



**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 JOHN'S INCREDIBLE PIZZA				DATE 11/19/2012	SIGNATURE <i>Sharon Stupp</i>
LOCATION 14766 BEAR VALLEY RD, VICTORVILLE, CA 92395				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 14766 BEAR VALLEY RD, VICTORVILLE, CA 92395				REHS Veronica Vazquez	
FA # FA0000883	PR # Not Specified	SR # Not Specified	CO # CO0043662	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 11:34 AM	TIME OUT 12:20 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (100-UP 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

An inspection has been conducted on this date in response to a Complaint

1. Complaint Inspection

Compliance Date not Specified

Violation Description: A complaint report has been received by Environmental Health.

Not In Compliance

Inspector Comments: Complainant stated "the hot food is not hot and the buffet is dirty".

Violation Reference: HSC

Observed all hot foods at 135F.

Ensure to maintain temperature log for hot foods on time control. Observed hot temperature log empty for the last three days.

Ensure soup containers are filled to the hot steam table level. Observed soup container overfilled with soup and two inches above the hot steam table level.

Ensure to repair or replace hot steam unit. Observed condensing hose leaking water into a metal pan.

Ensure all food preparation areas are cleaned and sanitized. Use quaternary ammonium test strips to verify sanitizer is between 200-400ppm.

Observed sanitizer bucket with concentration below 100 ppm.

Overall Inspection Comments

Call Veronica Vazquez at 1-800-442-2283 with any questions.