



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

**(800) 442-2283**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>DOMINO'S PIZZA</b>				DATE 12/6/2013	SIGNATURE <i>Cherise Corbin</i>
LOCATION 15263 HOOK BL E, VICTORVILLE, CA 92394				REINSPECTION DATE 12/09/2013	PERMIT EXPIRATION 7/31/2014
MAILING ADDRESS 15263 HOOK BL E, VICTORVILLE, CA 92394				REHS Veronica Vazquez	
FA # FA0012011	PR # PR0000510	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 10:28 AM	TIME OUT 11:10 AM	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 92**

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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: blue;">N/O</span>	N/A	7. Proper hot and cold holding temperatures		4	2
<span style="color: blue;">N/O</span>	N/A	8. Time as a public health control; procedures & record		4	2
<span style="color: blue;">N/O</span>	N/A	9. Proper cooling methods		4	2
<span style="color: blue;">N/O</span>	N/A	10. Proper cooking time & temperatures		4	
<span style="color: blue;">N/O</span>	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<span style="color: blue;">N/O</span>	N/A	12. Returned and reserve of food			2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">In</span>	N/O	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source		4	
<span style="color: blue;">N/O</span>	<span style="color: blue;">N/A</span>	16. Compliance with shell stock tags, condition, display			2
<span style="color: blue;">N/O</span>	<span style="color: blue;">N/A</span>	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: blue;">N/O</span>	<span style="color: blue;">N/A</span>	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
<span style="color: blue;">N/O</span>	<span style="color: blue;">N/A</span>	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: blue;">N/O</span>	<span style="color: blue;">N/A</span>	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER					
<span style="color: blue;">N/O</span>		21. Hot and cold water available		4	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL					
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">In</span>		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	1
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	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	<span style="color: red;">⊗</span>
43. Toilet facilities: properly constructed, supplied, clea	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proofin	1

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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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FACILITY NAME <b>DOMINO'S PIZZA</b>	DATE 12/6/2013	SIGNATURE <i>Chon Carbo</i>
LOCATION 15263 HOOK BL E, VICTORVILLE, CA 92394	REHS Veronica Vazquez	

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Ensure to provide hot water at 120F in one sink of facility.

Observed maximum hot water temperature at 101F in mop sink and 100F in hand sink and 3-compartment sink.

Immediately repair or replace hot water heater to provide maximum hot water at 120F in one sink.

Will reinspect Monday December 09, 2013.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Ensure wet towels are stored in designated area. Observed wet towel over prep table.

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Repair or replace leak in washer machine. Observed water leaking from washer machine by mop sink.

**Violation Description:** 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)

**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Dispose of garbage in approved container. Observed garbage bag and cardboard waste on the floor by back door.

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Provide toilet tissue in dispenser in men's restroom. Observed toilet tissue in cabinet in restroom.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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FACILITY NAME <b>DOMINO'S PIZZA</b>	DATE 12/6/2013	SIGNATURE <i>Cheryl Carlson</i>
LOCATION 15263 HOOK BL E, VICTORVILLE, CA 92394	REHS Veronica Vazquez	

**48. FOOD WORKER CERTIFICATION**

POINTS <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Ensure to obtain food worker card within 14 days and fax information to (909) 387-4272 or (909) 387-4323. Observed three employees without San Bernardino food worker cards. A charged inspection will be conducted if information is not received by San Bernardino county Environmental Health Services within 14 days.
	Not In Compliance	

**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.

**More Information:** [http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

Posted "A" card.

Will reinspect hot water is available at 120F in one sink.

Left food worker card information and missing food worker card log sheet.

Ensure to obtain food worker card within 14 days and fax food worker program log sheet to (909) 387-4272.

If food worker card information is not received within 14 days a charged inspection will be conducted to verify food worker cards obtained.

Call Veronica Vazquez at (800) 442-2283 with any questions.