



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|   |                     |                                   |                                |                             |   |
|---|---------------------|-----------------------------------|--------------------------------|-----------------------------|---|
| FACILITY NAME<br>DINO'S PIZZA & WINGS                     |                     | REINSPECTION DATE<br>Next Routine |                                | INSPECTOR<br>Mechelle Rouse | DATE<br>10/21/2020  |
| LOCATION<br>685 W BASELINE ST I, SAN BERNARDINO, CA 92410 |                     |                                   | PERMIT EXPIRATION<br>7/31/2021 | IDENTIFIER: None            |   |
| TIME IN<br>2:40 PM  | TIME OUT<br>3:42 PM | FACILITY ID<br>FA0003566          | RELATED ID<br>PR0004292        | PE<br>1620                  | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION<br>RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE<br>ACTION: 01 - NO FURTHER ACTION 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this investigation is to conduct a follow up on major/minor violation that was observed during the routine inspection conducted on 10-13-20.

The following was observed during that inspection/Investigation: 1.) "Observed one live german cockroach crawling in a non food contact area; next to handsink across from dry storage room. Observed two dead cockroaches; one under dry storage shelving and one near rear exit delivery door. " 2.) "Observed no hot water at any sinks upon inspection. Person in charge noted that they have been having issues with the water heater fuse going in and out, and have ordered the part for it. Person in charge immediately went to water heater to re-light it."  
3.) "It was concluded prior to the end of inspection that this warmer is unable to hold pizzas at 135F and above. Person in charge was instructed that with this being the only warmer , facility can temporarily use time as public health control but must have a time stamp visible."

On this day, the following observations were made:

- Hot water observed to be in compliance: Handsink 105F, Three compartment 106F, Prep and mop sink 120F+
- Observed two dead cockroaches underneath storage shelving for tomato sauce. Clean and maintain facility free from ALL vermin dead or alive. Person in charge informed on this day.
- Facility no longer using pizza warmers, person in charge noted that they will be removing from facility and have began making pizza as customers order. Person in charge was informed that warmers are necessary if pizza has any amount of wait time. It is highly recommended to replace or repair the warmers to prevent any future hot/cold violations.

No further action warranted at this time.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### 16K047 Signs posted; last inspection report available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113725.1, 113953.5

**Inspector Comments:** Observed letter grade "B" removed from window and placed inside facility.

Discontinue this practice. Person in charge was reminded on this day the following California code Violation: Do NOT remove or relocate grade card. Non- compliance will result in a charged inspection at an hourly rate of \$245.

**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

#### 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](#).

Total # of Images: 0