



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JOHN'S INCREDIBLE PIZZA CO				REINSPECTION Not Specified	INSPECTOR Jin Lee	DATE 5/4/2022
LOCATION 5280 ARROW HWY, MONTCLAIR, CA 91763				PERMIT	IDENTIFIER: None	
TIME IN 8:22 PM	TIME OUT 9:00 PM	FACILITY ID FA0013487	RELATED ID CO0083068	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL	
					RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
					ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Reference - HSC

Inspector Comments: The purpose of this visit is to conduct a Food Bourne Illness Investigation
FBI INVESTIGATION:

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness, complaint #CO0083068 wherein 12 individual reported illness after consuming a meal.

As per complainant:

- 1) TYPE OF FOOD(S) EATEN AT FACILITY: Pizza, Pasta, Bread sticks, and Salad
- 2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: 5/1/2022 4 PM - 5:30 PM
- 3) SYMPTOMS COMPLAINANT EXPERIENCED: Vomiting, Diarrhea, Chills, and Fever
- 4) DAY, DATE AND TIME SYMPTOMS BEGAN: Monday
- 5) STILL EXPERIENCING SYMPTOMS? Yes
IF NO, WHEN SYMPTOMS ENDED?
- 6) MEDICAL ATTENTION SOUGHT? Yes
IF YES, WHEN AND WHERE MEDICAL ATTENTION WAS SOUGHT:
- 7) OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, CO-WORKERS, ETC.) SICK / HAVE SIMILAR SYMPTOMS AFTER EATING AT SAME FACILITY? Yes
IF YES, NUMBER OF PEOPLE SICK AND WHAT THEY ATE: 12 people

The food facility manager, Andrew Grombacher, was interviewed and the following information was provided and/or observed:

Facility information:

- * Facility aware of this complaint: No-According to the manager
- * Other food borne illness complaints received by this facility: No-According to the manager

Health/Habits of Employee(s) Preparing Suspect Food:

- * Employee(s) ill recently: None-According to the manager
- * Employees ill this date: N/A
- * If yes, employee(s) removed from food preparation activities:
- * Employees with sores/boils/cuts or abrasions: Not Observed
- * Signs of employee's eating/drinking: Not Observed
- * Tobacco usage: Not Observed
- * Dirty outer garments: Not Observed

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- * Hand washing sinks/supplies: Hand soap and hand towels observed at the kitchen hand sinks-Water temperature: 100 F+
- * Employee Restroom hand washing sinks/supplies: Hand soap and hand towels observed-Water temperature: 100F+
- * Adequate hand washing practices observed: Yes

Sanitizing Procedures & Chemical Storage:

- * 3-compartment sink sanitizer level: N/A
- * Wiping towels sanitizer level: 200-300 PPM Quaternary Ammonium.
- * Chemicals stored separate from food and/or food contact surfaces: Yes

Food Storage & Utensils/Equipment:

- * Food stored properly: Yes
- * Approved equipment/utensils used: Yes
- * Holding temperature(s) of suspect food(s): Pizza toppings (pepperonis, sausages, hams, marinara sauce, and vegetables) at the pizza preparation table and cold holding units were measured between 39 degree F and 41 degree F.
Marinara sauce at the pasta station was measured at 117 degree F and stored for 30 minutes. Alfredo sauce at the pasta station was measured at 127 degree F and stored for 30 minutes.
Ranch dressing at the salad bar was measured at 48 degree F and stored for unknown time. Shredded



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mozzarella cheeses at salad bar were 48 degree F and stored for unknown time.
Cooked macaroni at the pasta station was measured at 100 degree F.

FOOD PREPARATION DETAILS:

Pizza:

According to the manager, dough is made from flour and yeast on site and store in walk-in refrigerator for one (1) hour and bake with pepperonis, meats, and vegetables on pizza oven above 200 degree F for 15 minutes. Baked pizza is stored on the warmer at pizza station for customers and only stored for 43 minutes and discarded any leftover pizzas after 43 minutes.

Pasta:

According to the manager, all prepackaged and precooked pastas were delivered from SYSCO. All pastas were boiled up with water and stored at the pasta station. Meat and alfredo sauces are prepackage from SYSCO and heated up and served to customers.

Bread Sticks:

According to the manager, bread sticks are the same procedure as pizza. The dough baked on the pizza oven and served to customers.

Salads:

According to the manager, all produces and dressing are purchased and delivered from SYSCO. They are cut and served to customers.

FINDINGS:

The manager stated that the management heard about this complaint.

THE MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:

- Manager stated that no new employees have recently been hired in the last month.
- Manager stated that no employees have recently reported sick and to his knowledge no employees were sick the day of this complaint.
- Manager stated that the main food distribution company for this facility has not recently changed at this facility.
- Manager stated that no recent power outages or any recent loss of hot water in this facility.
- Manager stated that a list of employees that worked the day of this complaint is available upon request.
- Manager stated that it is the policy of this food facility that any employee that is sick is not allowed to work at this facility while they are sick and are immediately sent home if they show outward signs of illness.
- Manager stated that there has not been any recent loss of hot water at this facility.
- Manager stated that all foods are purchased and delivered from SYSCO.

The following observations were made during this investigation:

- Cloth sanitizer buckets at each food serving station and rear kitchen were measured at 200 ppm Quaternary Ammonium.
- Observed Handwashing facilities to be stocked with hand soap and hand towels throughout this facility.
- Observed disposable gloves to be utilized in the kitchen during food preparation.

A graded inspection was conducted at the same time of this complaint investigation. Refer the graded inspection report for additional information.

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



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16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures:

1. Ranch dressing was measured at 48 degree F.
 2. Shredded mozzarella cheeses were measured at 48 degree F.
 3. Alfred sauce was measured at 127 degree F.
 4. Marinara sauce was measured at 117 degree F.
 5. Cooked macaroni was measured at 100 degree F.
- The manager was not able to provide the time to be stored.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.

Corrected on site. The above potentially hazardous foods were discarded by the manager.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

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

NAME: Andrew Grombacher
TITLE: Manager

Total # of Images: 0