



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME PIZZA HUT 705315				DATE 2/5/2015	SIGNATURE	
LOCATION 1399 W COLTON AV 1, REDLANDS, CA 92374				REINSPECTION DATE 2/19/2015	PERMIT EXPIRATION 8/31/2015	
MAILING ADDRESS PO BOX 638, NIXA MO 65714				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Yvette Velasco		
FA # FA0004082	PR # PR0008256	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None	
TIME IN 2:52 PM	TIME OUT 3:46 PM	CONTACT Not Captured			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. 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 93

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
<input checked="" type="radio"/> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="radio"/> In	N/O	3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	
<input checked="" type="radio"/> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A			2
<input checked="" type="radio"/> In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	<input checked="" type="checkbox"/> OUT

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved source		4	
In	N/O	<input type="radio"/> N/A			2
In	N/O	<input type="radio"/> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<input type="radio"/> N/A			2
CONSUMER ADVISORY					
In	N/O	<input type="radio"/> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<input type="radio"/> N/A		4	
WATER/HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> 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	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	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	1
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	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	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	<input checked="" type="checkbox"/> OUT
48. Food worker cards	<input checked="" type="checkbox"/> OUT
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME PIZZA HUT 705315	DATE 2/5/2015	SIGNATURE
LOCATION 1399 W COLTON AV 1, REDLANDS, CA 92374		REHS Yvette Velasco

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Not In Compliance	Inspector Comments: Observed the mechanical ware-wash machine at 0ppm chlorine sanitizer and reaching 111F. Operating requirements on the machine indicate a minimum water temperature of 125F and a minimum of 50ppm for the chlorine sanitizer. Discontinue the use of the mechanical ware-wash machine until it is repaired and meets the minimum operating requirements. Inspector will return to the facility within 3 days to ensure that the machine is repaired.
---------------------------	--	--

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

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed that a copy of the most recent routine inspection report was not available on site. Ensure that a copy of the most recent routine inspection report is maintained on site and available upon request. All inspection reports are available online at http://www.sbcounty.gov/dph/ehsportal/FacilityList.aspx
---------------------------	--	---

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed one employees without valid San Bernardino County food worker cards. Ensure that employees maintain valid San Bernardino County food worker cards. Employees must provide a current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental health Services at 909-387-4272 on or before February 19, 2015.
---------------------------	--	---

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



County of San Bernardino • Department of Public Health
Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME PIZZA HUT 705315	DATE 2/5/2015	SIGNATURE
LOCATION 1399 W COLTON AV 1, REDLANDS, CA 92374		REHS Yvette Velasco

Observed one employees without valid San Bernardino County food worker cards. Ensure that employees maintain valid San Bernardino County food worker cards.

Employees must provide a current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental health Services at 909-387-4272 on or before February 19, 2015.

Facility was provided with a missing food worker card handout.

Letter grade "A" was posted.