



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>GOLDEN PIZZA &amp; WINGS</b>		DATE 9/20/2021	REINSPECTION DATE 10/04/2021	PERMIT EXPIRATION 7/31/2021
LOCATION 1033 N WATERMAN AV A, SAN BERNARDINO, CA 92410-3808			INSPECTOR Rubi Guido	
MAILING ADDRESS 1033 N WATERMAN AV STE A, SAN BERNARDINO CA 92410			IDENTIFIER: None	
TIME IN 2:51 PM	TIME OUT 4:30 PM	FACILITY ID FA0012383	RELATED ID PR0016173	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 86**

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
- 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊘	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	+	⊘	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	
14. Food contact surfaces: clean and sanitized				

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

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	⊘
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	1
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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊘
52. VC&D	⊘
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>GOLDEN PIZZA &amp; WINGS</b>	DATE <b>9/20/2021</b>
LOCATION <b>1033 N WATERMAN AV A, SAN BERNARDINO, CA 92410-3808</b>	INSPECTOR <b>Rubi Guido</b>

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 9/20/2021  
Violation Reference -

**Inspector Comments:** Observed the employee using the 3-compartment sink, wipe his hands on his shorts and apron and proceed to prepare pizza dough at the preparation table located to the right of the 3-compartment sink.

Discontinue this practice. Ensure employees wash hands with hand soap and water (measuring a minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: The employee discarded the dough and was instructed to wash his hands. See VC&D for details. Corrected onsite.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 9/20/2021  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Measured the internal temperature of the following potentially hazardous food at 46F-51F, stored in the salad bar cooler (measured ambient temperature at 53F) located to the left of the Nestle freezer (in use):  
- Chopped tomatoes  
- Pastrami  
- Feta cheese  
- Mozzarella cheese  
- Meat balls  
- Ham  
- Turkey

The employee stated that these items were stored in the unit at 10am, approximately 5.5 hours prior to questioning.

Ensure all potentially hazardous food is held at 41F or below for cold holding and 135F or above for hot holding.

Note: The employee discarded these items. See VC&D for details. Corrected onsite.

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

More Information: <https://youtu.be/Rl6w5DtEs7w>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME GOLDEN PIZZA & WINGS	DATE 9/20/2021
LOCATION 1033 N WATERMAN AV A, SAN BERNARDINO, CA 92410-3808	INSPECTOR Rubi Guido

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Observed missing Certified Food Manager's Certificate.  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): <ul style="list-style-type: none"> <li>360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program</li> <li>National Registry of Food Safety Professionals- Food Protection Manager Certification Program</li> <li>National Restaurant Association-ServSafe® Food Protection Manager Certification Program</li> <li>Prometric Inc.- Food Protection Manager Certification Program</li> <li>AboveTraining/StateFoodSafety.com</li> </ul> <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>

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed several chicken and other open food items stored in the Nestle freezer that is located to the right of the salad bar cooler.  Discontinue this practice. Food shall be stored in approved containers, equipment, and locations, and in an approved manner to prevent potential contamination.
---	---	---

**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))

**More Information:** <https://youtu.be/km4FCy IQ44>



Public Health  
Environmental Health Services

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GOLDEN PIZZA & WINGS	DATE 9/20/2021
LOCATION 1033 N WATERMAN AV A, SAN BERNARDINO, CA 92410-3808	INSPECTOR Rubi Guido

#### 35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** A) Observed a walk-in freezer (Model: 96X168X96) installed in the storage room that is located in the back, far left side of the facility. Observed no floor sink and a condensate pump 552L installed to the walk-in freezer. Observed several boxes and equipment stored on top of the walk-in freezer. The owner stated that the unit was installed approximately three (3) to four (4) months ago without submitting plans to Environmental Health Services.

Discontinue the use of the unit and Cease and desist all construction/remodeling. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. Contact San Bernardino County, Division of Environmental Health Services - Plan Check for remodeling inquiries at (800)-442-2283. Plans shall be submitted within 30 days to and must be approved by Environmental Health Services before the facility may begin construction/remodeling. Please refer to the Retail Food Facility Construction Guide.

Note: A follow-up inspection will be conducted after 30 days to verify compliance.

B) Measured the ambient temperature of the salad bar cooler (holding potentially hazardous food) at 53F, located to the left of the Nestle freezer (in use).

Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below.

Note: The owner adjusted the ambient temperature of the unit to measure 40F. Corrected onsite.

C) Observed a faucet at the left compartment and a sprayer (no faucet) at the right compartment of the 3-compartment sink. Observed the left compartment faucet to not reach the far right compartment of the sink.

Provide a faucet at the right compartment of the sink. All equipment shall be fully operative and in good repair.

Note: A follow-up inspection will be conducted on 10/5/21 to verify compliance. If compliance is not met upon reinspection, then a billable re-reinspection will follow.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

#### 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:** Observed scoops stored in a manner that handles were in direct contact with cornmeal, oregano, sugar and garlic salt stored at the pizza preparation table and under the back preparation table.

Discontinue this practice. Utensils and equipment shall be handled and stored so as to protect food from potential 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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME GOLDEN PIZZA & WINGS	DATE 9/20/2021
LOCATION 1033 N WATERMAN AV A, SAN BERNARDINO, CA 92410-3808	INSPECTOR Rubi Guido

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p><b>Inspector Comments:</b> Observed half of the floor tiles to be missing and all of the walls to not have approved finishes in the room with the unapproved walk-in freezer. Observed several bag-in-boxes and other equipment stored in this room. The owner stated that no food preparation is conducted in this area.</p> <p>All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Floor surfaces shall be covered at the juncture of the floor and wall with approved 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches. Ensure floors, walls, and ceilings are clean and in good repair.</p>
--------------------	---	---

**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))

**51. PLAN REVIEW**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	<p><b>Inspector Comments:</b> Observed a walk-in freezer (Model: 96X168X96) installed in the storage room that is located in the back, far left side of the facility. Observed no floor sink and a condensate pump 552L installed to the walk-in freezer. Observed several boxes and equipment stored on top of the walk-in freezer. The owner stated that the unit was installed approximately three (3) to four (4) months ago without submitting plans to Environmental Health Services.</p> <p>Discontinue the use of the unit and Cease and desist all construction/remodeling. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. Contact San Bernardino County, Division of Environmental Health Services - Plan Check for remodeling inquiries at (800)-442-2283. Plans shall be submitted within 30 days to and must be approved by Environmental Health Services before the facility may begin construction/remodeling. Please refer to the Retail Food Facility Construction Guide.</p> <p>Note: A follow-up inspection will be conducted after 30 days to verify compliance.</p>
--------------------	---	--

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

**52. VC & D**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<p><b>Inspector Comments:</b> The employee voluntarily consented to the condemnation and destruction of the following items:</p> <ul style="list-style-type: none"> <li>- Chopped tomatoes (approx. 4 items)</li> <li>- Pastrami (approx. 8oz)</li> <li>- Feta cheese (approx. 8oz)</li> <li>- Mozzarella cheese (approx. 4oz)</li> <li>- Meat balls (approx. 4 items)</li> <li>- Ham (approx. 14oz)</li> <li>- Turkey (approx. 7oz)</li> <li>- Pizza dough (approx. 20oz)</li> </ul>
--------------------	---	---

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GOLDEN PIZZA & WINGS	DATE 9/20/2021
LOCATION 1033 N WATERMAN AV A, SAN BERNARDINO, CA 92410-3808	INSPECTOR Rubi Guido

#### 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

"B" grade card posted on this date.

PEP Talk given.

The following documents were provided:

- Re-score form
- Top 5 CDC Risk Factors
- Active Managerial Control handout
- Risk Based Inspection Frequency handout
- Stickers: hot hold, cold hold, cooking temperatures

NOTE:

DO NOT REMOVE, RELOCATE, OR OBSTRUCT IN ANY WAY THE LETTER GRADE CARD.

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

When ready for re-inspection, submit a re-score inspection application.

#### 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

NO Sig

NAME: Saied Jedallah  
TITLE: Owner