



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NANNAS ITALIAN RESTAURANT</b>		DATE 11/21/2018	REINSPECTION DATE 12/05/2018	PERMIT EXPIRATION 11/30/2018
LOCATION 1689 W KENDALL DR H, SAN BERNARDINO, CA 92407			INSPECTOR Tamara King	
MAILING ADDRESS 1689 W KENDALL DR STE H, SAN BERNARDINO CA 92407			IDENTIFIER: None	
TIME IN 1:12 PM	TIME OUT 3:43 PM	FACILITY ID FA0012020	RELATED ID PR0001423	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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.



**SCORE 84**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			⊗	2
23. No rodents, insects, birds, or animals				

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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	⊗
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	⊗



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**54. PERMIT SUSPENSION**

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405
<b>0</b>	

**Inspector Comments:** You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas. The cockroaches were observed in the following areas.

- One (1) live German above the hand wash sink on the wall.
- Numerous live German to the right of the upright 2-door refrigeration unit to the left of the cooks line adjacent to storage shelf containing clean dishes.
- One (1) live cockroach walking under the center top opening 2-door refrigeration unit

Remove/Eliminate all evidence of the cockroaches using approved method of pest control.  
Seal any/all gaps/crevices in the facility (Locations)  
Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.

The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

A "Notice of Closure" sign was posted.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

<b>POINTS</b>	Compliance date not specified Complied on 11/21/2018 Violation Reference - HSC - 113967, 113976,
<b>4</b>	

**Inspector Comments:** Observed colander of cooked noodles on the food preparation sink nested in a second colander containing cooked noodles.

The contaminated noodles were voluntarily condemned and discarded. See violation 52.

Discontinue this practice. All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer2012.pdf>



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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Observed numerous live cockroaches in the kitchen area of the facility. Cockroaches were observed in the following areas;</p> <ul style="list-style-type: none"> <li>- One (1) live German above the hand wash sink on the wall.</li> <li>- Numerous live German to the right of the upright 2-door refrigeration unit to the left of the cooks line adjacent to storage shelf containing clean dishes.</li> <li>- One (1) live cockroach walking under the center top opening 2-door refrigeration unit</li> </ul> <p>Remove/Eliminate all evidence of the cockroaches using approved method of pest control. Seal any/all gaps/crevices in the facility. Clean and sanitize all the affected areas and food contact surfaces prior to contacting this office for a reopening inspection. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector. Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, clean and sanitize the food contact surfaces in the facility, request a non-graded reinspection, and participate in a Supervisory Review. ALL evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.</p> <p>The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.</p>
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**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> Observed no valid food safety certificate on site.</p> <p>One person in the facility must obtain a valid food safety certificate from an ANSI approved organization, within sixty (60) calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable). An inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-inspections. For more information on how to obtain a food safety certificate from an ANSI-approved organization, visit the ANSI website at <a href="http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4">www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4</a>.</p>
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)</p>	<p><b>Inspector Comments:</b> Observed the following non food contact surfaces with wan accumulation of food residues and other debris:</p> <ul style="list-style-type: none"> <li>- The lower shelves of the food preparation tables throughout the kitchen.</li> <li>- The stainless steel shelves above the cooks line</li> <li>- The interior and exterior surfaces of the microwave</li> <li>- The handles at the top portion of the food preparation top refrigeration units</li> <li>- The handles to the refrigeration units throughout the kitchen.</li> <li>- The exhaust hood filters.</li> </ul> <p>Clean and sanitize these areas. Maintain all non-food contact surfaces in a clean and sanitary manner.</p>
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed two (2) refrigeration units behind the server counter to be inoperable or not in use.  Repair/ replace/ remove the inoperable units from the facility. All equipment and utensils shall be maintained in good condition, fully operational, and clean.
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**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed one (1) light in the exhaust hood to be nonoperational.  Repair/ replace the light.
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**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: 1) Observed an insufficient air gap between the rim of the floor sink and the inlet of the waste water discharge pipe at the ice machine in the front of the facility.  Repair or replace the pipe to ensure an air gap that measures a minimum of twice the diameter of the pipe, or one inch, whichever is greater exists.  2) Observed the drainage pipe from the 3 compartment sink to be leaking into a bucket.  Repair/ replace the pipe.
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**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed numerous holes in the walls and ceiling tiles in the kitchen area. Holes were observed in the following areas: - At the bottom portion of the wall to the left of the ware wash sink. - At the electrical outlet behind the refrigeration unit. - In the ceiling tiles throughout the kitchen.  Seal the holes in the floors, walls, and ceiling to prevent the entrance and harborage of vermin in the facility.
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**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)



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**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	<b>Inspector Comments:</b> A copy of the last inspection report was unavailable at the time of the inspection.  Obtain a copy of the most recent inspection report and maintain a copy on site and available upon request or inspection.
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**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**52. VC & D**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> Approximately 1-2 pound of contaminated noodles were voluntarily condemned and discarded.
	<hr/>	

**Violation 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."

**IMPORTANT: Risk Based Inspection Frequency**

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

**Overall Inspection Comments**



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You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas.

The facility shall remove/eliminate all evidence of the cockroaches using approved method of pest control. Seal any/all gaps/crevices in the facility. Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection. Pest control services shall be conducted and documentation of the pest control services shall be submitted to your health inspector. Food contact surfaces and affected areas and equipment shall be cleaned and sanitized. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed.

The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

The facility shall contact DEHS at 800-442-2283 (During regular county business hours) or (909) 356-3805 (afterhours, weekend, and holidays) for a reopening inspection.

A "Notice of Closure" sign was posted.

A PEP talk was provided on this date. The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Request for Rescore form, HELP pamphlet.

**Notes:**

Hot water in the facility measured at 150F at the hand wash sink.

All cold holding temperatures observed below 41F.

No hot holding observed on this date.

For a B grade (score of 80 to 89)

A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance #33.1403; or b) may be requested by the food facility.

### Signature(s) of Acknowledgement



Public Health  
Environmental Health Services

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A handwritten signature in blue ink, appearing to read "Vanessa Gaviria".

NAME: vanessa gaviria  
TITLE: manager