385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
PIZZA HUT #705343	9/25/2015	10/09/2015	8/31/2016

LOCATION	INSPECTOR
700 E REDLANDS BL, REDLANDS, CA 92373	Carmen Funches

MAILING ADDRESS: 1 CITY BLVD W 750, CORONA CA 92880 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
3:02 PM	4:41 PM	FA0002450	PR0009893	1620

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 reinspection at a charge of $4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of $122.50.

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.

A

SCORE 94

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**
Ë **COS = Corrected on-site** X **MAJ = Major violation** X **OUT = Out of compliance**

	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT
☐In N/O	**1.** Demonstration of knowledge; food safety certification			2
	EMPLOYEE HEALTH & HYGIENIC PRACTICES			
☐In	**2.** Communicable disease; reporting, restrictions & excl		4	
☐In N/O	**3.** No discharge from eyes, nose, and mouth			2
☐In N/O	**4.** Proper eating, tasting, drinking or tobacco use			2
	PREVENTING CONTAMINATION BY HANDS			
☐In N/O	**5.** Hands clean and properly washed; gloves used prop		4	2
☐In	**6.** Adequate handwashing facilities supplied & accessib			2
	TIME AND TEMPERATURE RELATIONSHIPS			
In N/O N/A	**7.** Proper hot and cold holding temperatures	Ë	4	X 2
☐In N/O N/A	**8.** Time as a public health control; procedures & record		4	2
☐In N/O N/A	**9.** Proper cooling methods		4	2
☐In N/O N/A	**10.** Proper cooking time & temperatures		4	
☐In N/O N/A	**11.** Proper reheating procedures for hot holding		4	
	PROTECTION FROM CONTAMINATION			
☐In N/O N/A	**12.** Returned and reservice of food			2
☐In	**13.** Food in good condition, safe and unadulterated		4	2
☐In N/O N/A	**14.** Food contact surfaces: clean and sanitized		4	2

	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
☐In	**15.** Food obtained from approved source		4	
In N/O ☐N/A	**16.** Compliance with shell stock tags, condition, display			2
In N/O ☐N/A	**17.** Compliance with Gulf Oyster Regulations			2
	CONFORMANCE WITH APPROVED PROCEDURES			
In ☐N/A	**18.** Compliance with variance, specialized process, and HACCP Plan			2
	CONSUMER ADVISORY			
In N/O ☐N/A	**19.** Consumer advisory provided for raw or undercooked foods			2
	HIGHLY SUSCEPTIBLE POPULATIONS			
In ☐N/A	**20.** Licensed health care facilities/public and private schools; prohibited foods not offered		4	
	WATER/HOT WATER			
In	**21.** Hot and cold water available	Ë	4	X 2
	LIQUID WASTE DISPOSAL			
☐In	**22.** Sewage and wastewater properly disposed		4	2
	VERMIN			
☐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	1
48. Food handler cards	X 2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2

Compliance date not specified
Complied on 9/25/2015
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed diced tomatoes and shredded cheese holding at 46 F at the cold table across from the pizza oven.

Ensure all potentially hazardous foods are maintained at 41 F or below or at 135 F or above.

Corrected on site. Employee placed items in an ice bath to bring down the temperature.

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

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

21. HOT AND COLD WATER AVAILABLE

POINTS 2

Compliance date not specified
Complied on 9/25/2015
Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed water at the automatic hand washing sink at 88 F .

Ensure all hand washing sinks can supply a warm water of 100 F for adequate hand washing. Ensure automatic hand washing sink can achieve 100 F and not exceed 108 F in a reasonable amount of time.

Corrected on site. Employee turned up the water heater.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

48. FOOD HANDLER CERTIFICATION

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed 6 missing food handler cards.

Employees must obtain a valid San Bernardino County food handler card within 14 days. Failure to do so will result in a billable re-inspection at a rate of $ 245/ hr.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler” 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

" A " grade posted.

Food Handler work sheet provided.

Signature(s) of Acknowledgement

NAME: Walid Darwish
TITLE: Manager