



**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 SORRENTINO'S ITALIAN RESTAURANT					DATE 3/15/2013	SIGNATURE <i>[Signature]</i>	
LOCATION 25655 REDLANDS BL G, LOMA LINDA, CA 92354					REINSPECTION DATE 9/15/2013	PERMIT EXPIRATION 11/30/2013	
MAILING ADDRESS 25655 REDLANDS BL G, LOMA LINDA, CA 92354					<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT		
					REHS Marilyn Krichbaum		
FA # FA0005216	PR # PR0008098	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: Food		
TIME IN 11:50 AM	TIME OUT 1:00 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: Ali Arab 12-18-10			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			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	7. Proper hot and cold holding temperatures	4	⊗
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	⊗
○ 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	⊗
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	⊗
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	⊗
40. Wiping cloths: properly used and stored	1
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	



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 SORRENTINO'S ITALIAN RESTAURANT	DATE 3/15/2013	SIGNATURE <i>Marilyn Krichbaum</i>
LOCATION 25655 REDLANDS BL G, LOMA LINDA, CA 92354	REHS Marilyn Krichbaum	

Non-critical Violations

6: Adequate handwashing facilities supplied & accessible

POINTS 2	Compliance date not specified	<i>Violation Description:</i> Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)
	Not In Compliance	
<i>Inspector Comments:</i> Observed no paper towels in the restrooms. Provide paper towels to dispensers.		

7: Proper hot and cold holding temperatures

POINTS 2	Compliance date not specified	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))
	Not In Compliance	
<i>Inspector Comments:</i> Observed walkin food temperatures of 44-45F. Potentially hazardous food must be kept at or below 41F. Repair, adjust walkin.		

More Information:
http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

13: Food in good condition, safe and unadulterated

POINTS 2	Compliance date not specified	<i>Violation Description:</i> All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)
	Not In Compliance	
<i>Inspector Comments:</i> Observed salt stored in a soap container. Cease using chemical containers to store food in. Salt was discarded. Use food grade containers.		

More Information:
<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/TransFatFlyer2012.pdf>

27: Food separated and protected

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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.
	Not In Compliance	
<i>Inspector Comments:</i> Store opened sack of food in a container with a lid. Label container.		

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> Observed accumulated debris in refrigerator, pizza oven, hood area, ice machine, storeroom shelves, etc. More cleaning needs to be done on a daily basis. Clean and maintain all equipment daily.		
Remove the foil inside the ice machine. Observed debris buildup. Clean and maintain.		
Cease reusing cardboard boxes. Use food containers. Discard boxes.		

39: Thermometers provided and accurate

POINTS 1	Compliance date not specified
	Not In Compliance



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 SORRENTINO'S ITALIAN RESTAURANT	DATE 3/15/2013	SIGNATURE <i>Marilyn Krichbaum</i>
LOCATION 25655 REDLANDS BL G, LOMA LINDA, CA 92354	REHS Marilyn Krichbaum	

Non-critical Violations

More Information:

<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

Inspector Comments: Replace illegible probe thermometer. Obtain a couple of wide temperature range probe thermometers.

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

POINTS	Compliance date not specified
1	Not In Compliance

Violation Description: 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))

Inspector Comments: Observed debris buildup on some walls, floors and ceiling areas. Clean and maintain.

Replace burned out lights.

Overall Inspection Comments

No summary comments have been made for this inspection.