



**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 LITTLE CAESARS | | | | DATE 2/14/2013 | SIGNATURE |
| LOCATION 2200 S MOUNTAIN AV, ONTARIO, CA 91762 | | | | REINSPECTION DATE 2/28/2013 | PERMIT EXPIRATION 2/28/2013 |
| MAILING ADDRESS 5449 DIMCASTER [., RANCHO CUCAMONGA CA 91739 | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Hanan Megalla | |
| FA # FA0005829 | PR # PR0007266 | SR # | CO # | PE 1620 | PROGRAM IDENTIFIER: Retail-Food |
| TIME IN 11:48 AM | TIME OUT 12:59 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 | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| ○ In | 2. Communicable disease; reporting, restrictions & exclusions | | 4 | |
| ○ In | ⊗ N/A 3. No discharge from eyes, nose, and mouth | | | 2 |
| ○ In | ⊗ N/A 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| ○ In | N/O 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| ○ In | 6. Adequate handwashing facilities supplied & accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| ○ In | N/O N/A 7. Proper hot and cold holding temperatures | | 4 | 2 |
| ○ In | N/O N/A 8. Time as a public health control; procedures & records | | 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 (ppm): | | | | |

| 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 | ⊗ |
| 28. Washing fruits and vegetables | 1 |
| 29. Toxic substances properly identified, stored, used | 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; test strips | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repair, capacity | ⊗ |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated areas, use | ⊗ |
| 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 maintained | 1 |
| 43. Toilet facilities: properly constructed, supplied, cleaned | 1 |
| 44. Premises; personal/cleaning items; vermin-proofing | ⊗ |

| PERMANENT FOOD FACILITIES | OUT |
|---|------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | 1 |
| 46. No unapproved private homes/living or sleeping quarters | 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

27: Food separated and protected

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

Inspector Comments: Observed boxes of crazy bread sauce on the floor in the walk in cooler . Place all food items at least 6 inches above the floor.

35: Equipment/Utensils - approved; installed; clean; good repair, capacity

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: Thoroughly clean the dust build up on the fan guards in the walk in cooler.

38: Adequate ventilation and lighting; designated area

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Thoroughly clean the dust build up on the hood's filters.

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: Observed the sanitizer cloth towel half hanging outside the sanitizer bucket. Keep the cloth towel submerged in the sanitizer bucket.

44: Premises; personal/cleaning items; vermin-proofing

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Inspector Comments: Observed personal food and drink scattered in the reach in cooler at pizza prep station . Place all personal items in a designated area of the cooler with label stating (Employee Personal Food).

48: Food Worker Certification

POINTS
2

Compliance date not specified
Not In Compliance



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Non-critical Violations

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

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 the missing food handler card.

Overall Inspection Comments

NOTE:

Letter Grade (A) posted.

Food Handler Cards Handout given to person in charge.