



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

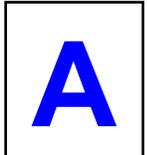
**(800) 442-2283**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>DOUBLE OR NOTHIN PIZZA</b>					DATE 10/14/2014	SIGNATURE 	
LOCATION 4726 RIVERSIDE DR B, CHINO, CA 91710					REINSPECTION DATE 4/14/2015	PERMIT EXPIRATION 6/30/2015	
MAILING ADDRESS 4726 RIVERSIDE DR B, CHINO, CA 91710					<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT		
FA # FA0003519	PR # PR0000406	SR #	CO #	PE 1620	REHS <b>Tin Nguyen</b>		
TIME IN 2:55 PM	TIME OUT 4:03 PM	CONTACT Not Captured			PROGRAM IDENTIFIER: Food SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action 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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use	<span style="color: green;">+</span>			<span style="color: red;">⊗</span>
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop			4	2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">In</span>	N/O	N/A	<span style="color: green;">+</span>	<span style="color: red;">⊗</span>		2
<span style="color: green;">In</span>	N/O	N/A			4	2
<span style="color: green;">In</span>	N/O	N/A			4	2
<span style="color: green;">In</span>	N/O	N/A			4	
<span style="color: green;">In</span>	N/O	N/A			4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">In</span>	N/O	N/A				2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated			4	2
<span style="color: green;">In</span>	N/O	N/A			4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source			4	
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>				2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>				2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>				2
CONSUMER ADVISORY						
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>				2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>			4	
WATER/HOT WATER						
<span style="color: green;">In</span>		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed			4	2
VERMIN						
<span style="color: green;">In</span>		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	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	2
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 ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b>  -Observed separate containers of ham, pepperoni, sausages, tomato sauce, and chicken wings held at 58°F - 60°F on cold-holding unit at cook's line. Per operator, plug on cold-holding unit may have been accidentally disconnected as employee was cleaning prep table about twenty-five minutes ago. Ensure all potentially hazardous foods are held at 41°F or below at all times for proper cold-holding.  Corrective action at time of inspection: -Operator connected plug of cold-holding unit to wall and unit appeared to have worked as temperature of cold-holding unit measured at 50°F thirty minutes later.
	Complied on 10/14/2014	

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed an open canned drink held on prep table, next to cold-holding unit at cook's line. Ensure personal foods are held in a designated area, away from foods or food contact surfaces to prevent possible contamination of food products.
	Complied on 10/14/2014	

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b>  -Observed excessive dust build-up on fan guards inside walk-in cooler. Clean/maintain fan guards in walk-in cooler.  -Observed several uncovered food items held in walk-in cooler, above dirty fan guards and dirty food boxes. Keep all foods covered to prevent possible over head contamination of food products.  NOTE: -Avoid stacking food boxes above uncovered food items to prevent possible over head contamination.
	Not In Compliance	

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

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b>  -Observed excessive food stains and debris on knives held on magnetic strip at prep table. Clean/maintain knives before holding on magnetic strip.  -Observed moderate food debris on probe thermometer. Clean/maintain probe thermometer after every use to prevent possible contamination of food products.
	Complied on 10/14/2014	

**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 <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b>  -Observed chlorine sanitizer level at 0 ppm in sanitizer bucket with in-use wiping towel held below three compartment sink. Per operator, sanitizer solution is replaced every four hours; and facility open at 10:00am, today but sanitizer solution has not yet been replaced. Ensure sanitizer level is maintained between 100 ppm - 200 ppm for chlorine.  NOTE:  -Observed dirty pizza cutter and tong held on prep table, next to oven. Per operator, tongs and pizza cutter is replaced and washed every four hours; however, tongs and pizza cutter has not been washed, since opening at 10:00am, today. Wash all in-use utensils every four hours or return to three compartment after every use.
	Not In Compliance	

**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)

**Overall Inspection Comments**

"A" grade posted.

NOTE:

-Posted bar code sticker on "A" grade at time of inspection.