



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>PIZZA HUT #24863</b>		REINSPECTION <b>Not Specified</b>	INSPECTOR <b>Zaynab Darwiche</b>	DATE <b>9/12/2022</b>
LOCATION <b>9299 SIERRA AV, FONTANA, CA 92335</b>		PERMIT	IDENTIFIER: None	
TIME IN <b>5:36 PM</b>	TIME OUT <b>6:08 PM</b>	FACILITY ID <b>FA0009654</b>	RELATED ID <b>CO0084929</b>	PE <b>1620</b>
SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 03 - REINSPECTION 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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

**Inspector Comments:** Environmental health received a complaint on 09/12/2022 stating there is sewage overflowing in the facility, and has been occurring for one month.

Reference - HSC

Discussed with the manager who stated they were unaware of the complaint. Per the manager, the facility has not had any sewage overflow, however the HVAC system was leaking water due to overuse of the air conditioning. The leak has been occurring for one (1) week and the manager stated that a work order has already been placed to repair the system.

Observations:

- Large puddle of water seen under the pizza boxes shelf behind the cash register. No food or food contact surfaces were affected by the water. All food was on shelving and unharmed by the water leak. See violation #16C022
- Ran water at all handwashing sinks, mop sink, preparation sink and three compartment sink to verify water is draining properly and not backing up from the floor drains. No back up water or sewage was observed during the time of inspection.
- Restroom was able to flush without experiencing water/sewage back up
- Hot water was measured at at least 100F at all handwashing sinks and 120F for three compartment sink and mop sink.

Repair/replace HVAC system to ensure there is no leak. Ensure all liquid waste (not sewage) is properly disposed through the approved plumbing system. Clean and sanitize the affected areas.

\*\*\*A reinspection will be conducted within one(1) day to verify compliance regarding leak. Failure to comply will result in an additional billable re-inspection with a 30-minute minimum charge of \$122.50.

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

#### 16C022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114197

**Inspector Comments:** Observed large puddles of water seen under the pizza boxes shelf behind the cash register. Per the manager, the HVAC system has a leak resulting in the water puddle.

Note: No food or food contact surfaces were affected by the water. All food was on shelving and unharmed by the water leak.

Repair/replace HVAC system to ensure there is no leak and liquid waste is properly disposed. Ensure all liquid waste (not sewage) is disposed through the approved plumbing system.

\*\*\*A reinspection will be conducted within one(1) day to verify compliance regarding leak. Failure to comply will result in an additional billable re-inspection with a 30-minute minimum charge of \$122.50.

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

#### Overall Inspection Comments

No summary comments have been made for this inspection.



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**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: George  
TITLE: Manager

Total # of Images: 0