



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CARNICERIA EL TORO #1		DATE 11/22/2021	REINSPECTION DATE 12/06/2021	PERMIT EXPIRATION 10/31/2022
LOCATION 1329 E 4TH ST, ONTARIO, CA 91764			INSPECTOR Rose Ann Dooley	
MAILING ADDRESS 1329 E 4TH ST, ONTARIO, CA 91764			IDENTIFIER: Prep Kitchen	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:49 PM	TIME OUT 2:41 PM	FACILITY ID FA0009886	RELATED ID PR0004827	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 76**

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  
+ COS = Corrected on-site
- N/O = Not observed  
⊗ MAJ = Major violation
- N/A = Not applicable  
⊗ 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					
<span style="color: green;">○</span> In	N/O	N/A		4	2
In	N/O	<span style="color: blue;">○</span> N/A		4	2
In	N/O	N/A		<span style="color: red;">⊗</span>	2
In	<span style="color: blue;">○</span> N/O	N/A		4	
In	<span style="color: blue;">○</span> N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	<span style="color: red;">⊗</span>

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		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>

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	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	<span style="color: red;">⊗</span>

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	<span style="color: red;">⊗</span>
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
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>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
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>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	<span style="color: red;">⊗</span>
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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**9. PROPER COOLING METHODS**

**MAJOR**

POINTS

**4**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114000

**Inspector Comments:** Observed the following item(s) not below 41F inside walk-in refrigeration. When operator was asked, operator stated that items were cooled yesterday.

- 2 large containers of beans
- 2 large containers of tamales (approx containing 60plus tamales)

Ensure all potentially hazardous food is rapidly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within a total of 6 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 2) Separating the food into smaller or thinner portions
- 3) Using rapid cooling equipment such as chill blasters
- 4) Using containers that facilitate heat transfer
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Placing containers in an ice bath, stirring food frequently

Corrected on site. See VC&D.

**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.

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

**15. FOOD OBTAINED FROM APPROVED SOURCE**

**MAJOR**

POINTS

**4**

Compliance date not specified  
Complied on 11/22/2021  
Violation Reference - HSC -  
113980, 113982, 114021-11

**Inspector Comments:** Observed several food item(s) cooked from home. Observed Fire prevention Bureau tag indicating hood not to be used; dated on 10/13/21. When operator was asked where they cooked the foods, operator stated at home.

The following food item(s) that were cooked from home are:

- 2 large containers of tamales (approx 60 ct)
- 3 large deep containers of beans
- Approx 30-40 containers of salsa (operator stated that tomatoes were grilled at home, then blended)
- 12 containers of muendo
- 1 container of muendo
- 1 container of grilled tomatoes
- 3 large containers of campurrado

Discontinue practice of cooking foods at home. Ensure all food is obtained from an approved source.

Corrected on site, see VC&D.

**Violation Description:** All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).



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

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<p><b>Inspector Comments:</b> Observed water nesting in washed plastic tub containers, stacked within one another stored by the 3-compartment sink.</p> <p>Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.</p> <p>When manually warewashing, equipment and utensils shall be properly washed by using the following steps:</p> <ol style="list-style-type: none"> <li>1) Wash in warm soapy water measuring a minimum of 100F</li> <li>2) Rinse in clear water</li> <li>3) Sanitize by soaking in a sanitizer solution of at least 100 ppm of chlorine for 30 seconds or at least 200 ppm of quaternary ammonia for 60 seconds</li> <li>4) Air dry</li> </ol>
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**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>

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

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<p><b>Inspector Comments:</b> Observed about 8 flies throughout the rear kitchen area. At time of inspection, no food was being actively prepared or cooked and no active adulteration was observed.</p> <p>Ensure to take appropriate measures to eliminate flies from the rear kitchen area.</p>
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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)

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

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

POINTS <b>1</b>	Compliance date not specified Complied on 11/22/2021 Violation Reference - HSC - 114254, 114254.1	<p><b>Inspector Comments:</b> Observed one (1) bottle with a unlabeled substance being stored by the three (3) compartment sink.</p> <p>Ensure all bottles used are properly labeled at all times</p>
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**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Complied on 11/22/2021 Violation Reference - HSC - 114047, 114049, 114051	<p><b>Inspector Comments:</b> Observed one (1) unlabeled container of sugar.</p> <p>Label this container and ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.</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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)



Public Health  
Environmental Health Services

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#### 32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114087, 114089

**Inspector Comments:** Observed candy sweets being pre wrapped by the display counter without labels.  
NOTE: operator was able to provide receipt of purchase.

Ensure food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law  
Label information shall include the following:

- (1)The common name of the food, or absent a common name, an adequately descriptive identity statement.
- (2)If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
- (3)An accurate declaration of the quantity of contents.
- (4)The name and place of business of the manufacturer, packer, or distributor.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

#### 33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** Observed the following:

- Food debris accumulation on handles of reach in refrigeration and inside meat casing
- Food debris accumulation on walls and racks throughout the facility
- Food debris accumulation inside the walk-in refrigeration
- Dust and debris through out the storage area

Clean and sanitize these areas and maintain clean.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS

1

Compliance date not specified  
Complied on 11/22/2021  
Violation Reference - HSC -  
114067(f,g), 114099

**Inspector Comments:** Observed wiping cloths being stored in a sanitizing bucket with 0 ppm of sanitizer. Ensure that all in-use wiping cloths are stored in a sanitizing bucket with the appropriate concentration of sanitizer. The following are appropriate concentrations of sanitizer:

1. At least 200 ppm of quaternary ammonia
2. At least 100 ppm or chlorine (Bleach)

**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:** <https://youtu.be/tH1OqFuAy9Y>



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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p><b>Inspector Comments:</b> Observed the following unapproved pieces of equipment:</p> <p>- Six (6) household deep freezers</p> <p>Ensure all new and replacement food-related and utensil-related equipment is certified by an ANSI accredited certification program, or if no standard exists, is approved by the local enforcement agency.</p> <p>Note: This facility may use this equipment until it becomes in disrepair. At that point, it must be replaced with approved equipment.</p>
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**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p><b>Inspector Comments:</b> Observed one (1) scoop handle stored in room temperature water behind the front service counter.</p> <p>Discontinue practice and ensure that all scoop handles are stored properly, as to prevent contamination.</p>
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**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<p><b>Inspector Comments:</b> Observed multiple miscellaneous items ( unused equipment, storage racks, pots, pans, old dishes, cardboard boxes, cookware, etc) to be stored in the back storage area. Ensure premises of the facility is kept clean and free of litter and rubbish to prevent vermin harborage.</p>
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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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p><b>Inspector Comments:</b> -Observed food debris accumulation on the floors throughout the facility.</p> <p>- Observed floor drain with heavy build up inside the back storage area draining ice machine machine.</p> <p>Clean the floors and maintain all floors clean.</p>
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**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">3</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - SBCC - 33.0409</b>	<b>Inspector Comments:</b> Observed 1 food service worker at this facility without a current or valid San Bernardino County Food Handler Card. Provide a valid San Bernardino County Food Handler Card for each of this worker within fourteen (14) days of today's date.  A missing food handler card information and verification sheet was provided at this time. This form must be received by our office by 12/6/21 to avoid a billable reinspection at a minimum charge of \$122.50.  To take the online training and test to obtain your approved San Bernardino County Food Handler Card, go to <a href="http://www.sbcfoodworker.com">www.sbcfoodworker.com</a> or <a href="http://sbc.statefoodsafety.com">http://sbc.statefoodsafety.com</a> . Only San Bernardino County food handler cards are accepted.
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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](mailto: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)

**51. PLAN REVIEW**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 114380</b>	<b>Inspector Comments:</b> Note: facility's hood was deemed not safe and "RED" tagged on 10/13/21.  Facility has the following: - Two compartment sink
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**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

**52. VC & D**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b>	<b>Inspector Comments:</b> The following items were voluntarily consented to the condemnation by the operator: 2 large containers of tamales (approx 60 ct) - 3 large deep containers of beans - Approx 30-40 containers of salsa (operator stated that tomatoes were grilled at home, then blended) - 12 containers of muendo - 1 container of muendo - 1 container of grilled tomatoes - 3 large containers of campurado
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**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

**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.



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#### 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

Placed letter grade "C" card. DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245. Due to this facility receiving a score between 70 and 79, this facility must request a re-score within 30 days or force closure. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection. A re-score form was presented to the operator.

The following documentation was provided:

- Missing Food Handler Cards - Inspector Handout
- PEP Talk
- Re-score form

\*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the facility manager.

#### 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

NAME: C. Figueroa  
TITLE: Manager