



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

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(800) 442-2283

FACILITY NAME NO NAME PIZZA CO				DATE 6/6/2014	SIGNATURE <i>Steve Chiang</i>
LOCATION 1112 W BIG BEAR BL, BIG BEAR CITY, CA 92314				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS PO BOX 47 BIG BEAR CITY, CA 92314				REHS Hui Chieng	
FA # FA0011283	PR # Not Specified	SR # SR0062581	CO # Not Specified	PE 1767	PROGRAM IDENTIFIER: None
TIME IN 2:32 PM	TIME OUT 3:32 PM	CONTACT Not Captured			SERVICE: 126 - PLAN CHECK FIELD INSPECTION
				RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
				ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PLAN CHECK - PInCk PEP Minor 0-1,499 SqFt

17K984 Plans - Conditional Final Inspection

⚠ CRITICAL ⚠

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

Inspector Comments: A final inspection was conducted to observe the completed expansion of the customer service dining area into the adjacent building. The adjacent building was an existing market that is now converted to a customer dining/lounge area with a beverage bar.

A new fence line has been constructed to combine the two buildings thus increasing the available lot. The outdoor space between the buildings is also used for the customer dining.

Violation Description: Conditional final inspection hereby gives facility temporary approvals to open pending the listed violations are corrected as specified. Failure to complete corrections may result in legal action.

17K127 Floors - Vinyl/Rubber

Compliance Date: **Not Specified**
Not In Compliance
Violation Reference - **CCDEH Guidelines - CCDEH**

Inspector Comments: Replace the unapproved vinyl base within the restroom, utensil sink, and mop sink area with a cove base material (ie: S3619, slim foot, sanitary cove, stainless steel).

Violation Description: Vinyl or rubber topset coved base and vinyl composition tiles (VCT) are not acceptable, except in customer areas.

17K171 Handwash - Location

Compliance Date: **Not Specified**
Not In Compliance
Violation Reference - **Reference Number - FDA**

Inspector Comments: Relocate the hand wash sink to the same side as the utensil sink.

Violation Description: Handwashing facilities shall be conveniently located within 25 feet of a work station.

17K826 Plans - Limited Food Preparation

Compliance Date: **Not Specified**
Not In Compliance
Violation Reference - **HSC - 113818**

Inspector Comments: No cooking operations may be performed within the newly acquired building used for additional dining space and beverage bar, due to the lack of an approved mechanical hood system.

The intended use of the newly acquired building has been approved as an extension of the existing pizza facility. The cold storage unit, dry storage room, dining space, and restroom shall operate inconjunction with the existing pizza facility. As a result, both buildings will operate under a single Health Permit provided the above conditions are maintained.

Violation Description: This facility will be restricted to limited food preparation.

Overall Inspection Comments

A follow up inspection shall be conducted within 1 week to verify the corrections.

- *Ensure to install a self closing device onto the restroom door.
- *Provide adequate signage indicating the location of the public restroom.

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Photo Attachments:
No Photo Attachments