



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ROUND TABLE PIZZA		DATE 10/2/2020	REINSPECTION DATE 10/16/2020	PERMIT EXPIRATION 10/31/2020
LOCATION 11617 CHERRY AV, FONTANA, CA 92335			INSPECTOR Sujin Lee	
MAILING ADDRESS 11617 CHERRY AV, FONTANA, CA 92335			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:05 PM	TIME OUT 3:34 PM	FACILITY ID FA0003638	RELATED ID PR0011502	PE 1621

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.



SCORE 81

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
○ In	N/O			2
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In			4	
2. Communicable disease; reporting, restrictions & excl				
○ In	N/O			2
3. No discharge from eyes, nose, and mouth				
○ In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used prop				
○ In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O	+	⊗	2
7. Proper hot and cold holding temperatures				
○ In	○ N/O			2
8. Time as a public health control; procedures & record				
○ In	○ N/O			2
9. Proper cooling methods				
○ In	○ N/O			2
10. Proper cooking time & temperatures				
○ In	○ N/O			2
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
○ In	○ N/O			2
12. Returned and reserve of food				
○ In			4	2
13. Food in good condition, safe and unadulterated				
○ In	N/O		4	2
14. Food contact surfaces: clean and sanitized				

		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
○ In			4	
15. Food obtained from approved source				
○ In	N/O	○ N/A		2
16. Compliance with shell stock tags, condition, display				
○ In	N/O	○ N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
○ In		○ N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
○ In	N/O	○ N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In		○ N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
○ In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○ In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
○ In			4	⊗
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS 4	Compliance date not specified Complied on 10/2/2020 Violation Reference -	Inspector Comments: A food employee was observed to be washing her hands with only cold handle turned on at the back handwashing snk. then, the food employee was observed to be putting pepperoni on a pizza dough at the pizza preparation table. Ensure hands are washed at a minimum of 100 F water. Corrected on site. The food employee was educated as to proper handwashing procedures.
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Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	Compliance date not specified Complied on 10/2/2020 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed several potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows: At the pizza cold holding unit: 1. Bacon at 48 F 2. Salami at 47.7 F 3. Mozzarella cheese at 54 F Per operator, these PHFs were stored in this unit 3 hour prior to the inspection. At a counter without temperature intervention: 4. Ranch sauce that has butter milk at 72.4 F Inside the walk-in refrigerator: 5. chicken nugget at 45 F 6. Chicken wing at 43.4 F 7. pepperoni at 44 F 8. Salami at 46 F Per operator these PHFs were stored in this unit for 4 days prior to the inspection. Maintain temperatures of PHFs at or below 41 F or at or above 135 F. Corrected on site. The operator was instructed to store PHFs over ice. A reinspection will be conducted on or after 10/9/2020 to determine compliance. Failure to comply shall result at a billable reinspection at an hourly rate of \$245/hour with 30-minute minimum.
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed one dead German cockroach inside a cabinet at the customer service area. Remove the dead cockroach from the facility. Clean and sanitize the affected area.
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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)



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: 1. Observed accumulation of brown mold-like substance on the deflector inside the ice machine. Observed black debris inside ice. Per operator, the ice is used to store underneath containers of food at the pizza cold holding unit.</p> <p>Maintain the deflector of the ice machine cleaned and sanitized free from mold-like substance.</p> <p>2. Observed shelves inside the walk-in refrigerator to be rusty.</p> <p>Maintain the shelves in a clean and sanitary condition free from rust.</p>

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p>Inspector Comments: 1. Observed gasket of the walk-in refrigerator to be torn and missing.</p> <p>Repair/replace the gasket.</p> <p>2. The door of the walk-in refrigerator was not observed to be closing properly.</p> <p>Ensure the door of the walk-in refrigerator closes properly.</p>

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p>Inspector Comments: 1. Observed handle of a scoop in direct contact with garlic parmesan inside a container.</p> <p>Store the scoop so that the handle does not come in contact with food.</p> <p>2. Observed a CO2 tank to be unsecured.</p> <p>Chain and secure the CO2 tank to a rigid structure.</p>

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<p>Inspector Comments: Observed the light shield to be broken on the ceiling above the 3-compartment sink.</p> <p>Repair/replace the broken light shield.</p>

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<p>Inspector Comments: 1. Observed front handwashing sink to be leaking.</p> <p>2. Observed handwashing sink inside men's restroom to be leaking.</p> <p>Repair leaks at all handwashing sinks.</p> <p>3. An air gap was observed to be missing between the floor sink and the drain pipe underneath the ice machine.</p> <p>Ensure separation between the drain pipe and the floor sink is a minimum of one inch or twice the diameter of the drain pipe.</p>
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Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<p>Inspector Comments: Observed a personal bag and employee's medicine bottle to be stored next to a cutting board on a preparation table.</p> <p>Move personal bag and medicine bottle away from preparation table to prevent possible contamination.</p>
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Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p>Inspector Comments: Observed one food handler certification to be invalid. Per operator, this employee began the employment more than 2 weeks prior to the inspection.</p> <p>Provide a valid food handler certification from San Bernardino County. A missing food handler cards-inspector handout was provided to fill out. Email the filled handout and a copy of valid food handler certification to sbcfoodworker@gmail.com by 10/16/2020. Failure to comply shall result at a billable reinspection at an hourly rate of \$245/hour with 30-minute minimum.</p>
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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 email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

A "B" grade card was posted.

Following handouts were provided.

1. Food facility inspection checklist
2. Request for a reinspection
3. Risk based inspection frequency
4. Top 5 CDC risk factors

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: Tse Yu
TITLE: Owner