County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME	DATE	SIGNATURE	
DOMINO'S PIZZA 8368	7/26/2013		
LOCATION: 11452 BARTLETT , ADELANTO, CA 92301		REINSPECTION DATE: 1/26/2014	PERMIT EXPIRATION: 10/31/2013
MAILING ADDRESS: 81940 HWY 111, INDIO CA 92201	☐FACILITY ☐OWNER ☑ACCOUNT	REHS: Kathy Taylor	

FA #	PR #	SR #	CO #	PE
FA0005184	PR0009158			1620

TIME IN	TIME OUT	CONTACT
1:00 PM	1:40 PM	Not Captured

PROGRAM IDENTIFIER: None
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.

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SCORE 95

See the following pages for the code sections and general requirements that correspond to each violation listed below.

In = In compliance
COS = Corrected on-site
N/O = Not observed
MAJ = Major violation
N/A = Not applicable
OUT = Out of compliance

	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT
In N/O	**1.** Demonstration of knowledge; food safety certification			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		4	2
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 reservice 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

	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		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	X
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	X
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	X

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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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LOCATION		REHS
11452 BARTLETT , ADELANTO, CA 92301		Kathy Taylor

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Ensure all employees know minimum contact time for sanitizer in third sink - for this type of sanitizer it is 1 minute.
Wash/rinse/sanaitize all utensil in sequence and air dry.

Violation Description: 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)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Provide scoops with handles for dispensing jalapenos, onions and pineapple on pizza prep table. Currently using plastic cups without handles.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Provide thermometer for walk-in; one on exterior is broke (temperature is 37 degrees in walk-in today - good).

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)

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

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Clean out and organize small closet in sink area and closet by restrooms. Suggest discarding unwanted items and stacking neatly items you wish to keep. Keep all items up off the floor to facilitate cleaning and limit rodent harborage.

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)

Overall Inspection Comments

A Card Posted.

Facility in very good condition.

Thank you