



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PIZZA DE CAL INC #85		REINSPECTION DATE 9/29/2020		INSPECTOR Rubi Guido	DATE 9/15/2020
LOCATION 1184 W 2ND ST 115, SAN BERNARDINO, CA 92410				PERMIT EXPIRATION 3/31/2021	IDENTIFIER: None
TIME IN 4:21 PM	TIME OUT 5:30 PM	FACILITY ID FA0010177	RELATED ID PR0011154	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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](#).

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a follow-up inspection to determine compliance regarding the walk-in cooler and cold holding make line unit.

FINDING(S):

The manager stated the following:

- The walk-in cooler was repaired on 9/3/20.
- Noticed the walk-in cooler to be nonfunctional at 11am of 9/15/20.
- The cold holding make line unit is not in use.

The store manager stated the following via telephone:

- The walk-in cooler will be repaired on 9/15/20.
- The cold holding make line unit will be repaired by 9/18/20.

The maintenance person stated the following:

- The walk-in cooler was repaired on 9/15/20 and will take approximately 1-2 hours for the ambient temperature of the unit to decrease to 41F or below.
- A replacement part was ordered for the cold holding make line unit and will arrive on 9/16/20. will repair the unit on 9/16/20.

OBSERVATION(S):

- The cold holding make line unit to not be in use at this time.
- Measured the internal temperature of the following potentially hazardous foods (PHFs) stored in the walk-in cooler (ambient temperature measured 54F):
 - Chicken wings at 44F-48F
 - Pepperoni at 44F-48F
 - Ham at 45F-48F
 - Beef at 46F
 - Mozzarella cheese at 46F-57F
 - Chicken wings at 41F
 - Pepperoni at 42F
 - Beef at 41F
- Measured the internal temperature of the following PHFs stored in the Pepsi merchandiser cooler (ambient temperature measured 44F):
 - Beef at 51F-55F
 - Bacon at 51F
 - Cheddar cheese at 51F
 - Ham at 51
 - Chorizo at 52F

RESULT(S):

- Repair both refrigeration units. Ensure the ambient temperature of this unit measures 41F or below and is capable of holding and maintaining the internal temperature of potentially hazardous foods at 41F or below.
- A billable follow-up inspection will be conducted on 9/16/20 to determine compliance regarding the walk-in cooler. If compliance is not met upon reinspection, then a billable re-reinspection will follow.
- A billable follow-up inspection will be conducted on 9/18/20 to determine compliance regarding the cold holding make line unit. If compliance is not met upon reinspection, then a billable re-reinspection will follow.

Description: Reinspection conducted at this time to determine compliance from prior inspection.



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16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: A) Measured the internal temperature of the following potentially hazardous foods (PHFs) stored in the walk-in cooler (ambient temperature measured 54F):

- Chicken wings at 44F-48F
- Pepperoni at 44F-48F
- Ham at 45F-48F
- Beef at 46F
- Mozzarella cheese at 46F-57F
- Chicken wings at 41F
- Pepperoni at 42F
- Beef at 41F

The manager stated that the above items were stored in the unit since 11am on 9/15/20 and prior, approximately 4.75 hours and greater.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The manger voluntarily discarded the above PHFs at the time of inspection. See VC&D for details. Corrected onsite.

B) Measured the internal temperature of the following PHFs stored in the Pepsi merchandiser cooler (ambient temperature measured 44F):

- Beef at 51F-55F
- Bacon at 51F
- Cheddar cheese at 51F
- Ham at 51
- Chorizo at 52F

The mangaer stated that the above items were placed in this unit from the walk-in cooler at 3pm.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The manger voluntarily discarded the above PHFs at the time of inspection. See VC&D for details. Corrected onsite.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Measured the ambient temperature of the walk-in cooler (54F) with potentially hazardous foods stored in the unit.

Discontinue the use of this equipment for the storage of potentially hazardous foods. Repair/replace the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the ambient temperature of this unit measures 41F or below and is capable of holding and maintaining the internal temperature of potentially hazardous foods at 41F or below.

A billable follow-up inspection will be conducted on 9/16/20 to determine compliance. If compliance is not met upon reinspection, then a billable re-reinspection will follow.

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)

16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Observed the Pepsi merchandiser cooler (ambient temperature measured 44F) being used to store open, potentially hazardous foods (PHFs).

Discontinue the use of this unit for the storage or display of any items that are NOT nonpotentially hazardous prepackaged, bottled, or canned products. Provide approved refrigeration units for the storage of potentially hazardous and/or nonprepackaged products.

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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16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The manager consented to the condemnation and destruction of the following potentially hazardous foods (PHFs), weight in approximation:

- Mozzarella cheese (278 lb)
- Chicken wings (90 lb)
- Pepperoni (25 lb)
- Ham (18 lb)
- Beef (9 lb)
- Bacon (3 lb)
- Cheddar cheese (5 lb)
- Chorizo (6 lb)

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0