



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PIZZA DE CAL INC #85		REINSPECTION DATE Next Routine		INSPECTOR Rubi Guido	DATE 9/17/2020
LOCATION 1184 W 2ND ST 115, SAN BERNARDINO, CA 92410				PERMIT EXPIRATION 3/31/2021	IDENTIFIER: None
TIME IN 10:10 AM	TIME OUT 10:40 AM	FACILITY ID FA0010177	RELATED ID PR0011154	PE 1620	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION 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.

#### 16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

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

**FINDING(S):**

The district manager stated the following:

- Both the walk-in cooler and the cold holding make line unit were serviced and repaired on 9/16/20.
- No potentially hazardous foods (PHFs) were stored in any of the units overnight.
- PHFs were transported to and stored under refrigeration (41F) at the store located in Fontana.
- PHFs will be transported back to this facility in a refrigerated vehicle if given permission to reopen the facility by EHS.

**OBSERVATION(S):**

- Measured the internal temperature of the following nonPHFs stored in the walk-in cooler (ambient temperature at 35F):
  - Uncooked olives at 37F
  - Uncooked whole mushrooms at 38F
- Measured the internal temperature of the following nonPHFs stored in the cold holding make line unit (reach-in ambient temperature measured 39F):
  - Ranch dressing at 38F
- Measured the ambient temperature of the cold holding make line unit (upper "toppings" compartment) at 27F.
  - No PHFs or nonPHFs stored in this compartment.

**RESULT(S):**

No further action required at this time. The facility may reopen and may store potentially hazardous foods in the cold holding unit and walk-in cooler.

**Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

#### 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](#).

#### Signature(s) of Acknowledgement

NAME: Alfredo Garcia  
TITLE: District Manager

Total # of Images: 0