



**Public Health**  
Environmental Health Services

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### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|   |                             |                                 |                                |  |  |                          |
|---|-----------------------------|---------------------------------|--------------------------------|--|--|--------------------------|
| FACILITY NAME<br><b>RED BARON PIZZA #3</b>          |                             |                                 |                                | REINSPECTION DATE<br><b>Next Routine</b> | INSPECTOR<br><b>Michelle Saltis</b>  | DATE<br><b>10/9/2015</b> |
| LOCATION<br><b>951 ARMORY RD, BARSTOW, CA 92311</b> |                             |                                 |                                | PERMIT EXPIRATION<br><b>4/30/2016</b>    | IDENTIFIER: None   |                          |
| TIME IN<br><b>10:20 AM</b>                          | TIME OUT<br><b>11:01 AM</b> | FACILITY ID<br><b>FA0009092</b> | RELATED ID<br><b>PR0003653</b> | PE<br><b>1621</b>                        | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION<br>RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED<br>ACTION: 01 - NO FURTHER ACTION REQUIRED |                          |

### RETAIL FOOD PROTECTION - Public Eating PI (25-99 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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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:** A reinspection was conducted today to follow up on compliance of the dishwasher and the cold holding preparatory unit.

Observed cold holding preparatory unit holding at 38F and below. Facility is in compliance and may continue to use the cold holding preparatory unit.

Observed dishwashing machine wash with an internal temperature of 130F and above. Data plate states minimum wash/rinse temperature of 130F. Facility is in compliance and may continue to use the dishwashing machine.

Facility is going through remodeling and plan on redoing the kitchen floor, 3 compartment sink, etc. Please contact San Bernardino Environmental Health Plan Check prior to any changes at 800-442-2283.

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

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement

NAME: saul jimenes  
TITLE: cook

Total # of Images: 0