



**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 3/18/2013	SIGNATURE <i>Dawn LaFlower</i>
LOCATION 20920 BEAR VALLEY RD R, APPLE VALLEY, CA 92308				REINSPECTION DATE 9/18/2013	PERMIT EXPIRATION 5/31/2013
MAILING ADDRESS 20920 BEAR VALLEY RD R, APPLE VALLEY, CA 92308				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Dawn LaFlower	
FA # FA0005226	PR # PR0007530	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 2:28 PM	TIME OUT 3:20 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
90

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>Alessandra Sanches 10/18/17</i>			⊘
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○		2. Communicable disease; reporting, restrictions & excl		4	
○	N/O	3. No discharge from eyes, nose, and mouth			2
○	N/O	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	N/A	+	⊘	2
○	N/O	N/A		4	2
In	○	N/A		4	
In	○	N/A		4	
PROTECTION FROM CONTAMINATION					
In	○	N/A			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	○ 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					
○		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	⊘
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	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	⊘
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	
53. Impoundment	
54. Permit Suspension	



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Critical Violations

8: Time as a public health control; procedures & records

POINTS 4	Compliance date not specified	<i>Violation Description:</i> When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)
	Complied on 3/18/2013	
<i>Inspector Comments:</i> Facility uses time as a method of public health control for pizzas prior to cooking. Temperature of pizzas ranged from 61 to 67 degrees. Manager states usually stickers are placed on rack next to pizza.		
Observed no method of time control on pizza racks.		

Non-critical Violations

1: Demonstration of knowledge; food safety certification

POINTS 2	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	
<i>Inspector Comments:</i> Ensure all employees can demonstrate knowledge pertaining to their particular job description.		
<i>More Information:</i> http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf		
Observed 2 employees unable to demonstrate knowledge pertaining to appropriate sanitizer levels and one of which could not demonstrate knowledge to proper manual sanitizing in 3 compartment sink.		

34: Warewashing facilities: installed, maintained, used; test strips

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.
	Not In Compliance	
<i>Inspector Comments:</i> Maintain quaternary ammonium sanitizer between 200-400 ppm. Use test strips when dispensing to verify appropriate sanitizer levels are achieved.		
<i>More Information:</i> http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf		
Observed exceeding 400 ppm in sanitizer container at dough prep table.		

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

POINTS 1	Compliance date not specified	<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)
	Not In Compliance	
<i>Inspector Comments:</i> Clean and maintain equipment on a routine basis.		
Observed food debris build up on shelves in walk in cooler.		

40: Wiping cloths: properly used and stored

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	
<i>Inspector Comments:</i> Maintain used wiping towels in sanitizer solution between uses.		
Observed damp wiping towel on prep table.		



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Non-critical Violations

45: Floors, walls and ceilings: built, maintained, and clean

POINTS 1	Compliance date not specified	<p><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))</p> <p><i>Inspector Comments:</i> Repair FRP board behind sink in restroom. Observed coming loose from wall.</p> <p>Clean and maintain caulking behind 3 compartment sink. Observed moldy.</p>
	Not In Compliance	

Overall Inspection Comments

"A" grade card posted

Ensure any employees who are ill are sent home or limited to janitorial duties only which does NOT include warewashing. Sick employees may not prepare, serve, handle food or utensils. Observed employee who came on duty at time of inspection coughing. Manager placed employee on janitorial duty for 2 hours and then be sent home.