



CAL CODE OFFICIAL INSPECTION REPORT

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|--|---------------------|--|-----------------------------------|--------------------------------|
| FACILITY NAME DALIA'S PIZZA / BUFFET | | DATE 2/8/2016 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 2/28/2016 |
| LOCATION 9588 BASELINE RD, RANCHO CUCAMONGA, CA 91730 | | | INSPECTOR Miranda Stutte | |
| MAILING ADDRESS 5782 CABROSA PL, ALTA LOMA CA 91737 | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required | | |
| TIME IN 1:45 PM | TIME OUT 3:00 PM | FACILITY ID FA0007548 | RELATED ID PR0006214 | PE 1622 |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).



SCORE 95

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | COS | MAJ | OUT |
|--------------------------------------|---|-----|-----|-----|
| <input checked="" type="radio"/> In | N/O 1. Demonstration of knowledge; food safety certification | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| <input checked="" type="radio"/> In | 2. Communicable disease; reporting, restrictions & excl | | 4 | |
| <input checked="" type="radio"/> In | N/O 3. No discharge from eyes, nose, and mouth | | | 2 |
| <input checked="" type="radio"/> In | N/O 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| <input checked="" type="radio"/> In | N/O 5. Hands clean and properly washed; gloves used prop | | 4 | 2 |
| <input checked="" type="radio"/> In | 6. Adequate handwashing facilities supplied & accessib | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| <input checked="" type="radio"/> In | N/O N/A 7. Proper hot and cold holding temperatures | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O N/A 8. Time as a public health control; procedures & record | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O N/A 9. Proper cooling methods | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O N/A 10. Proper cooking time & temperatures | | 4 | |
| <input checked="" type="radio"/> In | N/O N/A 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | |
| <input checked="" type="radio"/> In | N/O N/A 12. Returned and reservice of food | | | 2 |
| <input checked="" type="radio"/> In | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O N/A 14. Food contact surfaces: clean and sanitized | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--------------------------------------|--|-----|-----|-----|
| <input checked="" type="radio"/> In | 15. Food obtained from approved source | | 4 | |
| <input checked="" type="radio"/> In | N/O <input type="radio"/> N/A 16. Compliance with shell stock tags, condition, display | | | 2 |
| <input checked="" type="radio"/> In | N/O <input type="radio"/> N/A 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | |
| <input checked="" type="radio"/> In | N/O <input type="radio"/> N/A 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | 4 | |
| WATER/HOT WATER | | | | |
| <input checked="" type="radio"/> In | 21. Hot and cold water available | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | |
| <input checked="" type="radio"/> In | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | |
| <input checked="" type="radio"/> 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 | <input checked="" type="checkbox"/> OUT |
| 34. Warewashing facilities: installed, maintained, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | <input checked="" type="checkbox"/> OUT |
| 36. Equipment, utensils and linens: storage and use | <input checked="" type="checkbox"/> OUT |
| 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 | <input checked="" type="checkbox"/> OUT |

| PERMANENT FOOD FACILITIES | OUT |
|--|---|
| 45. Floor, walls, ceilings: built, maintained, and clean | <input checked="" type="checkbox"/> OUT |
| 46. No unapproved private homes/living or sleeping qu | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | 1 |
| 48. Food handler 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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33. NONFOOD-CONTACT SURFACES CLEAN

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Thoroughly clean and maintain inside of refrigeration units free of food debris, as observed. |
| | Violation Reference - HSC - 114115 (c) | |

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

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

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Maintain food equipment in good repair, observed deteriorated gaskets at the soft serve ice cream machine and at two door true refrigeration unit. Discontinue using deteriorated rubber stopper, as observed. |
| | Violation Reference - HSC - 114130, 114130.1, 114130 | |

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Discontinue reusing single service containers for working containers, as observed. |
| | Violation Reference - HSC - 114074, 114081, 114119 | |

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)

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

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Remove inoperable food equipment as observed. In two storage room, free from food facility. |
| | Violation Reference - HSC - 114067 (j), 114123 | |

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Thoroughly clean and maintain all walls. Remove accumulated of food debris and grease, as observed. |
| | Violation Reference - HSC - 114143 (d), 114266 | |

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE: