



Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JOHN'S INCREDIBLE PIZZA CO		DATE 7/30/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 5280 ARROW HWY, MONTCLAIR, CA 91763			INSPECTOR Nicole Walker	
MAILING ADDRESS 5280 ARROW HWY, MONTCLAIR, CA 91763			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 1:27 PM	TIME OUT 3:45 PM	FACILITY ID FA0013487	RELATED ID CO0051673	PE 1622
			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU	
			ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

16K009 Proper cooling methods

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: Observed marinating chicken in red large tubs in walk in cooler. Observed cold holding at 48F-50F. Ensure proper cooling of 41F and below. Corrected on site.

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

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed gnats at the following stations:

Adult bar
Large ice machine room
Behind soda machine station
Dining room (cabin room)
Kitchen dry storage room
Kitchen dish room
Dish room
Salad buffet station
Pizza/pasta buffet station

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)

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed bulk boxed potatoes resting on floor at kitchen dry storage room. Observed bulk packages of brown sugar and pizza flour opened and stored in original packaging. Store food in an approved container and labeled as to contents. Observed bulk soda box resting on floor at large ice machine room. Observed bulk flatten pizza boxes resting on floor. Store at least 6 inches off of floor.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Store utensils clean at kitchen dry storage room. Observed the following equipment in need of regular cleaning at time of inspection:
Observed salad buffet containers, large food container/tubs, metal pans and metal lids stored soiled at time of inspection. Corrected on site.
Observed door gaskets at salad buffet station with food/ grime/mold build up.
Observed gaskets at buffet hot holding drawers with food grime build up. Maintain clean and sanitized.
Observed large ice machines with slime build up along door. Maintain clean and sanitized.
Observed glasses/cup storage racks stored directly on floor behind customer service soda dispenser. Store properly.
Observed at adult bar station build up of grime/debris along keg door gaskets. Maintain clean and sanitized. Corrected on site.
Observed at pizza kitchen reach in units severe food grime/spillage at pizza oven, at the cold holding reach in unit condenser storage.

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)



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16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Maintain all hard to reach areas clean along flooring at pizza cook line station. Maintain establishment flooring and wall coving clean. Observed food build up at pizza cook line. Clean under equipment at dish room, pizza cook line, and kitchen dry storage room.

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))

16K048 Food Handler Certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed one invalid food handler card (California Food Handler Card) at time of inspection. Ensure employee obtains a valid San Bernardino County Food handler card in 14 days to avoid administrative action/billable fees of \$245/hr.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler" 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



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This department received a complaint stating that John's Incredible Pizza is not maintaining the establishment cleaned and pest free. Per complaint, the kitchen, dish room, and at hot/cold holding equipment in facility is not being properly cleaned and maintained. In addition, the complaint states that staff is not handling food properly.

Per complaint, the prep kitchen is infested with gnats and roaches.
 At time of inspection, observed the following:
 Observed a large population of gnats in establishment at time of inspection.
 No cockroaches observed at time of inspection.
 Observed pest control invoices. Observed services rendered twice a month by Steritech.
 Management, has requested immediate gnat control service for 7/31/15.
 Ensure to follow all recommendations outlined by pest control service.
 Ensure proper cleaning practices to reduce insect attraction/ harborage.

Per complaint, employees do not follow proper health protocols:
 Per complaint, staff leaves boxes of food on the floor.
 At time of inspection, observed bulk boxes resting on floor at dry storage room.
 Store all bulk food items at least 6 inches off of the floor.
 Ensure open bulk packaged food is stored in a food grade container with a tight fitting lid and label as to its content.

Per complaint proper temperature protocols are not met and as a result food is being served in the danger zone.
 At time of inspection, observed proper cooking temperature and hot holding temperatures.
 Observed seasoned chicken resting in a liquid water based mixture in large tubs at walk in cooler.
 Observed chicken and chicken mixture cold holding at 48F. Corrected on site at time of inspection with ice.
 Recommendation: allow prepared liquid season mixture to rest in walk in cooler over night to chill to 41F and below.

Per complaint, kitchen employees work carelessly with raw chicken.
 Ensure multiple boxes of chicken are not left out to thaw all at once at room temperature.
 Maintain chicken at 41F and below.
 Ensure chicken is allowed to defrost in walk in cooler.
 Eliminate practices that allow chicken to rest in danger zone during preparation.

Ensure proper hand washing and glove use.
 Prevent all forms of potential cross contamination.

Observed food handler cards at time of inspection.
 Observed one invalid food handler card.
 Ensure all food handlers obtain valid San Bernardino County Food handler cards only.
 Comply in 14 days to avoid billable fee of \$245/visit. (Food Handler information & Fax sheet provided)

Per complaint, equipment in establishment is not cleaned or in good condition:
 Observed door gaskets at salad buffet station with food/ grime/mold build up. Maintain clean and sanitized.
 Observed gaskets at buffet hot holding drawers with food grime build up. Maintain clean and sanitized.
 Observed large ice machines with slime build up along door. Maintain clean and sanitized.
 Maintain dish room clean along walls. Observed food spillage along walls.
 Observed water collecting inside salad bar reach in units. Maintain equipment in good condition.
 Observed pizza dough holding units. Observed sliding door gaskets in need of repair. Maintain door gaskets in good condition. Repair/Replace.

Re inspection in one week to ensure an insect free environment, proper season chicken temperatures, and proper cleaning. Failure to comply will subject establishment to billable fee of \$245/hr.



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Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0