



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME PIZZA HUT 705052				DATE 5/14/2014	SIGNATURE <i>M. Browning</i>
LOCATION 13518 BASELINE AV, FONTANA, CA 92335				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 13518 BASELINE AV, FONTANA, CA 92335				REHS Chris Nwadike	
FA # FA0010881	PR # Not Specified	SR # Not Specified	CO # CO0047509	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 1:09 PM	TIME OUT 3:02 PM	CONTACT Not Captured			SERVICE: 004 - COMPLAINT - INITIAL
					RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED
					ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 SEATS)

16K999 Complaint Inspection

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: The Environmental Health Services received a complaint alleging the following:
The hot wings purchased from this facility was not properly cooked.
Blood was still observed in it.

Findings: The Manager said that chicken wings were always cooked well done unless the customer requests extra crispy.
Observed that the facility cooks the wings at 360°F for 10 minutes and 5 seconds.
The internal temperature of the wings checked 10 seconds after they were brought out from the fryer was 172°F.
A piece was cut all the way to bone. No blood was observed, but the color of a portion of the bone towards the joint changed to dark red.
Any person may mistake this color change to blood.
Complaint is closed.

Violation Description: A complaint report has been received by Environmental Health.

Overall Inspection Comments

No summary comments have been made for this inspection.

Photo Attachments:
No Photo Attachments