



**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

FACILITY NAME JOJO'S PIZZA KITCHEN					DATE 12/11/2013	SIGNATURE <i>Julian Owens</i>	
LOCATION 2923 CHINO AV H1, CHINO HILLS, CA 91709					REINSPECTION DATE 12/25/2013	PERMIT EXPIRATION 12/31/2013	
MAILING ADDRESS 2923 CHINO AV H1, CHINO HILLS, CA 91709					<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Tin Nguyen		
FA # FA0003588	PR # PR0008664	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: Food		
TIME IN 1:50 PM	TIME OUT 4:06 PM	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 91

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				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		⊘ MAJ	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 reserve 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	⊘ MAJ
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊘ MAJ
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	⊘ MAJ
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	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	⊘ MAJ
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
Not In Compliance

Inspector Comments:

Observed the following food temperatures at 50°F - 52°F in refrigerator, next to pizza oven and cook's line:

- One container of ham
- One container of raw sausages
- One container of diced tomatoes
- One container of cheese

Per operator, refrigerator was not properly operating since last night, and was turned off at night, and was turned on again in the morning.

-Observed food temperatures inside refrigerator (below shelf) at 41°F; however, foods above refrigerator was above 41°F. Per operator, foods above refrigeration shelf was brought out since 11:30am.

-Ensure all potentially hazardous foods are held at 41°F or below at all times for proper cold-holding.

Corrective action:

- Operator discarded containers of ham, cheese, tomatoes, and raw sausages at 2:30pm at time of inspection. See VC&D.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: [http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012 how to keep food out of danger zone.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012%20how%20to%20keep%20food%20out%20of%20danger%20zone.pdf)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed excessive dust build-up on fan covers inside walk-in cooler. Clean/maintain fan covers to prevent possible overhead contamination.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments:

-Observed refrigerator, next to pizza oven and at cook's line not properly holding foods at 41°F. Repair/replace refrigeration unit to properly hold foods at 41°F or below.

NOTE:

-Will be back in 1-2 days to follow-up on refrigerator to ensure proper cold-holding of foods at 41°F. Non-compliance may result in future charged re-inspections at \$245.00 per hour.

-Observed excessive food debris/stains on probe thermometer held on counter at cook's line. Clean/maintain after every use to prevent possible contamination of food products.

-Observed excessive grime and food debris on the sides and ceiling inside dishwasher. Clean/maintain.

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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
 Complied on 12/11/2013

Inspector Comments: Observed chlorine sanitizer at 0 ppm in sanitizer bucket with in-use wiping towels. Ensure sanitizer level is maintained between 100 ppm - 200 ppm for chlorine. Corrected on site.

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)

48. FOOD WORKER CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments:

-Observed one expired food worker card. Obtain food worker cards through San Bernardino County website at www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx and click on " Food Worker Training" link. Only food handler cards obtained from San Bernardino County website are accepted.

NOTE:

-Food worker cards must be faxed to Division of Environmental Health Services at (909) 387-4272, within 14 days. Non-compliance will result in a charged inspection at \$245.00 per hour.

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/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" grade posted.

Provided to operator the following:

- Cold holding sticker
- Food worker card handout