



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME EL TORITO MARKET & BAKERY		DATE 7/9/2018	REINSPECTION DATE 7/23/2018	PERMIT EXPIRATION 3/31/2018
LOCATION 17658 FOOTHILL BL, FONTANA, CA 92335			INSPECTOR Danica Leon	
MAILING ADDRESS 17658 FOOTHILL BL, FONTANA, CA 92335			IDENTIFIER: Meat	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:35 PM	TIME OUT 3:50 PM	FACILITY ID FA0009692	RELATED ID PR0011276	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 77

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	⊗
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	⊗
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
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	⊗
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
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	⊗
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	⊗
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	⊗
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	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	3
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	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113947-113947.1

Inspector Comments:
Observed Certified Food Manager's Certificate missing. Obtain at least one (1) food manager certificate from one of the following accredited organizations, certified by the American National Standards Institute (ANSI):
- 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

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.

Note: Original certificate must be available at facility in order to be valid.

Provide regular trainings to employees on proper food handling procedures.

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>

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

POINTS 4	Compliance date not specified
	Complied on 7/9/2018
	Violation Reference -

Inspector Comments:
Observed butcher put on new gloves without first washing hands.

Corrected-on-site: Instructed cook to wash hands at this time.

Ensure employees are washing hands with soap and warm water for at least 10-15 seconds when changing tasks and before donning clean 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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments:

1) Hand soap and paper towels or drying device was not observed at both hand wash stations in facility (kitchen and employee restroom).

Corrected on site: Employee replenished hand wash station supplies.

Ensure all handwash facilities are maintained and adequately supplied with hand soap and paper towels (or a drying device) in each appropriate dispenser.

2) Observed kitchen handwash sink obstructed with a metal bar and refuse.

Discontinue storing items in the handwashing sink.

Corrected on site: Employee removed items from handwash sink.

Ensure all handwashing facilities are free from obstruction and easily accessible.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS
4

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

Inspector Comments:

1) Observed meat display case holding food items between 50-65 degrees F. As per manager issues with the unit were noted the night before.

The following temperatures were recorded:
- Raw short ribs at 60-63 degrees F
- Whole slabs of raw steak at 57-60 degrees F
- Raw sliced chicken breast holding at 52-55
- Raw chicken thigh meat holding at 57-59
- Whole chicken hen holding at 47 degrees F
- Cooked crab meat holding at 60-62 degrees F
- Raw tilapia fillet holding at 59 degrees

Corrected-on-site: Items stored in unit over night were removed from unit and voluntarily discarded (see VC & D). Freshly sliced food product was transferred to walk-in refrigeration unit to facilitate adequate cold holding. A follow-up inspection will be conducted within 24-hours to verify adequate cold holding and that unit is fully functional.

2) Observed dairy case containing deli meat, cheese and sour cream holding items between 50-53 degrees F. As per manager unit was holding items at 40 degrees this morning.

The following temperatures were observed:
- Plastic tubes of sour cream 50-53 degrees F
- Cojita cheese holding at 50 degrees F
- Ham deli meat 45 degrees F

Corrected-on-site: Food product was transferred to walk-in refrigeration unit to facilitate adequate cold holding.

Ensure potentially hazardous foods are held at 41 degrees F or below when cold holding or 135 degrees F or above when hot holding.

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



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

POINTS 4	Compliance date not specified Complied on 7/9/2018 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed butcher scrub meat cutting/preparation area with metal scrubber using only soap and water. No sanitizer bucket was observed at the time of inspection. Corrected-on-site: Instructed butcher to set up sanitizer bucket at this time. Ensure that all food contact surfaces are maintained, cleaned and sanitized.
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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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS 2	Compliance date not specified Complied on 7/9/2018 Violation Reference - HSC - 114197	Inspector Comments: The following was observed: - Steady leak at various areas of the three-compartment - Waste water from the handwash sink disposing directly on the kitchen floor At the time of inspection employee installed additional condensate drain to adequately dispose of waste water from hand wash sink into the adjacent floor sink. All liquid waste shall drain into a fully functioning sewage disposal system.
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Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed multiple flies throughout the meat/deli area. Take necessary steps eliminate flies from facility. Ensure to maintain facility free of vermin/ insects at all times.
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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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	Inspector Comments: Observed raw meat being stored directly above produce in the walk-in refrigeration unit. Discontinue this practice. Store all raw foods beneath all ready to eat foods to avoid possible cross contamination.
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Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p>Inspector Comments:</p> <p>1) Observed three (3) meat display cases in disrepair.</p> <p>Repair/replace units in so they are fully functional and can provide adequate cold holding.</p> <p>A follow-up inspection will be conducted within 24-hours to determine compliance with adequate cold holding temperatures.</p> <p>2) Observed large amounts of frozen meat being stored in ice cream freezers located on the sales floor. At the time of inspection observed large walk-in freezer in disrepair.</p> <p>Discontinue using ice-cream freezer to hold large meat product. Repair/replace walk-in freezer in so that it can provide adequate cold holding and storage for frozen meet product.</p> <p>All equipment shall be used as intended to ensure proper food temperature control during transportation and operation.</p> <p>3) Observed damaged glass door of the meat display case.</p> <p>Repair/replace glass on door in so it can operate as intended.</p> <p>Ensure all equipment used are approved, installed properly and meet applicable standards.</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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<p>Inspector Comments:</p> <p>1)Observed butcher using a metal sponge to maintain meat preparation areas.</p> <p>Discontinue using sponges to maintain food contact surfaces.</p> <p>Sponges shall not be used in contact with cleaned and sanitized or in-use food-contact surfaces.</p> <p>2) Observed heavily soiled wet wiping cloth used to prop large cutting/ meat preparation table.</p> <p>Discontinue storing wet wiping clothes in this manner.</p> <p>When using wet wiping clothes maintain chlorine sanitizer solution above 100 ppm or quaternary ammonium sanitizer solution above 200 ppm. All wet wiping cloths shall be returned to sanitizer bucket after each use and completely submerged in sanitizing solution.</p>
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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)



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52. VC & D

POINTS

0

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

Inspector Comments:

The following items food items were voluntarily discarded due to inadequate cold holding:

- Approximately ten (10) lbs. of chicken thigh meat
- Twelve (12) lbs. beef stir fry
- Six (6) 2 lb. raw chicken hens
- Five (5) lbs. of cooked crab meat
- Six (6) 6 oz. packages tilapia fillets

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.

Overall Inspection Comments

"C" grade card posted - Do not remove, relocate, obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour.

Request for Rescore Inspection form provided.
Active Managerial Control flier provided.
Top 5 CDC Risk Factors flier provided.

Signature(s) of Acknowledgement

NAME: Sanad Awwad
TITLE: Owner