



**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 GRAZIANO'S PIZZA RESTAURANT | | | | DATE 10/16/2014 | SIGNATURE | |
| LOCATION 3060 ARCHIBALD, ONTARIO, CA 91761 | | | | REINSPECTION DATE 4/16/2015 | PERMIT EXPIRATION 12/31/2014 | |
| MAILING ADDRESS 3060 ARCHIBALD, ONTARIO, CA 91761 | | | | <input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Veronica Martinez | | |
| FA # FA0011584 | PR # PR0001617 | SR # | CO # | PE 1622 | PROGRAM IDENTIFIER: Food | |
| TIME IN 10:34 AM | TIME OUT 12:25 PM | CONTACT Not Captured | | | 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 94

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 | | | 2 |
| 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 | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | ⊗ |
| ○ In | N/O | N/A | | 4 | |
| ○ In | N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| ○ In | N/O | N/A | | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|---|-----|---|-----|-----|-----|
| ○ In | | 15. Food obtained from approved source | | 4 | |
| ○ In | N/O | N/A | | | 2 |
| ○ In | N/O | N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| ○ In | | N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| ○ In | N/O | N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| ○ In | | N/A | | 4 | |
| WATER/HOT WATER | | | | | |
| ○ In | | 21. Hot and cold water available | | 4 | 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 | ⊗ |
| 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 | ⊗ |
| 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 | 1 |
| 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 | ⊗ |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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9. PROPER COOLING METHODS

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed five gallon tub of pizza sauce exhibiting evidence of improper cooling measuring between 42F on the perimeter of container and 46F at the center of container. Employee indicated the sauce was made one day prior and cooled down using ice paddles. Ensure proper cooling procedures are continued as well as the monitoring of cooling processes to assure potentially hazardous food is cooled rapidly from 135F to 70F within the first two hours then from 70F to 41F in the next four hours. |
| | Not In Compliance | |

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed sanitizer solution bottle hanging beneath sink at dough counter. Label and ensure all chemicals are properly stored in a designated area away from food preparation to prevent possible contamination. |
| | Not In Compliance | |

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

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

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed light accumulation of mold on inside lid of ice maker. Clean and maintain. |
| | Not In Compliance | |

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)

48. FOOD WORKER CERTIFICATION

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed 3 expired Food Worker cards, 1 invalid Food Worker Card and 2 missing. Ensure employees obtain valid San Bernardino County Food Handler's Cards within 14 days (on or before and fax information to (909) 948-5069 to avoid billed reinspection. |
| | Not In Compliance | |

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

Letter grade "A" posted