



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME WIENERSCHNITZEL 558					DATE 11/13/2012	SIGNATURE <i>[Signature]</i>	
LOCATION 15555 MAIN ST E, HESPERIA, CA 92345					REINSPECTION DATE 11/27/2012	PERMIT EXPIRATION 8/31/2013	
MAILING ADDRESS 15555 MAIN ST STE E, HESPERIA CA 92345					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Evelyn Downer		
FA # FA0003512	PR # PR0011194	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None		
TIME IN 2:00 PM	TIME OUT 3:42 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine		
					RESULT: 05 - Corrective Action / Follow up Required		
					ACTION: 03 - Reinspection Required		

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 or revoked.

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.

SCORE
93

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 Food Safety Cert Name: Data not collected			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○		2. Communicable disease; reporting, restrictions & excl		4	
○	N/O	3. No discharge from eyes, nose, and mouth			2
In	⊗	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○	N/O	5. Hands clean and properly washed; gloves used prop		4	2
○		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○	N/O	N/A		4	2
In	N/O	⊗		4	2
In	⊗	N/A		4	2
○	N/O	N/A		4	
○	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	⊗			2
○		13. Food in good condition, safe and unadulterated		4	2
○	N/O	N/A		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○		15. Food obtained from approved source		4	
In	N/O	⊗			2
In	N/O	⊗			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		⊗			2
CONSUMER ADVISORY					
In	N/O	⊗			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		⊗		4	
WATER/HOT WATER					
○		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
○		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○		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	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
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
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 worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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Non-critical Violations

1: Demonstration of knowledge; food manager certifica

POINTS
2

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Provide all food workers with adequate knowledge of the state code as it pertains to their job duties.
Observed manager did not know food temperatures, sanitizer times etc. at time of inspection.
Gave handouts, stickers and verbal knowledge to help manager and staff to learn the food code as it pertains to their job duties.

35: Equipment/Utensils - approved; installed; clean; g

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: 1.) Clean and maintain clean the ice machine.
Wash, rinse and sanitize the ice machine:
a.) where the ice is manufactured (top portion of the ice machine)
b.) where the ice is stored in the ice bin (bottom portion) of the ice machine.
Observed rust on the divider within the ice machine ice bin.
2.) Clean and maintain clean the the cupboard interior under the soda dispenser and the cupboard under the condiments in the customer area.
Observed the bottom shelf with spills within the condiment and soda dispenser cabinets in the customer area.
Corrected at time of inspection.

39: Thermometers provided and accurate

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Provide a calibrated thermometer accurate to plus or minus 2 F, in ice water the thermometer should read at 32 F.
Checked the facility digital thermometer in ice water it was 36 F. This is 4 F out of temperature.

40: Wiping cloths: properly used and stored

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Provide a minimum of 200 ppm quat sanitizer concentration for all sanitizer buckets and for the 3 compartment sink sanitizer compartment.
The front service area sanitizer bucket was below 200 ppm quat concentration.
Corrected on site to 400 ppm quat concentration for the front service sanitizer bucket with new sanitizer solution.

48: Food Worker Certification

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.



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Non-critical Violations

Inspector Comments: Provide all food workers with a current/valid food worker card.
 Observed one person that requires a valid food worker card. All other food workers at the facility have approved San Bernardino County food worker cards.

Overall Inspection Comments

Refrigeration temperatures of PHF = potentially hazardous foods

- 1.) Walk-in refrigerator with produce, meats at 37 F.
- 2.) Walk-in freezer with frozen meats and fries etc. at 14 F.
- 3.) cooks prep refrigerator top inserts with shredded cheese, hot dogs etc. at 41 F.
- 4.) Undercounter refrigerator in the front service area with topping and whip cream, milk at 44 F.

Cooking temperature of PHF = 155 F hot dogs on grill, Hamburger on grill at 165 F. Pastrami on the grill at 158 F.

Hot holding temperatures of PHF

- 1.) Chili at 146 F
- 2.) Tamale 152 F
- 3.) Polish Dog at 152 F

Hot water temperature = 136 F

Sanitizer concentration in the sanitizer buckets at 400 ppm at cooks station and at less than 200 ppm at front service counter corrected to 400 ppm quat sanitizer concentration with new sanitizer solution.

Observed valid food manager certificate.

Observed 1 food workers with out a valid food worker card.

EHS