



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME VALENTINO'S PIZZA				DATE 9/21/2012	SIGNATURE
LOCATION 12720 MAIN ST A, HESPERIA, CA 92345				REINSPECTION DATE 9/27/2012	PERMIT EXPIRATION 2/28/2013
MAILING ADDRESS 12720 MAIN ST #A, HESPERIA CA 92345				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Evelyn Downer	
FA # FA0012419	PR # PR0016227	SR # Not Specified	CO # Not Specified	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 2:13 PM	TIME OUT 2:38 PM	CONTACT Not Captured			SERVICE: 003 - Inspection - Follow Up Inspection
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (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. 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

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50

Inspection Violations

A Reinspection has been conducted on this date

1. Reinspection

Compliance Date not Specified
Not In Compliance
Violation Reference: HSC

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

Inspector Comments: 6.) Provide paper towels in the dispenser mounted on the wall for the hand sink that is for the kitchen/prep area food workers .
Observed no paper towels any where. CORRECTED on site. Provided paper towels for the paper towel dispenser mounted on the walls at the hand wash station.

7.) Provide all PHF = potentially hazardous food to be COLD held at 41 F or below.
Observed walk-in refrigerator PHF = potentially hazardous foods at a temperature at 41 F.
Observed non working pizza prep unit with no product on bottom of the refrigerator, and using ice bath for the top portion for the PHF. The ice bath has PHF foods at at 41 F. Corrected REFRIGERATOR STILL NOT REPAIRED.
1.) Remove ALL non working equipment.
Observed microwaves, refrigerators etc. not working and have not worked in awhile. Not corrected.
2.) Provide all working refrigerators to COLD hold all PHF = potentially hazardous foods at 41 F or below. NOT corrected.
Repair, replace refrigerators as needed to COLD hold all PHF at 41 F or below.
Observed working refrigerators that are not holding the PHF at 41 F or below.
Provide a hot holding thermometer for the hot holding case. NOT corrected.
No hot holding thermometer observed.
Provide a refrigeration thermometer for all refrigerators. NOT corrected.
Observed no thermometer in the upright glass front refrigerator with meats and produce.
44.) Keep the trash bin lids closed at all times unless actively throwing away facility trash,
Clean and maintain clean the floor under equipment and shelving throughout the facility.
45.) Observed dirt build up on the floor under equipment and shelving. Corrected.

Overall Inspection Comments

No summary comments have been made for this inspection.