



## Public Health

### Environmental Health Services

#### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NICK'S PIZZA HOUSE II		DATE 7/27/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 21510 BEAR VALLEY RD, APPLE VALLEY, CA 92308			INSPECTOR Michelle Saltis	
MAILING ADDRESS 21510 BEAR VALLEY RD, APPLE VALLEY, CA 92308			IDENTIFIER: None	
TIME IN 1:41 PM			SERVICE: 004 - COMPLAINT - INITIAL	
TIME OUT 4:04 PM			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU	
FACILITY ID FA0004988			ACTION: 03 - REINSPECTION REQUIRED	
RELATED ID CO0051658			PE 1622	

### RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

#### 16K997 Foodborne Illness Complaint Inspection

**Compliance Date:** Not Specified

**Not In Compliance**

**Reference** - HSC

**Inspector Comments:** Environmental health received a complaint about an alleged food borne illness.

Observation as follows:

Explained nature of complaint to owner and manager on site at time of complaint inspection.

Question owner and manager if any employees have been ill or reported to work ill. Per manager, no employees have been or reported to work ill.

Observed chlorine sanitizer measuring above 200ppm in one of the sanitizing container. Corrected to 100ppm. Ensure to use test strips and maintain chlorine sanitizer concentration at 100ppm. All other chlorine sanitizing containers were measured at 100ppm.

Observed hot water exceeding 123F degrees throughout the facility.

Observed employees able to demonstrate knowledge in proper cooking temperatures, hot and cold holding temperatures, proper cooling procedures, proper reheating, proper sanitizing and warewashing procedures.

Observed employees wash hands when contamination occurred and when switching tasks.

Facility has not had any changes in food suppliers, food processing procedures or has modified ingredients.

Facility has not experience any failures in power, water or had any waste water or sewage overflows.

Ensure to repair pizza line refrigerator unit to hold temperatures for potentially hazardous cold foods.

Observed pizza line refrigerator unit not able to hold proper temperatures for potentially hazardous cold foods.

Observed lowest temperature of food held in unit to measure at 49F. Observed pizza sauce in pizza line refrigerator unit with an internal temperature of 51F. Observed cheese in pizza line refrigerator unit with an internal temperature of 49F. Operator discarded cheese and pizza sauce. See VC&D.

Immediately repair walk in cooler to hold proper temperatures for potentially hazardous cold foods.

Observed walk in cooler not able to hold proper temperatures for potentially hazardous cold foods. Observed cooked noodles with an internal temperature between 50-55F. Observed 2 containers of meat sauce in walk in cooler with an internal temperature of 49F. Observed pizza sauce marked 7/15/15 with an internal temperature of 52F. Observed pizza sauce date marked 7/25/15 with an internal temperature of 50F, 52F, and 49F.

Observed cooked chicken date marked 7/26/15 with an internal temperature of 55F. Observed shredded cheese in walk in cooler with an internal temperature of 49F, 51F, 55F, 56F, 59F. Operator discarded 6 large containers of shredded cheese, 2 large containers of meat sauce, 5 large containers of pizza sauce, 1 medium container of chicken and 24 sandwich size bags of cooked noodles. See VC&D.

All potentially hazardous cold foods that were above 41F have been discarded. Facility received a shipment this morning for frozen foods and refrigerated foods. Facility received blocked cheese as part of their shipment. To hold cheese at proper temperatures, facility will hold cheese (19 blocks of cheese) in an ice bath and take an hourly log to document temperatures. Ensure at the end of the business day, all cheese left must be discarded.

\*A reinspection will be conducted within 24 hours to follow up on compliance. Failure to comply may result in a facility closure and a charged reinspection. Please contact Michelle Saltis or Environmental Health at 800-442-2283 with any questions or concerns.

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



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#### 16K034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified

Inspector Comments: Ensure to use test strips and maintain chlorine sanitizer concentration at 100ppm.

Not In Compliance

Violation Reference - HSC - 114067(f,g), 114099

Observed chlorine sanitizer measuring above 200ppm in one of the sanitizing container. All other chlorine sanitizing containers were measured at 100ppm.

**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

#### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Inspector Comments: Immediately repair walk in cooler to hold proper temperatures for potentially hazardous cold foods.

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Observed walk in cooler not able to hold proper temperatures for potentially hazardous cold foods. Observed cooked noodles with an internal temperature between 50-55F. Observed 2 containers of meat sauce in walk in cooler with an internal temperature of 49F. Observed pizza sauce marked 7/15/15 with an internal temperature of 52F. Observed pizza sauce date marked 7/25/15 with an internal temperature of 50F, 52F, and 49F. Observed cooked chicken date marked 7/26/15 with an internal temperature of 55F. Observed shredded cheese in walk in cooler with an internal temperature of 49F, 51F, 55F, 56F, 59F. Operator discarded 6 large containers of shredded cheese, 2 large containers of meat sauce, 5 large containers of pizza sauce, 1 medium container of chicken and 24 sandwich size bags of cooked noodles. See VC&D.

Ensure to repair pizza line refrigerator unit to hold temperatures for potentially hazardous cold foods.

Observed pizza line refrigerator unit not able to hold proper temperatures for potentially hazardous cold foods. Observed lowest temperature of food held in unit to measure at 49F. Observed pizza sauce in pizza line refrigerator unit with an internal temperature of 51F. Observed cheese in pizza line refrigerator unit with an internal temperature of 49F. Operator discarded cheese and pizza sauce. See VC&D.

**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)

#### 16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: 7 large containers of shredded cheese.

Not In Compliance

Reference - HSC - 113980

3 large containers of meat sauce.  
5 large containers of pizza sauce  
1 medium container of chicken.  
24 sandwich size bags of cooked noodles.  
1 cut tomato.

**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."

#### Overall Inspection Comments

A reinspection will be conducted within 24 hours to follow up on compliance. Failure to comply may result in a facility closure and a charged reinspection. Please contact Michelle Saltis or Environmental Health at 800-442-2283 with any questions or concerns.

#### Signature(s) of Acknowledgement

NAME: hamdi ibrahim  
TITLE:



**Public Health**  
**Environmental Health Services**

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**Total # of Images: 0**