



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>GOLDEN PIZZA &amp; WINGS</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Rubi Guido</b>	DATE <b>9/20/2021</b>
LOCATION <b>1033 N WATERMAN AV A, SAN BERNARDINO, CA 92410-3808</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>4:35 PM</b>	TIME OUT <b>5:15 PM</b>	FACILITY ID <b>FA0012383</b>	RELATED ID <b>CO0080349</b>	PE <b>1620</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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.**



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**16K997 Foodborne Illness Complaint Inspection**



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**Compliance Date: Not Specified**

**Inspector Comments:** The purpose of this visit was to conduct a foodborne illness inspection.

**Reference - HSC**

**FBI INVESTIGATION:**

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness complaint, #CO0080349, wherein two individuals reported illness.

**AS PER COMPLAINANT:**

Number of sick persons: 2

- 1) TYPE OF FOOD(S) EATEN AT FACILITY: Pizza, fountain soda
- 2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: April 2021
- 3) DAY, DATE AND TIME SYMPTOMS BEGAN: Unknown
- 4) SYMPTOMS COMPLAINANT EXPERIENCED: Many debilitating issues
- 5) STILL EXPERIENCING SYMPTOMS? Yes  
IF NO, WHEN SYMPTOMS ENDED? N/A
- 6) MEDICAL ATTENTION SOUGHT? Yes  
IF YES, WHEN AND WHERE MEDICAL ATTENTION WAS SOUGHT: Loma Linda diagnosed E.coli. and was also seen at St. Bernadine's
- 7) OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, CO-WORKERS, ETC.) SICK / HAVE SIMILAR SYMPTOMS AFTER EATING AT SAME FACILITY? Yes  
IF YES, NUMBER OF PEOPLE SICK AND WHAT THEY ATE: Two (2), same food/drink

The food facility owner was interviewed and the following information was provided and /or observed:

**FACILITY INFORMATION:**

- Facility aware of this complaint: No, according to the owner
- Other food borne illness complaints received by this facility: No

**HEALTH/HABITS OF EMPLOYEE(S) PREPARING FOOD:**

- Employee(s) ill recently: No, according to the owner
- Employees with sores/boils/cuts or abrasions: Not Observed
- Signs of employee's eating/drinking: Not Observed
- Tobacco usage: Not Observed
- Dirty outer garments: Not Observed

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

**HAND WASHING:**

- Hand washing sinks/supplies: Hand soap, hand towels, and hot water (120F+) at all three hand sinks.
- Employee/customer restroom hand washing sinks/supplies: Hand soap, hand towels, and hot water (120F+).
- Adequate hand washing practices observed: No

**OTHER SINKS/EQUIPMENT:**

- 3-compartment sink: Quaternary ammonium sanitizer (200 ppm) and hot water (120F+).
- Preparation sink: Hot water (120F+)
- Janitorial area: Hot water (120F+)

**SANITIZING PROCEDURES & CHEMICAL STORAGE:**

- Wiping towels sanitizer level: 200 ppm quaternary ammonium
- Chemicals stored separate from food and/or food contact surfaces: Yes

**FOOD STORAGE & UTENSILS/EQUIPMENT:**

- Food stored properly: No
- Approved equipment/utensils used: Yes
- Holding temperature(s) of suspect food(s):

Measured the internal temperature of the following potentially hazardous food at 46F-51F, stored in the salad bar cooler (measured ambient temperature at 53F) located to the left of the Nestle freezer (in use):

- Chopped tomatoes
- Pastrami
- Feta cheese
- Mozzarella cheese
- Meat balls
- Ham
- Turkey

Measured the internal temperature of potentially hazardous food at 41F and below, stored in the pizza preparation cooler (ambient temperature measured at 40F).

Measured the internal temperature of potentially hazardous food at 41F and below, stored in the walk-in cooler



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(ambient temperature measured at 41F).  
Observed frozen food stored in the unapproved walk-in freezer.  
- Food contact surfaces of the soda dispenser to be clean.  
- Scoops stored in a manner that handles were in direct contact with cornmeal, oregano, sugar and garlic salt stored at the pizza preparation table and under the back preparation table.

### FOOD PREPARATION DETAILS:

According to the person in charge:  
All food products are supplied by Roma Performance FoodService.  
Potentially hazardous food is delivered in refrigerated vehicles and all food is inspected upon delivery.

### Pizza:

- Dough is prepared at the facility.
- Pizza is prepared with toppings per customer request.
- All toppings and potentially hazardous food is stored and maintained at 40F and below.
- Pizza is reheated for ten minutes for immediate service, not for hot holding.

### Soda Dispenser:

- Food contact surfaces of the soda dispenser are cleaned and sanitized frequently.
- The cups are provided to the customers upon order/request.

### FINDINGS:

THE OWNER WAS INTERVIEWED AND STATED THE FOLLOWING:

- No new employees have recently been hired in the last couple of weeks.
- No employees have recently reported sick.
- The main food distributor for this facility has not recently changed.
- There has not been a recent loss of power at this facility.
- There has not been a recent loss of hot water at this facility.
- A list of employees that worked the day of this complaint may be available upon request.
- It is the policy of this facility that any employee that is sick is immediately sent home or do not come in to work if they show outward signs of illness.
- It is the policy of this facility that employees are required to wash hands when changing tasks and anytime hands become contaminated.

### RESULT(S):

Complaint closed. A routine inspection was conducted on this date.

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

## 16C001 Demonstration of knowledge; food safety certification

**Compliance Date:** Not Specified

**Not In Compliance**

**Violation Reference** - HSC - 113947-113947.1

**Inspector Comments:** Observed missing Certified Food Manager's Certificate.

Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
- National Registry of Food Safety Professionals- Food Protection Manager Certification Program
- National Restaurant Association-ServSafe® Food Protection Manager Certification Program
- Prometric Inc.- Food Protection Manager Certification Program
- AboveTraining/StateFoodSafety.com

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.

**Note:** Original certificate must be available at facility in order to be valid.

**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)



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### 16C005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

**Inspector Comments:** Observed the employee using the 3-compartment sink, wipe his hands on his shorts and apron and proceed to prepare pizza dough at the preparation table located to the right of the 3-compartment sink.

Discontinue this practice. Ensure employees wash hands with hand soap and water (measuring a minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: The employee discarded the dough and was instructed to wash his hands. See VC&D for details. Corrected onsite.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

### 16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** Measured the internal temperature of the following potentially hazardous food at 46F-51F, stored in the salad bar cooler (measured ambient temperature at 53F) located to the left of the Nestle freezer (in use):

- Chopped tomatoes
- Pastrami
- Feta cheese
- Mozzarella cheese
- Meat balls
- Ham
- Turkey

The employee stated that these items were stored in the unit at 10am, approximately 5.5 hours prior to questioning.

Ensure all potentially hazardous food is held at 41F or below for cold holding and 135F or above for hot holding.

Note: The employee discarded these items. See VC&D for details. Corrected onsite.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

### 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 salad bar cooler (holding potentially hazardous food) at 53F, located to the left of the Nestle freezer (in use).

Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below.

Note: The owner adjusted the ambient temperature of the unit to measure 40F. Corrected onsite.

**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)

### 16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

**Inspector Comments:** Observed scoops stored in a manner that handles were in direct contact with cornmeal, oregano, sugar and garlic salt stored at the pizza preparation table and under the back preparation table.

Discontinue this practice. Utensils and equipment shall be handled and stored so as to protect food from potential contamination.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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### 16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

**Inspector Comments:** The employee voluntarily consented to the condemnation and destruction of the following items:

- Chopped tomatoes (approx. 4 items)
- Pastrami (approx. 8oz)
- Feta cheese (approx. 8oz)
- Mozzarella cheese (approx. 4oz)
- Meat balls (approx. 4 items)
- Ham (approx. 14oz)
- Turkey (approx. 7oz)
- Pizza dough (approx. 20oz)

**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

Complaint closed.

### 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: Saied Jedallah  
TITLE: Owner

Total # of Images: 0