



**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 THE OLD SPAGHETTI FACTORY					DATE 9/25/2014	SIGNATURE <i>Amanda Gaspard</i>	
LOCATION 1635 INDUSTRIAL PARK AV, REDLANDS, CA 92373					REINSPECTION DATE 9/27/2014	PERMIT EXPIRATION 11/30/2014	
MAILING ADDRESS 0715 SW BANCROFT ST, PORTLAND OR 97239					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Amanda Gaspard		
FA # FA0013615	PR # PR0018026	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None		
TIME IN 4:01 PM	TIME OUT 7:14 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 81

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				⊗
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		4	⊗
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	+		⊗
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			⊗ 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	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 9/25/2014

Inspector Comments: Observed lasagna holding at 130F in a steam table. Employee stated that lasagna had been assembled in the facility, baked, then cooled and stored in the walk-in refrigerator; and that he had just re-heated the lasagna and placed it on the steam table. Operator stated that it is company policy to re-heat lasagna to 140F. Observed standard operating procedure with this information.

Ensure that food is reheated to 165F.

Ensure to not reheat potentially hazardous food in a steam table. Ensure to use an approved method of reheating (i.e. stove, microwave, oven, etc.) Ensure that potentially hazardous food that is cooked, cooled, and reheated for hot holding is reheated so that all parts of the food reach a temperature of at least 165F for 15 seconds. Ensure that reheating for hot holding is done rapidly, and that the time the food is between 41F and 165F does not exceed two hours.

Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

21. HOT AND COLD WATER AVAILABLE **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed that the handwashing sinks in the men's restroom (public restroom), women's restroom (public restroom), and employee women's restroom have automatic sensors; and the water temperature at the faucets are non-adjustable.

Observed water at 119F at the handwashing sink in employee women's restroom. Observed water temperature between 81F and 83F at the handwashing sinks in the men's restroom (public restroom). Observed water temperature at 83F at the left and right handwashing sinks in the women's restroom (public restroom); observed that no water was available at the middle handwashing sink.

Ensure to provide water at handwashing sink at a temperature of at least 100F and not greater than 108F (because water temperature is not readily adjustable at the faucet). Correct violation within 48 hours. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Cal Code Section 113953. "Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100F, but not greater than 108F."

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no valid food manager's certificate on site.

Obtain current, valid food manager's certificate; keep original certificate on site at all times (photocopies of food manager's certificate are not accepted.) Certification must be from an ANSI-approved organization.

For more information on how to obtain a food manager's certificate from an ANSI-approved organization, please visit: www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4

Note: manager stated that he had been promoted in June 2014. Ensure to obtain valid manager's certificate within 60 days of change in management.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed the following cold holding violations:

- 1) Cooked garlic holding between 80F and 81F in a bowl stored on a counter in the cooks' line.
- 2) Crab ravioli holding between 48F and 49F in a refrigeration drawer.
- 3) Bleu cheese dressing holding between 45F and 46F.
- 4) Chicken panini sandwich holding between 50F and 51F.

Maintain potentially hazardous food in cold holding at 41F or below.

Note: operator stated the that cooked garlic is normally held in a bowl on the counter. Recommend to use time-as-a-public-health-control for items that facility intends to hold at room temperature. Please see Cal Code Section 114000 for information on time-as-a-public-health-control.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed scoops lying in bins of ingredients, with handles touching food.

Ensure to store utensils out of food OR if using scoops / ladles, store with handle upright out of food to prevent contamination with hands.

Observed single-use articles stored on the floor in the back storage area.

Ensure to store all utensils, laundered linens and single-use articles at least 6 inches off the floor, to protect from splash, dust, vermin, or other forms of contamination or adulteration.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no readily visible thermometer in the small reach-in refrigerator where milk, half-and-half, etc. are stored (in the service area near the upright freezers).

Provide thermometer. Ensure that the thermometer is readily visible and placed in the warmest part of the refrigeration unit.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed quaternary ammonium levels at 100 ppm in sanitizer buckets. Ensure that quaternary ammonium levels are 200 ppm in sanitizer buckets, and do not exceed 400 ppm.

Observed that wet wiping cloth in sanitizing bucket was not fully submerged in solution (a significant portion of the cloth was outside of the solution). Ensure that wet wiping clothes are fully submerged in solution, so that wet wiping cloths are fully sanitized.

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)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed insufficient air gaps between draining pipes and floor sink, under the soda machine and handwashing sink in the satellite service area. One pipe was resting inside the floor sink, and the other pipe was at the level of the floor.

Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipes had diameters of greater than a half inch, and therefore must have air gaps of at least twice the diameter of the pipes.

Note: air gap is measured from the level of the actual floor (not bottom of the floor sink) to the bottom of the draining pipe.

Observed that there was no backflow prevention device at a mop sink (a hose is attached to the mop sink faucet).

Install a backflow prevention device at the mop sink.

Corrected on site. There are two mop sinks in the facility, located near each other; operator stated that this mop sink is not used. Operator removed hose.

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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed employee drink stored next to retail food items (onions), and employee drink stored next to clean cutting boards.

Ensure to store employee drinks/food items in a separate, designated area apart from retail food items.

Ensure to not store open, uncovered drinks or employee food items on or directly above retail food. Ensure to not store open, uncovered drinks or employee food items on or directly above a food/utensil contact surface. Ensure to not eat or drink at an active prep table / cooks' line. Ensure that employees eat/drink only in designated areas where contamination of nonprepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

Note: A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, open food, and food contact surfaces. An employee's beverage container should not be placed on or directly above a food contact surface.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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48. FOOD WORKER CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed 11 employees without current, valid San Bernardino County food worker cards. Ensure that employees maintain current, valid San Bernardino County food worker cards.

Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 10-09-14.

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

"B" grade card posted.

Do not move, relocate, or remove grade card. Do not cover up or obscure grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Provided facility with re-score form, HELP brochure, hot and cold holding stickers, manual warewashing Wash/Rinse/Sanitize sticker, food worker card form, and food worker card factsheet.