br>TORTAS SINALOA                               |                     | DATE<br>1/19/2022        | REINSPECTION DATE<br>2/02/2022                      | PERMIT EXPIRATION<br>12/31/2021 |
| LOCATION<br>2252 S EUCLID AV C-D, ONTARIO, CA 91762           |                     |                          | INSPECTOR<br>Allison Torres                         |                                 |
| MAILING ADDRESS<br>2252 S EUCLID AV STE C-D, ONTARIO CA 91762 |                     |                          | IDENTIFIER: Retail-Food                             |                                 |
|   |                     |                          | SERVICE: 001 - Inspection - Routine                 |                                 |
|   |                     |                          | RESULT: 05 - Corrective Action / Follow up Required |                                 |
|   |                     |                          | ACTION: 03 - Reinspection Required                  |                                 |
| TIME IN<br>1:53 PM  | TIME OUT<br>5:30 PM | FACILITY ID<br>FA0013590 | RELATED ID<br>PR0017991                             | PE<br>1621                      |

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.



**SCORE 86**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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                                  |
|---|---|-----|--------------------------------------|--------------------------------------|
| <span style="color: green;">○</span> In | N/O 1. Demonstration of knowledge; food safety certification  |     |                                      | 2                                    |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES    |   |     |                                      |                                      |
| <span style="color: green;">○</span> In | 2. Communicable disease; reporting, restrictions & excl   |     | 4                                    |                                      |
| <span style="color: green;">○</span> In | N/O 3. No discharge from eyes, nose, and mouth  |     |                                      | 2                                    |
| <span style="color: green;">○</span> In | N/O 4. Proper eating, tasting, drinking or tobacco use  |     |                                      | 2                                    |
| PREVENTING CONTAMINATION BY HANDS       |   |     |                                      |                                      |
| <span style="color: green;">○</span> In | N/O 5. Hands clean and properly washed; gloves used prop  |     | 4                                    | 2                                    |
| <span style="color: green;">○</span> In | 6. Adequate handwashing facilities supplied & accessib  |     |                                      | 2                                    |
| TIME AND TEMPERATURE RELATIONSHIPS      |   |     |                                      |                                      |
| In                                      | N/O N/A 7. Proper hot and cold holding temperatures   |     | 4                                    | <span style="color: red;">⊗</span> 2 |
| In                                      | <span style="color: blue;">○</span> N/O N/A 8. Time as a public health control; procedures & record |     | 4                                    | 2                                    |
| In                                      | <span style="color: blue;">○</span> N/O N/A 9. Proper cooling methods                               |     | 4                                    | 2                                    |
| <span style="color: green;">○</span> In | N/O N/A 10. Proper cooking time & temperatures  |     | 4                                    |                                      |
| In                                      | <span style="color: blue;">○</span> N/O N/A 11. Proper reheating procedures for hot holding         |     | 4                                    |                                      |
| PROTECTION FROM CONTAMINATION           |   |     |                                      |                                      |
| In                                      | <span style="color: blue;">○</span> N/O N/A 12. Returned and reserve of food                        |     |                                      | 2                                    |
| <span style="color: green;">○</span> In | 13. Food in good condition, safe and unadulterated  |     | 4                                    | 2                                    |
| In                                      | N/O N/A 14. Food contact surfaces: clean and sanitized  |     | <span style="color: red;">⊗</span> 4 | 2                                    |

| FOOD FROM APPROVED SOURCES              |  | COS | MAJ | OUT                                  |
|---|--|-----|-----|--------------------------------------|
| <span style="color: green;">○</span> In | 15. Food obtained from approved source   |     | 4   |                                      |
| In                                      | N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display                                 |     |     | 2                                    |
| In                                      | N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations  |     |     | 2                                    |
| CONFORMANCE WITH APPROVED PROCEDURES    |  |     |     |                                      |
| In                                      | <span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     | 2                                    |
| CONSUMER ADVISORY                       |  |     |     |                                      |
| In                                      | N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods                              |     |     | 2                                    |
| HIGHLY SUSCEPTIBLE POPULATIONS          |  |     |     |                                      |
| In                                      | <span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered |     | 4   |                                      |
| WATER/HOT WATER                         |  |     |     |                                      |
| <span style="color: green;">○</span> In | 21. Hot and cold water available   |     | 4   | 2                                    |
| LIQUID WASTE DISPOSAL                   |  |     |     |                                      |
| <span style="color: green;">○</span> In | 22. Sewage and wastewater properly disposed  |     | 4   | 2                                    |
| VERMIN                                  |  |     |     |                                      |
| In                                      | 23. No rodents, insects, birds, or animals   |     | 4   | <span style="color: red;">⊗</span> 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 | <span style="color: red;">⊗</span> 1 |
| 36. Equipment, utensils and linens: storage and use          | <span style="color: red;">⊗</span> 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        | <span style="color: red;">⊗</span> 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                                   | <span style="color: red;">⊗</span> 3 |
| COMPLIANCE & ENFORCEMENT                                 |                                      |
| 49. Permits Available                                    |                                      |
| 50. Restrooms Required                                   |                                      |
| 51. Plan Review  |                                      |
| 52. VC&D   |                                      |
| 53. Impoundment  |                                      |
| 54. Permit Suspension                                    |                                      |



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>4</b> | <p>Compliance date not specified<br/>Not In Compliance<br/>Violation Reference - HSC - 113984(e), 114097, 114099</p> | <p><b>Inspector Comments:</b> 1.) Observed an employee actively cleaning the preparation table in front of the grill with a wet wiping cloth that was obtained from a sanitizer bucket measuring 10 ppm chlorine.</p> <p>The operator shall maintain the chlorine sanitizer level above 100 ppm at all times to ensure food contact surfaces are properly sanitized.</p> <p>Corrected on site: Employee was instructed to add more chlorine to the sanitizer solution.</p> <p>2.) Observed a severe mold like build up on the ice deflector in the ice machine. No ice was observed to be contaminated.</p> <p>Ensure all food contact surfaces are maintained in a clean and sanitary condition.</p> <p>Note: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.</p> |
|---------------------------|--|--|

**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:** <https://youtu.be/Gz6zPgZtv2s>

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

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>2</b> | <p>Compliance date not specified<br/>Not In Compliance<br/>Violation Reference - HSC - 113996, 113998, 114037</p> | <p><b>Inspector Comments:</b> Observed fan over cold holding stand to be at 51F.</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below.</p> |
|---------------------------|---|---|

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

**More Information:** <https://youtu.be/Rl6w5DtEs7w>

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

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>2</b> | <p>Compliance date not specified<br/>Not In Compliance<br/>Violation Reference - HSC - 114259.1, 114259.4, 11425</p> | <p><b>Inspector Comments:</b> Observed eight (8) dead cockroaches in the facility:</p> <ul style="list-style-type: none"> <li>- five (5) under the water heater</li> <li>- one (1) on the floor near the grease disposal container</li> <li>- one (1) on the floor under the dry storage rack near the preparation sink</li> <li>- one (1) in the mens restroom</li> </ul> <p>Note: After a thorough search of the facility, no signs of an active infestation were found.</p> <p>Remove these insects then clean and sanitize all affected areas.<br/>A re-inspection will be conducted on or after 1/26/2022 to observe compliance. Failure to comply may result in future billed inspections of \$122.50 per half hour with a half hour minimum.</p> |
|---------------------------|--|---|

**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)



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**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114130, 114130.1, 114130 | Inspector Comments: 1.) Observed walk-in-freezer with excessive ice build up.<br><br>Repair walk-in-freezer so there is no ice build up.<br><br>2.) Observed leaking pipe below preparation sink.<br><br>Repair/replace pipe so there is not leak. |
|--------------------|---|--|

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114074, 114081, 114119 | Inspector Comments: Observed scoops stored in food containers with handle contacting food.<br><br>Store scoops in a manner that prevents handles from contacting food. |
|--------------------|---|--|

**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)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114067 (j), 114123 | Inspector Comments: 1.) Observed mop stored directly in the mop sink.<br><br>Ensure after use, mops are placed in a position that allows them to air-dry without soiling walls, equipment or supplies.<br><br>2.) Observed gap in the ceiling above preparation table across from grill.<br><br>Replace/repair ceiling tile to prevent vermin entrance.<br><br>3. Observed gap under rear exit door.<br><br>Ensure all gaps are sealed to prevent vermin entrance. |
|--------------------|---|--|

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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#### 48. FOOD HANDLER CERTIFICATION

**POINTS**  
**3**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed two (2) food service workers at this facility without a current/valid San Bernardino County food handler card.

Provide a valid San Bernardino County Food Handler card for each of these workers within 14 days. A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department.

Fax form and cards to (909)387-4323 or send to sbcfoodworker@gmail.com by 2/2/2022.

Failure to do so within 14 days will result in a charged re-inspection of \$245 an hour to verify compliance.

Note: Food handler cards MUST be issued by San Bernardino County to be valid.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments



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A "B" letter grade was posted on this date.

Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245. For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

Re-score hand out provided on this date.

Missing food handler handout provided on this date.

CDC Top 5 Risk Factor handout provided on this date.

PEP talk video provided on this date.

A re-inspection will be conducted on or after 1/26/2022 to verify facility is free of vermin and ice machine is clean and sanitized. Failure to comply will result in a billable inspection and/or closure.

**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: Ana Franco  
TITLE: PIC