



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TUTTI FRUTTI LA MICHOACANA		DATE 11/2/2018	REINSPECTION DATE 11/05/2018	PERMIT EXPIRATION 8/31/2019
LOCATION 1845 E 4TH ST, ONTARIO, CA 91764			INSPECTOR Jin Lee	
MAILING ADDRESS 1845 E 4TH ST, ONTARIO CA 91764			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:05 AM	TIME OUT 2:30 PM	FACILITY ID FA0030160	RELATED ID PR0039606	PE 1620

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	⊘
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	⊘
35. Equipment/Utensils approved; installed; clean; good repa	⊘
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊘
40. Wiping cloths: properly used and stored	⊘
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	⊘

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	⊘
48. Food handler cards	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	⊘
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: 1. Observed invalid Food Manager Certification at the time of inspection.</p> <p>Provide a valid Food Manager Certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> • 360training.com, Inc. • Learn2Serve® Food Protection Manager Certification Program • National Registry of Food Safety Professionals • Food Protection Manager Certification Program • National Restaurant Association-ServSafe® Food Protection Manager Certification Program • Prometric Inc.- Food Protection Manager Certification Program <p>Provide a valid Food Manager Certificate within 60 days to avoid a billable re-inspection with a minimum charge of \$122.50. Original certificate must be provided.</p> <p>2. Observed two (2) employees were not able to demonstrate proper hot and cold holding temperature at the time of this inspection.</p> <p>Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.</p> <p>Corrected on site. Two (2) employees were trained and educated on this date.</p>
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Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	<p>Compliance date not specified Complied on 11/2/2018 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures:</p> <ol style="list-style-type: none"> 1. Mayo and butter at the front cold holding table next to the juice containers with ice were measured at 53 degree F. 2. Cut Watermelon and cut melon at the cold holding unit next to hand wash sink near entrance of the kitchen were measured between 44 degree F and 48 degree F. <p>The employee stated above potentially hazardous foods stored for 30 minutes.</p> <p>Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding.</p> <p>Corrected on site. The above potentially hazardous foods were removed and stored in the glass door reach-in refrigerators.</p>
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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/Food_Danger_Zone.pdf

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	<p>Compliance date not specified Complied on 11/2/2018 Violation Reference - HSC - 114047, 114049, 114051</p>	<p>Inspector Comments: Observed a bag of corn husk on the dry storage floor.</p> <p>Ensure to store at least 6" above the floor and on approved shelving in an approved location to prevent possible contamination.</p> <p>Corrected on site. The bag of corn husk was stored on the shelving in the dry storage by the employee.</p>
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Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Complied on 11/2/2018	Inspector Comments: Sanitizer test strips were not observed in the kitchen.
	Violation Reference - HSC - 114067(f,g), 114099	Provide and maintain chlorine sanitizer test strips for purposes of measuring sanitizer concentrations at the dish machine, cloth sanitizer bucket and 3-compartment sink sanitizer compartment.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed an unapproved ice ream machine (Make: CARPIGANI; Model: LB502) and popsicle machine (Make: REFRIJAL; Model: JBP 3000) with no field sanitation label on this date. On 09/04/2018, Environmental Health Department requested during consultation inspection to submit the ANSI certification with 30 days, however, Environmental Health Department has not received any documents to show that the machine is ANSI certified for sanitation.
	Violation Reference - HSC - 114130, 114130.1, 114130	Immediately discontinue use of unapproved equipment to make ice cream and popsicles. A billable follow-up inspection will be conducted on Monday, 11/05/2018 to verify compliance. Any additional noncompliance will result in future billable inspection.

2. Observed an unapproved stove stored between employee's restroom and rear exit door in the kitchen. Also, there is no ventilation hood above this stove. No ventilation hood was observed in this kitchen.

Immediately discontinue use of the unapproved stove in this kitchen. Reinspection will be conducted at the same time on Monday, 11/05/2018. Any additional noncompliance will result in future billable inspection.

If any new equipment is being installed, contact Environmental Health Services Plan Check for approval prior to installing any new equipment.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: 1. Observe no display thermometer at the single glass door reach-in refrigeration unit in the front serving area and in the kitchen.
	Violation Reference - HSC - 114157, 114159	Maintain a display thermometer at all reach-in cooler units to be displayed at the warmest part of the refrigeration unit.

2. Observed no calibrated food probe thermometer in this facility.

Maintain a calibrated food probe thermometer at this facility to be available for monitoring potentially hazardous food temperatures.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed no sanitizer at the cloth sanitizer buckets at the 3-compartment sink and next to the hand wash sink. The wiping cloths were not in use at the time of this inspection. Maintain an approved sanitizer when the wiping cloths are in use during food preparation. Corrected on site. The two (2) new quaternary ammonium cloth sanitizers were provided by the employee and measured at 200 ppm.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed a gap under the rear kitchen exit door. Enclose this gap to prevent the entrance of vermin.
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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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	Inspector Comments: A copy of the last San Bernardino County Health Department inspection report was not available this date. Maintain a copy of the last inspection report to be available at the facility
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Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed four (4) food handler(s) without current, valid San Bernardino County food handler card(s). Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services Department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in unannounced billable reinspections to verify compliance.
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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



Public Health
Environmental Health Services

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49. PERMITS AVAILABLE

POINTS 0	Comply by 11/3/2018	Inspector Comments: A copy of the operators San Bernardino County Health permit was not available this date. Maintain a copy of the San Bernardino County health permit at this facility to be available upon request.
	Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	

Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

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.

Overall Inspection Comments

A letter grade "B" posted at the front window on this date. Do not remove, relocate, or obscure from public view. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

A Pep Talk in spanish was presented to the employee.

A Top 5 CDC Risk Factors handout was provided.

A Active Managerial Control handout was provided.

A Request for A Re-score Inspection handout was provided.

A Cooking Temperature handout was provided.

A Danger Zone handout was provided.

A Dishwashing Method handout was provided.

Four (4) Cold and two (2) Hot Temperature stickers were provided.

One (1) Dishwashing sticker was provided.

Note:
Temperature of hot water at all sinks (three hand wash sinks, one preparation sink, one 3-compartment sink) was measured at 120 degree F.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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A handwritten signature in blue ink, appearing to be "Elizabeth Gonzalez", written over a blue oval scribble.

NAME: Elizabeth Gonzalez
TITLE: PIC