



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DOMINO'S #8292				REINSPECTION DATE Not Specified	INSPECTOR Amanda Tieu	DATE 8/6/2020
LOCATION 3654 E HIGHLAND AV A, SAN BERNARDINO, CA 92410				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:31 PM	TIME OUT 4:12 PM	FACILITY ID FA0004175	RELATED ID CO0071602	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.



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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: On this day a food borne illness complaint inspection was conducted in response to a complaint #CO0071602.

Reference - HSC

Complainant stated that they ate pizza from this facility and developed the following symptoms; diarrhea

The manager was interviewed and the following information was provided and /or observed:

- Facility aware of this complaint: Manager was not aware of any complaint.
- Other food borne illness complaints received by this facility: Manager not aware of any other complaints.

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

- Employee(s) ill recently: No-According to the manager
- Employees ill this date: None-According to the manager
- * If yes, employee(s) removed from food preparation activities: N/A
- Employees with sores/boils/cuts or abrasions: Not observed this date
- Signs of employee's eating/drinking: Not observed this date
- Tobacco usage: Not observed this date
- Dirty outer garments: Not observed on this date

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 main hand sink within the kitchen.
 - Adequate hand washing practices observed: NO.
 - Handwash sink: 120+ degrees F
- Sanitizing Procedures & Chemical Storage:
- Ware wash sanitizer level: not in use at time of investigation.
 - Wiping towels sanitizer level: not in use at the time of inspection.
 - Chemicals stored separate from food and/or food contact surfaces: Yes

Food Storage & Utensils/Equipment:

- Food stored properly: Yes
- Approved equipment/utensils used: Yes

Preparation Details of Suspect Food(s):

- Name of food(s) and ingredients / Preparation details: pizza sauce, dough, toppings such as pineapple, ham, chicken, pepperoni, olives, onions, cheese, and chicken.
- According to the manager, all food items are pre-cooked.
- According to the manager all left over food is discarded by the end of the day.
- Observed improper cold holding of pizza sauce and marinara sauce see violation 16C007.

Holding temperature(s) of suspect food(s):

- Packaged chicken, ham, and pepperoni approximately measured between 31 to 41 degrees F within the walk-in refrigerator.
- Onions and olives measured 41 degrees F within the cold holding unit.
- Cheese in the walk in refrigerator 40 F
- Cheese in the cold holding unit 41 F
- Ham, chicken, and pepperoni approximately measured 40 to 41 degrees F within the cold holding unit.

MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:

- Manager Stated that no employees have recently reported sick and to her knowledge no employees were sick the day of this complaint.
- Manager stated that to her knowledge no employees have recently had a case of Diarrhea or any other symptoms of gastrointestinal illness.
- Manager stated that the main food distribution company for this facility has not recently changed at this facility.
- Manager stated that she was not aware of any recent power outages or any recent loss of hot water in this facility.
- Manager stated that she was not aware of any refrigeration repair issues within the last month.
- Manager stated that she was not aware of back-up of waste water in any kitchen floor drains.
- Manager stated that it is the policy of this Restaurant 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 Gastrointestinal illness.

NOTE:

According to the CALIFORNIA RETAIL FOOD CODE

The food facility has a responsibility as defined in state law. This retail food code states as follows- 113949.2.



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The owner who has a food safety certificate issued pursuant to Section 113947.1 or the employee who has this food safety certificate shall instruct all food employees regarding the relationship between personal hygiene and food safety, including the association of hand contact, personal habits and behaviors, and food employee health to foodborne illness. The owner or food safety certified employee shall require food employees to report the following to the person in charge:

(a) If an employee is diagnosed with an illness due to one of the following:

- (1) Salmonella typhi.
- (2) Salmonella spp.
- (3) Shigella spp.
- (4) Entamoeba histolytica.
- (5) Enterohemorrhagic or shiga toxin producing Escherichia coli.
- (6) Hepatitis A virus.
- (7) Norovirus.

(b) If a food employee has a wound that is one of the following:

- (1) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the wound and a single-use glove is worn over the impermeable cover.
- (2) On exposed portions of the arms, unless the wound is protected by an impermeable cover.
- (3) On other parts of the body, unless the wound is covered by a dry, durable, tight-fitting bandage. 113949.4. A food employee shall do both of the following:

(a) Report to the person in charge the information specified under Section 113949.2.

(b) Comply with the exclusions or restrictions, or both, that are specified under Section 113950. 113949.5.

(a) The person in charge shall notify the local enforcement agency when notified that the food employee has been diagnosed with an infectious agent specified under subdivision (b) of Section 113949.1.

(b) A person in charge shall notify the local enforcement agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness

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

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: -Observed a large tub of pizza sauce measured 75 degrees F and small tub of marinara sauce measured 65 degrees F. Per manager, pizza and marinara sauce was placed on the preparation table for more than 4 hours. Manager indicated that marinara and pizza sauce are received in bag, stored in ambient temperature, then upon use water is added, and transferred into the walk-in cooler. Per manager, the sauce is then placed onto the preparation table and discarded after 8 hours, per Domino's policy.

-Observed no time stamp, written procedures, and written logs at the time of inspection.

Ensure that all potentially hazardous foods are maintained at or below 41F while cold holding.

If time is used to maintain potentially hazardous foods, the following criteria must be followed:

- a) Written procedures must be maintained on site and available for inspection.
- b) Written logs must be maintained for all foods that are maintained outside temperature control.
- c) Time markings must be on the foods which describes the scheduled discard time, not to exceed four hours.

Ensure all food are discarded if held out of temperature for more than 4 hours.

Corrected on site: The operator voluntarily discarded the pizza and marinara sauce. See VC&D violation.

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



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SNA

NAME: Signature Not Available
TITLE:

Total # of Images: 0