



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|--|--------------------------------|
| FACILITY NAME DINO'S PIZZA & WINGS | | DATE 10/13/2020 | REINSPECTION DATE 10/27/2020 | PERMIT EXPIRATION 7/31/2021 |
| LOCATION 685 W BASELINE ST I, SAN BERNARDINO, CA 92410 | | | INSPECTOR Mechelle Rouse | |
| MAILING ADDRESS 685 W BASELINE ST STE I, SAN BERNARDINO CA 92410 | | | IDENTIFIER: None | |
| TIME IN 1:30 PM | TIME OUT 3:35 PM | FACILITY ID FA0003566 | RELATED ID PR0004292 | PE 1620 |
| | | | SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required | |

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 83

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

| DEMONSTRATION OF KNOWLEDGE | | | COS | MAJ | OUT |
|--------------------------------------|-----|--|-----|-----|-----|
| In | N/O | 1. Demonstration of knowledge; food safety certification | | | ⊗ |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | |
| In | | 2. Communicable disease; reporting, restrictions & excl | | 4 | |
| In | N/O | 3. No discharge from eyes, nose, and mouth | | | 2 |
| In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| In | N/O | 5. Hands clean and properly washed; gloves used prop | | 4 | 2 |
| In | | 6. Adequate handwashing facilities supplied & accessib | + | | ⊗ |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| In | N/O | N/A | + | 4 | ⊗ |
| In | N/O | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | |
| In | N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | N/O | N/A | | | 2 |
| In | | | | 4 | 2 |
| In | N/O | N/A | | 4 | |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|--------------------------------------|-----|--|-----|-----|-----|
| In | | 15. Food obtained from approved source | | 4 | |
| In | N/O | N/A | | | 2 |
| In | N/O | N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | | N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | N/O | N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| In | | N/A | | 4 | |
| WATER/HOT WATER | | | | | |
| In | | | | 4 | ⊗ |
| LIQUID WASTE DISPOSAL | | | | | |
| In | | | | 4 | 2 |
| VERMIN | | | | | |
| In | | | | 4 | ⊗ |

| 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 | ⊗ |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

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

| PERMANENT FOOD FACILITIES | OUT |
|--|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗ |
| 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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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | | |
|---------------------------|--|---|
| POINTS 2 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p> | <p>Inspector Comments: It was indicated on the last inspection report November 2019, that the following facility was observed to be in non-compliance for their food manager safety certificate therefor the facility will be given thirty(30) days to show proof of enrollment in an approved manager ServSafe program. Please email verification to your local health inspector by 11-13-20. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> ·360training.com, Inc- Learn2Serve® Food Protection Manager Certification Program ·National Registry of Food Safety Professionals- Food Protection Manager Certification Program ·National Restaurant Association-ServSafe® Food Protection Manager Certification Program ·Prometric Inc.- Food Protection Manager Certification Program AboveTraining/StateFoodSafety.com Certified Food Protection Manager (CFPM) Exam <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p> |
|---------------------------|--|---|

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|---|--|
| POINTS 2 | <p>Compliance date not specified Complied on 10/13/2020 Violation Reference -</p> | <p>Inspector Comments: Observed empty handsoap dispenser at handsink next to pizza oven and empty paper towel dispenser at handsink dispenser in rear kitchen.</p> <p>Note: Facility shall use paper towels that dispense to prevent cross contamination.</p> <p>Ensure to refill dispensers after emptied.</p> <p>Corrected on site.</p> |
|---------------------------|---|--|

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

| | | |
|---------------------------|--|---|
| POINTS 2 | <p>Compliance date not specified Complied on 10/13/2020 Violation Reference - HSC - 113996, 113998, 114037</p> | <p>Inspector Comments: Observed a box of pizza sitting in a warmer with an external thermometer at 100F. Upon questioning, person in charge stated that the pizza was placed in there about five minutes ago and that he needed to increase the temperature of the warmer.</p> <p>It was concluded prior to the end of inspection that this warmer is unable to hold pizzas at 135F and above. Person in charge was instructed that with this being the only warmer, facility can temporarily use time as public health control but must have a time stamp visible.</p> <p>Ensure potentially hazardous foods are held at 135F at all times.</p> <p>Corrected on site. Time stamps placed and a follow up will be conducted on Friday this week.</p> |
|---------------------------|--|---|

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



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21. HOT AND COLD WATER AVAILABLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed no hot water at any sinks upon inspection. Person in charge noted that they have been having issues with the water heater fuse going in and out, and have ordered the part for it. Person in charge immediately went to water heater to re-light it.

Ensure hot water within the facility is kept at the following proper temperatures:

- 120F+ Facility in general**
- 120F+ at prep sink and janitorial sink
- 100F+ at hand sink or ware washing sink
- 100F+ while hand washing
- 100F+ during active ware washing

Note: NON-ADJUSTABLE hand wash sinks shall reach between 100F-108F.

Note: Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

Corrected on site. Hot water fuse was re-lit and shown to increase hot water to 120F. A follow up will be conducted on this item to ensure consistency with hot water.

Hot water heater specs:
- BRADFORD WHITE CORPORATION
-MODEL: U45036FRN
-CAP:50GAL
-INPUT: 48000
- SUPPLY MAX: 14.0 MIN 6.0

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b), 114101(a), 114189, 114192, 114192.1, 114195)

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 live german cockroach crawling in a non food contact area; next to handsink across from dry storage room. Observed two dead cockaroaches; one under dry storage shelving and one near rear exit delivery door.

Ensure all vermin are eliminated from facility. Person in charge provided inspector with pest control receipts with the recent being from 8/31/20. No detailed receipt available on this day.

A follow up will be conducted in 72 hours to ensure compliance. Facility shall conduct the following prior to re-inspection;

- Obtain an updated pest control service.
- Ensure to provide detailed receipt of the most recent service indicating the following: 1) target pest 2) type of chemicals used 3) target areas 4) findings (if any)
- Clean and disinfect all areas where dead and live roaches were found.
- Seal all gaps and repair ceiling tile appropriately.

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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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

| | | |
|--------------------|--|---|
| POINTS 1 | Compliance date not specified Complied on 10/13/2020 Violation Reference - HSC - 114047, 114049, 114051 | Inspector Comments: Observed a bag of sugar sitting on the ground in the dry storage room and a bag of open flour sitting in a bin without a lid or protective covering. Ensure that all bulk items are appropriately contained. Person in charge informed on this day. |
|--------------------|--|---|

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))

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|--------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119 | Inspector Comments: 1.) CO2 tank next to syrup boxes observed to be unchained. Ensure to chain appropriately. 2.) Observed ice scoop with handle placed inside of ice bin in direct contact with ice. Discontinue this practice. Ensure scoop is positioned to prevent cross contamination. |
|--------------------|---|--|

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

| | | |
|--------------------|--|---|
| POINTS 1 | Compliance date not specified Complied on 10/13/2020 Violation Reference - HSC - 114250, 114276 | Inspector Comments: Observed tissue paper and toilet paper outside of dispenser in employee restroom. Ensure to refill dispensers appropriately after emptied. Person in charge informed on this day. |
|--------------------|--|---|

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

| | | |
|--------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266 | Inspector Comments: 1.) Observed multiple gaps in the ceiling around piping next to rear delivery door. 2.) Observed a misplaced ceiling tile in dry storage room. Ensure to monitor floors walls and ceilings for any gaps in which vermin can enter. 3.) Observed flour spilled underneath dry storage shelving. |
|--------------------|---|---|

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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48. FOOD HANDLER CERTIFICATION

POINTS
3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Two (2) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card.

Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.

A missing food handler card information and verification sheet was provided to fill out, fax and return to San Bernardino County Environmental Health Services department INCLUDING copies of each missing food handler.

Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance.

Note: Food worker cards MUST be issued by San Bernardino County to be valid.

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

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

CV. COVID-19 OBSERVATIONS

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy - No Reference Number Specified

Inspector Comments: Observed no "face mask required" sign.

Observed facility allowing guest to enter without face mask.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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



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Letter grade "A" was posted on this day.

Two (2) missing or invalid food handler cards was observed on this day.

One missing food manager certificate.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

The top five CDC risk factors handout was provided on this date. Video was shown to manager due to the following issue(s):

Received a letter score of 89 or below

Facility was closed for cause (Not a permit issue)

Handouts Provided:

Five (5) CDC risk factors

Missing food handler paperwork

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection Reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged inspection at an hourly rate of \$245.

A follow up will be conducted on the following items on 10/16/20:

- 1.) Pizza warmer - holding pizza max 100F
- 2.) Hot water consistency
- 3.) Cockroach sighting

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:
TITLE: