



**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>GOURMET PIZZA SHOPPE</b>				DATE <b>12/6/2013</b>	SIGNATURE 
LOCATION <b>120 E STATE ST, REDLANDS, CA 92373</b>				REINSPECTION DATE <b>12/20/2013</b>	PERMIT EXPIRATION <b>12/31/2013</b>
MAILING ADDRESS <b>120 E STATE ST, REDLANDS, CA 92373</b>				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS <b>Robert Adams</b>	
FA # <b>FA0009294</b>	PR # <b>PR0012120</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>11:13 AM</b>	TIME OUT <b>12:30 PM</b>	CONTACT <b>Not Captured</b>			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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</span> 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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
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	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	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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**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed plugged air vent in the rear dough prep room coming lose. There is a screw hanging off of the metal and a dust build-up directly over the food prep table and dough making ingredients. Repair vent to ensure screw stays in place and dust is clean to prevent potential contamination.
	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.

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed mold and syrup build-up in the nozzles of the beverage machine. Ensure all utensils are washed in hot water, rinsed, and sanitized with an approved sanitizer with the correct level of concentration. Ensure sanitizer levels are maintained between 100ppm and 200ppm (chlorine) or between 200ppm and 300ppm (quaternary ammonia).
	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)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed unapproved food scoop in a container of dark chocolate powder mix. All scoops must have a handle to help avoid contact between the portion that the food worker's hand touches and the food item. Obtain and utilize an approved food scoop.
	Not In Compliance	

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed sanitizer buckets at a concentration of less than 200ppm quat. Ensure sanitizer levels are maintained between 100ppm and 200ppm (chlorine) or between 200ppm and 300ppm (quaternary ammonia). Use test strips to identify how often you should be changing your sanitizer.
	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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed water supply lines in the women's restroom hand wash sink reversed. Ensure supply lines are installed correctly to avoid scalding anyone's hands.
	Not In Compliance	

**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)



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**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 1 missing food workers cards. Ensure all food workers have a valid San Bernardino County food workers card. Food worker's card form left with person in charge. This form must be filled out with the birth date , valid San Bernardino County food workers card number, and faxed to (909) 387-4272 prior to 14 days from the date of this inspection. If not received there will be a charged inspection at the cost of \$245.00 per hour to follow up on the missing cards.
	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**

No summary comments have been made for this inspection.