



**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 SIZZLER				DATE 12/5/2012	SIGNATURE
LOCATION 16988 MAIN ST, HESPERIA, CA 92345				REINSPECTION DATE 12/19/2012	PERMIT EXPIRATION 12/31/2012
MAILING ADDRESS 43172 BUSINESS PARK DR UNIT 101, TEMECULA CA 92590				REHS Evelyn Downer	
FA # FA0005148	PR # PR0009673	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 2:06 PM	TIME OUT 3:44 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
97

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: Rigoberto Valle			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		4	2
In	N/O	○ N/A		4	2
In	○ N/O	N/A		4	2
○ In	N/O	N/A		4	
○ In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	○ N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
○ In	N/O	N/A		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		4	
WATER/HOT WATER					
○ In		21. Hot and cold water available _____Temp		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	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	1
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	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 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

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. Observed the quat sanitizer concentration slightly below 200 ppm quat. Corrected on site immediately to 300 ppm quat sanitizer concentration.

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.

Inspector Comments: Provide all food workers with a valid San Bernardino County food worker/food handler card.

Observed 5 food handlers without a valid San Bernardino County food worker/food handler card.

Overall Inspection Comments

(This area is currently blank for overall inspection comments.)



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Customer area cold buffet units for PHF = potentially hazardous foods

- 1.) Buffet line with guacamole and sour cream both at 39 F.
- 2.) Buffet line SALAD bar with carrot salad at 40 F, imitation crab salad at 41 F, eggs at 40 F, ham at 40 F,
- 3.) Electro freeze with vanilla and chocolate at 37 F.

Customer area hot holding buffet units with PHF = potentially hazardous foods

- 1.) Buffet line with rice at 138 F, beef at 145 F.
- 2.) Buffet line with Menudo soup at 1158 F, and chicken soup at 158 F.
- 3.) Buffet line with Mac and Cheese at 144 F and meat balls at 155 F.

Refrigeration temperatures of PHF = potentially hazardous foods

- 1.) Walk-in freezer with chicken patties etc. at 15 F.
- 2.) Walk-in refrigerator with prep foods at 38 F, 39 F.
- 3.) Walk-in refrigerator for salad bar items at 41 F.
- 4.) Undercounter refrigerator with lemons, sour cream and beer at 34 F.
- 5.) 3 door refrigerator with salad bar items at 36 F.
- 6.) Cooks prep refrigerator with cheese etc at 38 F.
- 7.) Cook station refrigerator drawer with BBQ ribs at 39 F. BBQ sauce at 38 F.
- 8.) Cooks station freezer with fries at 10 F
- 9.) Freezer drawers with floured onions at 20 F.
- 10.) Waitress station refrigerator with sour cream, butter at 41 F.
- 11.) Waitress station small salad prep refrigerator with dressings at 43 F.

Cooking PHF food at 157 F for the taco meat on the stove

HOT holding of PHF

Cooks station

rice at 135 F in cooks drawer.

BBQ sauce at 147 F at cooks station.

Alto Sham veef carnitas at 161 F

Nu Vu with Taco meat at 136 F



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Automatic CHEMICAL dish washer with sanitizer concentration at 50 ppm chlorine.

Sani bucket in the dish washer area at slightly less than 200 ppm, immediately corrected to 300 ppm quat concentration with new sanitizer solution.

All other sanitizer buckets were at 300 ppm quat concentration.

There were 2 food manager certificates posted in the customer area that expire on 2016 and 2017.

There were 5 food workers/food handlers that require valid San Bernardino food handler cards