



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME PIXIE MARKET				DATE 9/3/2014	SIGNATURE
LOCATION 17683 SAN BERNARDINO AV, FONTANA, CA 92335				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 17683 SAN BERNARDINO AV, FONTANA, CA 92335				REHS Patrick Baccari	
FA # FA0007707	PR # Not Specified	SR # Not Specified	CO # CO0048765	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 10:07 AM	TIME OUT 10:55 AM	CONTACT Not Captured			SERVICE: 004 - COMPLAINT - INITIAL
					RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ
					ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

16K999 Complaint Inspection

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

Inspector Comments: Investigated complaint of flies, no hand washing, no gloves, no hair nets, when ordering a hot dog.

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

16K005 Hands clean and properly washed; gloves used properly

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

Inspector Comments: Employee was directed to wash hands prior to donning gloves.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

16K023 No rodents, insects, birds, or animals

Compliance Date: **Not Specified**
Not In Compliance
Violation Reference - **HSC - 114259.1, 114259.4, 11425**

Inspector Comments: Flies are a nuisance in facility. Continue to use approved measures to rid pest flies. Keep front doors to facility closed to reduce access by flies.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

Overall Inspection Comments

No summary comments have been made for this inspection.

Photo Attachments:

No Photo Attachments