



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|---|----------------------|---|-------------------------|-------------------|
| FACILITY NAME PIZZA DE CAL INC #85 | | REINSPECTION DATE 9/30/2020 | INSPECTOR Rubi Guido | DATE 9/16/2020 |
| LOCATION 1184 W 2ND ST 115, SAN BERNARDINO, CA 92410 | | PERMIT EXPIRATION 3/31/2021 | IDENTIFIER: None | |
| TIME IN 11:42 AM | TIME OUT 12:40 PM | FACILITY ID FA0010177 | RELATED ID PR0011154 | PE 1620 |
| | | SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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, 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.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a follow-up inspection to determine compliance regarding the walk-in cooler.

FINDING(S):

- The employees stated that they left the walk-in cooler door open from 11am-11:30am to stock the unit with the delivery items that arrived this morning.
- The store supervisor stated the following via telephone:
 - The walk-in cooler was repaired on 9/15/20.
 - Will have the potentially hazardous foods transported to the store located in Fontana and that deliveries will not be accepted at this store until the walk-in is repaired.
 - Will close the facility until the walk-in cooler is repaired and that the functionality of the unit is verified by EHS.

OBSERVATION(S):

- Measured the ambient temperature of the walk-in cooler at 46F.
- Measured the internal temperature of potentially hazardous foods at 41F and below.
- The facility voluntarily closed by the store supervisor.

RESULT(S):

- Relocate/transport all potentially hazardous foods to the nearest Pizza De Cal Inc store.
- Repair the walk-in cooler. Ensure the ambient temperature of this unit measures 41F or below and is capable of holding and maintaining the internal temperature of potentially hazardous foods at 41F or below.
- A follow-up inspection will be conducted on 9/16/20 to determine compliance regarding the food items removed from the facility.
- A billable follow-up inspection will be conducted on 9/17/20 to determine compliance regarding the walk-in cooler. If compliance is not met upon reinspection, then a billable re-reinspection will follow.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Measured the ambient temperature of the walk-in cooler at 46F. The internal temperature of potentially hazardous foods measured 41F and below.

Repair the walk-in cooler. Ensure the ambient temperature of this unit measures 41F or below and is capable of holding and maintaining the internal temperature of potentially hazardous foods at 41F or below.

Note: A billable follow-up inspection will be conducted on 9/17/20 to determine 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)

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



Public Health
Environmental Health Services

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| <small>LOCATION</small> 1184 W 2ND ST 115, SAN BERNARDINO, CA 92410 | <small>INSPECTOR</small> Rubi Guido |

NAME: Derrek Zaragoza
TITLE: Person in Charge

Total # of Images: 0