

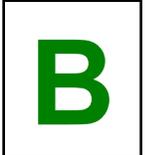


Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NICK'S PIZZA HOUSE II		DATE 4/13/2015	REINSPECTION DATE 4/27/2015	PERMIT EXPIRATION 12/31/2015
LOCATION 21510 BEAR VALLEY RD, APPLE VALLEY, CA 92308			INSPECTOR Michelle Saltis	
MAILING ADDRESS 16442 OLALEE PL, APPLE VALLEY CA 92308			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:04 PM	TIME OUT 5:09 PM	FACILITY ID FA0004988	RELATED ID PR0002959	PE 1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 87

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

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
○ In	N/O	1. Demonstration of knowledge; food safety certification				2
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				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	⊗
In	N/O	○ N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods	+	⊗	2
○ In	N/O	N/A	10. Proper cooking time & temperatures			4
○ In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
○ In	N/O	N/A	12. Returned and reservice of food			2
○ In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	⊗

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

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	⊗
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	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	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

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 worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



Public Health
Environmental Health Services

www.SBCounty.gov

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NICK'S PIZZA HOUSE II	DATE 4/13/2015
LOCATION 21510 BEAR VALLEY RD, APPLE VALLEY, CA 92308	INSPECTOR Michelle Saltis

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">4</div>	Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 114000	Inspector Comments: Ensure to rapidly cool potentially hazardous foods from 135F to 70F within 2 hours and than from 70F to 41F within 4 hours with a total of 6 hours. Observed round noodles cooked on 4/11/15 with an internal temperature of 54F. Observed spaghetti cooked on 4/11/15 with an internal temperature between 54F-56F. Observed fettuccine cooked on 4/11/15 with an internal temperature of 55F. Observed temperature of lasagna made on 4/12/15 with an internal temperature of 54F. Operator discarded food. See VC&D.
---	--	--

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">2</div>	Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Ensure to store potentially hazardous cold foods at 41F or below. Observed pizza sauce with a temperature of 45F in the cold holding table. Observed cheese with a temperature of 55F in the cold holding table. Operator discarded pizza sauce and cheese.
---	--	--

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/510012_how_to_keep_food_out_of_danger_zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">2</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Clean and sanitize food contact surfaces and utensils on a routine basis. Observe can opener with excessive hardened food debris on cutting point.
---	---	---

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 114018, 114020, 114020.1	Inspector Comments: Ensure to use proper thawing methods. See violation description below. Observed sausage thawing in food prep sink in standing water. Corrected. Operator put under cold running water.
---	--	---

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf



Public Health
Environmental Health Services

www.SBCounty.gov

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NICK'S PIZZA HOUSE II	DATE 4/13/2015
LOCATION 21510 BEAR VALLEY RD, APPLE VALLEY, CA 92308	INSPECTOR Michelle Saltis

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Store scoop handles upright away from food or on a cleanable surface. Observed food scoop handles inside of bulk storage containers (sugar, salt, flour and wheat flour). Corrected on site.
---------------------------	---	---

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Complied on 4/13/2015 Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Maintain chlorine sanitizer concentration at 100ppm. Observed chlorine sanitizer concentration below 50ppm in sanitizing bucket. Corrected to 100ppm.
---------------------------	---	--

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0410, 33.044	Inspector Comments: Obtain a valid food handlers card from San Bernardino County within 14 days. Failure to comply will result in a reinspection with a charge of \$245 an hour with a minimum of 30 minutes. Fax completed missing food worker card handout to (909) 387-4272. Observed 2 missing food worker cards.
---------------------------	---	--

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

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

Overall Inspection Comments

"B" grade posted- Do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour with a 1/2 minimum

- Request for rescore sheet provided.
- Missing food worker card handout and information provided.
- dishwashing procedure, hot, cold and handwashing stickers provided.
- Referral to food safety help program and information provided.

Signature(s) of Acknowledgement

NAME: cesar flores
TITLE: