



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DOMINO'S #8359		REINSPECTION DATE Not Specified		INSPECTOR Rubi Guido	DATE 6/2/2021
LOCATION 20200 HWY 18 B, APPLE VALLEY, CA 92307				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 3:41 PM	TIME OUT 4:03 PM	FACILITY ID FA0000910	RELATED ID CO0078569	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit was to conduct a complaint investigation.

Reference - HSC

#### NATURE OF COMPLAINT:

The complainant alleged that the facility was crawling with maggots and cockroaches on 6/1/21 and that the general manager stated via telephone, after being informed of the situation, to remain open and just push the vermin out of the way when preparing food.

#### FINDING(S):

The person in charge stated the following:

- Has not heard of this complaint or any similar complaints.
- Has not seen any live or dead cockroaches anywhere in the facility.
- Saw two or three live maggots behind the table in the employee break room.
- Did not see any maggots anywhere else in the facility.
- Other employees saw live maggots only on the floor throughout the kitchen.

#### OBSERVATION(S):

- No live or dead cockroaches anywhere in the facility.
- No live or dead maggots anywhere in the facility.
- No food (intended for customers) or equipment stored in the employee break room.
- No gaps/openings in the walls, ceilings or floors.
- Several live flies at the preparation line.
- Several open containers with food stored in the preparation cooler (cooler lids not closed) and an open container with pizza sauce stored on the table that is located to the right of the preparation cooler.
- Flies land directly on the ham that is stored in the preparation cooler (cooler lids not closed).

#### RESULT(S):

The person in charge closed the lids to the preparation cooler and covered the pizza sauce. Complaint closed on this date.

Description: A complaint report has been received by Environmental Health.

#### 16C013 Food in good condition, safe and unadulterated



Compliance Date: Not Specified

Inspector Comments: Observed flies land directly on the ham that is stored in the preparation cooler (cooler lids not closed).

Not In Compliance

Violation Reference - HSC - 113967, 113976,

All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.

Note: The person in charge discarded the ham. See VC&D for details. Corrected onsite.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

#### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed several live flies at the preparation line.

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Eliminate all dead and/or live flies/vermin. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.

**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)



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DOMINO'S #8359	DATE 6/2/2021
LOCATION 20200 HWY 18 B, APPLE VALLEY, CA 92307	INSPECTOR Rubi Guido

### 16C030 Food storage; food storage containers identified

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114047, 114049, 114051

**Inspector Comments:** Observed several open containers with food stored in the preparation cooler (cooler lids not closed) and an open container with pizza sauce stored on the table that is located to the right of the preparation cooler.

Discontinue this practice. Food shall be stored in approved containers, equipment, and locations, and in an approved manner to prevent potential contamination.

Note: The person in charge closed the lids to the preparation cooler and covered the pizza sauce. Corrected onsite.

**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))

### 16K052 VC & D

Compliance Date: Not Specified

**Inspector Comments:** The manager voluntarily consented to the condemnation and destruction of approximately 1.5 pounds of ham.

Reference - HSC - 113980

**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

Complaint closed.

PEP Talk given.

### 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

NO SIG

NAME: Justine Amesquita  
TITLE: Manager

Total # of Images: 0