



**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 JOHN'S INCREDIBLE PIZZA				DATE 1/3/2013	SIGNATURE <i>Shanon Hoefs</i>
LOCATION 14766 BEAR VALLEY RD, VICTORVILLE, CA 92395				REINSPECTION DATE 7/03/2013	PERMIT EXPIRATION 8/31/2013
MAILING ADDRESS 22342 AVENIDA EMPRESA STE 220, RANCHO SANTA MARGARITA CA 92688				REHS John Ramos	
FA # FA0000883	PR # PR0011865	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 2:30 PM	TIME OUT 4:14 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action 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
94

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: <i>Shanon Hoefs 4/1/2016</i>				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	+ COS	4	⊗ OUT
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		4	2
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized		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	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 _____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	⊗ OUT
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗ OUT
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	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗ OUT
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	⊗ OUT
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗ OUT
53. Impoundment	
54. Permit Suspension	



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FACILITY NAME JOHN'S INCREDIBLE PIZZA	DATE 1/3/2013	SIGNATURE <i>Shannon Stapp</i>
LOCATION 14766 BEAR VALLEY RD, VICTORVILLE, CA 92395	REHS John Ramos	

Non-critical Violations

7: Proper hot and cold holding temperatures

POINTS 2	Compliance date not specified Complied on 1/3/2013	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a)) <i>Inspector Comments:</i> Observed garlic mashed potatoes held at 88°F at the steam table, cottage cheese and diced ham at 44°F at the salad station. Maintain hot foods at or above 135°F and cold foods at or below 41°F. Corrected by VC&D and rechilling.
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33: Nonfood-contact surfaces clean

POINTS 1	Compliance date not specified Not In Compliance	<i>Violation Description:</i> All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c)) <i>Inspector Comments:</i> Observed food debris on the door seals, door handles, top of door near hinges, and the interiors of the prep refrigerators. Clean and maintain clean. Observed dust inside all exhaust hoods. Clean and maintain clean.
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35: Equipment/Utensils - approved; installed; clean; g

POINTS 1	Compliance date not specified Not In Compliance	<i>Violation Description:</i> 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) <i>Inspector Comments:</i> Observed condensate dripping inside the upright refrigerator into a pan. Repair condensate leak. Observed dust accumulated on the fan covers of the upright refrigerator. Clean and maintain clean. Observed dust accumulated on the fan cover of the fan in the warewash area. Clean and maintain clean. Observed cracked door seal on the ice machine door. Repair or replace door seal.
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41: Plumbing; proper backflow devices

POINTS 1	Compliance date not specified Not In Compliance	<i>Violation Description:</i> The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269) <i>Inspector Comments:</i> Observed drain lines extending inside the floor sinks in the warewash area and the front area behind the pasta station. Provide an air gap for the drain lines.
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45: Floors, walls and ceilings: built, maintained, and

POINTS 1	Compliance date not specified Not In Compliance	<i>Violation Description:</i> The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))
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FACILITY NAME JOHN'S INCREDIBLE PIZZA	DATE 1/3/2013	SIGNATURE <i>Shannon Huff</i>
LOCATION 14766 BEAR VALLEY RD, VICTORVILLE, CA 92395	REHS John Ramos	

Non-critical Violations

Inspector Comments: Observed dust accumulation on the ventilation cover over the ice machine.
Clean and maintain clean.

Observed ceiling paint peeling next to the ventilation cover over the ice machine.
Repaint.

52: VC & D

POINTS
0

Compliance date not specified
Complied on 1/3/2013

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."

Inspector Comments: 1 - tray garlic mashed potatoes.

Overall Inspection Comments

Posted "A" placard.

No major violations were observed.

All employees have valid Food Worker Cards.

Contact John Ramos at (800) 442-2283 with any questions.

Our office has moved to 15900 Smoke Tree St. Hesperia, CA 92345.