



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TUTTI FRUTTI LA MICHOACANA		REINSPECTION DATE 12/16/2020	INSPECTOR Rose Ann Dooley	DATE 12/2/2020
LOCATION 1845 E 4TH ST, ONTARIO, CA 91764		PERMIT EXPIRATION 8/31/2021	IDENTIFIER: None	
TIME IN 3:21 PM	TIME OUT 4:34 PM	FACILITY ID FA0030160	RELATED ID PR0039606	PE 1620
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED				

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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Purpose:

A re-inspection was conducted on this day to determine compliance. During the last routine inspection conducted on 11/30/20, it was noted that facility was in violation of the following:

1. Cold holding unit (next to the kitchen entrance) unable to maintain temperatures below 41F.
2. Unapproved equipment:
 - A propane single burner
 - Household freezer unit
3. Food from unapproved source- stated that tamales are being made at facility with unapproved propane burner and no ventilation hood.

Observation:

The manager was interviewed on this date. The manager stated that he was able to correct the violations.

1. Observed cold holding unit in good repair. Observed food item(s) below 41F.
2. Observed no propane single burner on site. Manager stated he took burner home and will not use it. Manager did instead bring a portable electric burner to make Jamica and to heat up corn. Observed NSF approved sticker on electric burner, but after consulting with plan check, facility is only to use burner for hot water. Discontinue use of electric burner to cook any other food items.
3. Observed 12 bags of tamales (pork and chicken) inside house hold freezer located in the back storage. Manager request two- three more days to removed tamales. Manager stated that tamales will not be sold to the public but rather by given to family members. Note: half of tamales were removed from the facility. Observed menu stating, " Ezqui Tamales COMING SOON" . Manager was advised to removed tamales from menu board and given till Monday to remove all tamales.

Continued non-compliance will result in a future charge inspection at an hourly rate of \$245. Continued use of non approved equipment and un approved food source may lead to possible office hearings, revocation of permit, and /or further legal action.

4. Observed the following violations not indicated on the routine inspection:

-Expired CFDA, observed expiration date on 12/2019

- Missing decal site specific inspection for ice machine

Operator was asked to provided the following information and ensure that current permit(s) are up to date.

Result:

A supervisor review has been schedule for Thursday, 12/3/2020 at 9:30am with supervisor Michelle Aguilar at the government center Environmental Health Services, located at 8575 Haven Ave Suit 130 Rancho Cucamonga CA 91730. A follow up billable re- inspection will be conducted on Monday, 12/07/2020 to ensure removal of unapproved food source (tamales), failure to comply will result in billed follow up inspections.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

No summary comments have been made for this inspection.

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



Public Health
Environmental Health Services

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

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LOCATION 1845 E 4TH ST, ONTARIO, CA 91764	INSPECTOR Rose Ann Dooley

NAME: efren aguilar
TITLE: Owner

Total # of Images: 0