



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT		DATE 1/5/2022	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 10/31/2022
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730			INSPECTOR Amanda Tieu	
MAILING ADDRESS 8534 QUARTER HORSE LN, ALTA LOMA CA 91701			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:30 AM	TIME OUT 11:15 AM	FACILITY ID FA0007952	RELATED ID PR0009841	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 80

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			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	+	⊗	2
○ In	6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures			4 ⊗
○ In	○ N/O N/A 8. Time as a public health control; procedures & record			4 2
○ In	○ N/O N/A 9. Proper cooling methods			4 2
○ In	○ N/O N/A 10. Proper cooking time & temperatures			4
○ In	○ N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
○ In	○ N/O N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated	+	⊗	2
○ In	N/O N/A 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 16. Compliance with shell stock tags, condition, display			2
○ In	N/O ○ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
○ In	○ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○ In	N/O ○ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In	○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER				
○ In	21. Hot and cold water available			4 ⊗
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed			4 2
VERMIN				
○ In	23. No rodents, insects, birds, or animals			4 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	⊗
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
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	⊗

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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT	DATE 1/5/2022
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Amanda Tieu

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 1/5/2022
Violation Reference -

Inspector Comments: Observed an employee donning gloves without washing his/her hands prior donning gloves.

Employees are required to change gloves when changing tasks and when gloves become worn, damaged or soiled. Each time new gloves are donned, employees are required to wash and dry hands prior to donning gloves.

Corrected on site: Employee was immediately instructed to discard his/her gloves and wash his/her hands prior to donning new gloves.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS
4

Compliance date not specified
Complied on 1/5/2022
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed a severely dented can of Dole Pineapple Chunks (3 kilograms) stored at the dry storage rack. Upon further inspection, observed the dent located at the top seam of the can and water leaking from the top.

Immediately discontinue practice. Ensure all food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.

Corrected on site: The employee voluntarily discarded the dented can at this time. See VC&D.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT	DATE 1/5/2022
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Amanda Tieu

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

POINTS
4
Compliance date not specified
Complied on 1/5/2022
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1) Observed multiple containers of bleach stored within the facility's mop sink room. Upon further inspection, observed the label on the bleach stating "Fresh Scented". Per employee, the fresh scented bleach is used for the sanitizer bucket and 3 compartment sink.

Observed no alternative approved sanitizer maintained onsite.

Provide and maintain an approved chlorine/quaternary ammonium sanitizer within the facility to properly clean and sanitize all equipment and utensils at all times.

Corrected on site: Observed an employee provide an approved chlorine sanitizer by the end of the inspection.

*NOTE:

Facility was immediately instructed to cease and desist food operations at this time. The facility temporarily self-closed and posted a closure signage at the beginning of the inspection.

2) Observed water nesting in washed plastic containers stacked within one another stored on the dry storage rack across the 3 compartment sink.

Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.

3) Observed the following scoops in direct contact with the following items:

- Cooked diced beef stored within the steam table
- Bulk container of flour stored at the back storage room
- Bulk container of brown sugar stored at the back storage room

Discontinue practice. Store scoops with handles upright so that the scoop handles do not come in contact with the food item to prevent contamination.

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/Gz6zPqZtv2s>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1) Observed the back kitchen handwash sink obstructed by an approximately 6 inch metal tall rack.

2) Observed remnants of ice stored within the back kitchen handwash sink.

Discontinue practice. Ensure all handwashing sinks are clean, unobstructed, and accessible at all times for proper hand washing.

Corrected on site: Observed an employee relocate the metal rack at this time.

3) Observed no paper hand towels available at the front kitchen handwashing sink.

Provide and maintain paper hand towels at the handwashing sink at all times. Ensure all handwashing sinks are stocked with hand soap, paper towels, and warm water at a temperature of at least 100F at all times.

Corrected on site: Observed an employee provided paper towels at this time.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT	DATE 1/5/2022
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Amanda Tieu

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed multiple cooked chicken tamales stored within the steam table measured 117 F to 121 F. Per cook, the tamales was stored within the steam table approximately 1 hour prior to the time of measurement.

2) Observed the following containers stored within the top compartment of the cold holding preparation table:

-Diced tomatoes measured 44 F
-Beef taquitos measured 45 F
-Bacon measured 44 F

Observed the ambient temperature of the cold holding unit measured 41 F.

The cook and manager was unable to state the approximate time frame the above food items was stored within the unit.

Discontinue practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: The manager was observed voluntarily discarded the above food items at this time. See VC&D.

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>

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed the water handle of the mop sink to be in disrepair. Unable to verify the mop sink is capable of producing cold water. Observed the mop sink capable of producing hot water. Observed the maximum hot water temperature of the mop sink measured 124 F. Per manager, maintenance for the mop sink will be occurring later today.

Repair mop sink handle. Ensure an adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times.

*NOTE:

A remote follow up inspection will be conducted on or after 1/12/2022 to verify compliance.

Failure to comply may result in future billable follow up inspections.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT	DATE 1/5/2022
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Amanda Tieu

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

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 - 114047, 114049, 114051	Inspector Comments: [REPEAT VIOLATION]: Observed the following bulk containers of food items unlabeled at this time: -Flour -Sugar -Brown Sugar -Salt Observed the bulk containers stored within the back dry storage room. Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable. Corrected on site: The manager provided labels to the above items at this time.
---	---	--

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

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

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 - 114067 (j), 114123	Inspector Comments: 1) Observed the following holes/openings within the facility: -Hole/opening on the wall located right of the mop sink faucet. Per manager, repairs for the mop sink is currently in the works at this time. According to the manager, the hole will be sealed by the end of today. -Hole/opening on the ceiling surrounding the copper piping within the facility's office 2) Observed (3) closed cups/bottles stored on the top shelving amongst clean utensils and equipment above the 3 compartment sink. Discontinue practice. Ensure all personal items and items not intended for consumers are stored away from food contact surfaces, food storage and preparation areas. Corrected on site: An employees was observed relocating the above cups/bottles at this time.
---	---	--

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT	DATE 1/5/2022
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Amanda Tieu

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113980

Inspector Comments: The manager has voluntarily consented the condemnation and destruction of the following items:

- Approximately 3 pounds of cooked chicken tamales
- (1) containers of diced tomatoes
- (1) container of bacon
- (1) container of beef taquitos
- (1) can of Dole Pineapple Chunks (3 kilograms)

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.

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

On this date, a grade "B" card was posted. The following documentation was provided:

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245. When ready for re-inspection, contact 800-442-2283.

The following documentation was provided at this time:

- 1) Top 5 CDC Risk Factors
- 2) Request for Re-Score Inspection
- 3) How To Avoid Cross-Contamination
- 4) Food Facility Self-Inspection Check List
- 5) Handwashing Done Right!

*NOTE:

- 1) PEP talk video given on this date.
- 2) *No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the facility manager*



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME T AND T AUTHENTIC MEXICAN RESTAURANT	DATE 1/5/2022
LOCATION 8111 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Amanda Tieu

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 SIGNATURE

NAME: ARMANDO QUEZADA
TITLE: Manager