



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TUTTI FRUTTI LA MICHOACANA		DATE 11/30/2020	REINSPECTION DATE 12/14/2020	PERMIT EXPIRATION 8/31/2021
LOCATION 1845 E 4TH ST, ONTARIO, CA 91764			INSPECTOR Rose Ann Dooley	
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 2:56 PM	TIME OUT 4:28 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 84

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			4 2
○ In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures	+	⊗	2
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			4 2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source	+	⊗	
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 2
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	⊗
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	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
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	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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 11/30/2020 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the cold holding unit next to the kitchen entrance to have the following food item(s) out of proper temperature control:</p> <ul style="list-style-type: none"> - One container of cut mango held at 54F - One container of cut tomatoes held at 55F - One container of pork rinds held at 56F <p>Ensure all potentially hazardous foods are held at or below 41F. NOTE: REPEATED VIOLATION</p> <p>Corrected on site. See VC&D.</p> <p>A Reinspection will be conducted in one week to determine compliance.</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

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

POINTS 4	<p>Compliance date not specified Complied on 11/30/2020 Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: Observed one large container of moldy cut mangoes located in the two door cold holding reach-in unit located in the back of the kitchen.</p> <p>Remove and discard moldy food items and ensure that all food products are safe and unadulterated.</p> <p>Corrected on site. See VC&D</p>
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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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

15. FOOD OBTAINED FROM APPROVED SOURCE **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 11/30/2020 Violation Reference - HSC - 113980, 113982, 114021-11</p>	<p>Inspector Comments: Observed 24 bags (containing 24 tamales in each bag) of pork, chicken and cheese tamales.</p> <p>Operator stated that tamales are made on site using an unapproved propane burner. Observed no ventilation hood above this stove unit and no ventilation hood was located within this facility.</p> <p>Discontinue making tamales immediately. If any new equipment is being installed, contact Environmental Health Services at 1-800-442-2283 for additional information and approval prior to installation.</p> <p>Corrected on site. See VC&D.</p> <p>Continued non-compliance will result in a future charged inspection at an hourly rate of \$245.</p>
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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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53. IMPOUNDMENT

POINTS 0	Compliance date not specified	Inspector Comments:
	Not In Compliance Violation Reference - HSC - 114393	

Violation Description: An enforcement officer may impound food, equipment, or utensils that are found to be adulterated, unsanitary, or in disrepair.

You are hereby notified that the following equipment or material has been embargoed/impounded by this Division on this date under the provisions of the California Health and Safety Code Division 104 Part 7, Sections 113812 and 114393 and Division 104 Part 5, Section 111860.

WARNING: This material must not be moved from the premises where stored without written permission from the Director of Environmental Health Services. Violation of this order is a misdemeanor, and upon conviction shall be punished by a fine of not more than one thousand dollars (\$1,000) or imprisonment in the County jail for a term not exceeding six months, or both such fine and imprisonment.

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed one cut melon stored in a cold beverage cold case without a cover. Cover these food items and ensure food items are covered at all times to prevent cross contamination.
	Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	

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.

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

POINTS 1	Compliance date not specified	Inspector Comments: 1. Observed the use of a household freezer unit holding tamales in the back office 2. Observed a reach in refrigeration display case intended for package products holding various unpackaged products (cut watermelon, cut fruits, etc). Discontinue this practice. 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. 3. Observed unapproved propane single burner used for cooking tamales (states employee) located in the back kitchen area near the rear emergency exit. Observed no ventilation hood above this stove unit and no ventilation hood was located within this facility. Discontinue the use of this unapproved stove immediately. Prior routine inspection on 12/5/2019, other routine inspection on 11/2/2018 stated this previous violation. On 6/14/2019 re-score inspection stated the continued use of this unapproved stove. On follow-up inspection conducted on 6/17/2019 and 12/10/2019, operator had removed the stove. Continued non-compliance will result in a future charged inspection at an hourly rate of \$245. Continued use of this equipment may lead to Embargo/ Impound, and possible office hearings, revocation of permit, and/or further legal action. A reinspection will be conducted within 24hrs to ensure removal of unapproved equipment. If any new equipment is being installed, contact Environmental Health Services at 1-800-442-2283 for additional information and approval prior to installation.
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	

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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed one (1) scoop handle in contact with a bulk sugar container behind the front service counter. Store the scoop handle upright and ensure that all scoop handles are stored upright at all times, as to prevent contamination.
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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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed the facility operating without a readily available probe thermometer for taking temperatures of the food. The employee stated that it was unknown where the thermometers were. Provide a probe thermometer and ensure that a probe thermometer is available at all times in order to check the temperature of foods. REPEATED VIOLATION
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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>

51. PLAN REVIEW

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	Inspector Comments: Observed unapproved propane single burner used for cooking tamales located in the back kitchen area near the rear emergency exit. Observed no ventilation hood above this stove unit and no ventilation hood was located within this facility. If any new equipment is being installed, contact Environmental Health Services at 1-800-442-2283 for additional information and approval prior to installation.
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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

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following items were voluntarily consented to the condemnation by the operator: - One container of cut tomatoes - One container of cut moldy mangoes - One container of cut mangoes - One container of pork rinds - 24 bags (containing 24 tamales in each bag) of pork, chicken and cheese tamales.
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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."



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Table with 2 columns: Facility Name (TUTTI FRUTTI LA MICHOACANA), Location (1845 E 4TH ST, ONTARIO, CA 91764), Date (11/30/2020), Inspector (Rose Ann Dooley)

CV. COVID-19 OBSERVATIONS

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: Observed no written risk assessment or site-specific protection plan available and posted on site.

Ensure to adhere to all San Bernardino County Environmental Health Services and California Department of Public Health guidelines and restrictions for operating during COVID-19.

Per the Industry Statewide Guidance to Reduce Risk, facilities must:

- 1) Perform a detailed risk assessment and implement a site-specific protection plan
2) Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
3) Implement individual control measures and screenings
4) Implement disinfecting protocols
5) Implement physical distancing providers

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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

"B" grade posted on this day.
DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.

A reinspection will be conducted within 24hrs to ensure removal of unapproved equipment.

The following information was provided for operator:
- Compliance Manager Information
- Guidance for Operation During COVID-19 Recovery

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

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A handwritten signature in blue ink, appearing to read "Maria Gonzales".

NAME: Maria Gonzales
TITLE: Employee