



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PIZZA HUT #24863		REINSPECTION 9/27/2022		INSPECTOR Zaynab Darwiche	DATE 9/13/2022
LOCATION 9299 SIERRA AV, FONTANA, CA 92335				PERMIT 8/31/2023	IDENTIFIER: None
TIME IN 12:43 PM	TIME OUT 1:10 PM	FACILITY ID FA0009654	RELATED ID PR0008029	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR 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,

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 is to conduct a reinspection. During the complaint inspection on 09/13/2022, observed large puddles of water seen under the pizza boxes shelf behind the cash register. Per the manager, the HVAC system has a leak resulting in the water puddle.

Upon reinspection, observed large puddles of water underneath the pizza boxes near the cash register. Employee provided an invoice dated 09/13/2022 by T&G Services which stated that the AC piping was clogged. Invoice stated that problem was resolved and properly functioning. Per the employee, the issue has been resolved, and employees are working on cleaning and sanitizing the floors.

A billable- reinspection will be conducted within 1-2 business days to verify facility has been cleaned and sanitized and no water leak is still present. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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

16K022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114197

Inspector Comments: Observed large puddles of water seen under the pizza boxes shelf behind the cash register.

Note: No food or food contact surfaces were affected by the water. All food was on shelving and unharmed by the water leak.

Clean and sanitize the floors. Ensure there is no leak and liquid waste is properly disposed. Ensure all liquid waste (not sewage) is disposed through the approved plumbing system.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

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

No sig

NAME: Jorge

TITLE: Person in charge (PIC)

Total # of Images: 0