



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HESPERIA PIZZA FACTORY		DATE 7/28/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 11/30/2015
LOCATION 14135 MAIN ST 101&2, HESPERIA, CA 92345			INSPECTOR Michelle Saltis	
MAILING ADDRESS 14135 MAIN ST UNIT 101&2, HESPERIA CA 92345			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 4:21 PM	TIME OUT 5:18 PM	FACILITY ID FA0016486	RELATED ID PR0021992	PE 1621

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 92

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				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
○ In		2. Communicable disease; reporting, restrictions & excl				4
○ In	N/O	3. No discharge from eyes, nose, and mouth				2
○ In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
○ In	N/O	5. Hands clean and properly washed; gloves used prop				4 2
○ In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A		+	⊘	2
In	N/O	○ N/A				4 2
○ In	N/O	N/A				4 2
○ In	N/O	N/A				4
In	○ N/O	N/A				4
PROTECTION FROM CONTAMINATION						
In	N/O	○ N/A				2
○ In		13. Food in good condition, safe and unadulterated				4 2
○ In	N/O	N/A				4 2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In		15. Food obtained from approved source				4
In	N/O	○ N/A				2
In	N/O	○ N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○ N/A				2
CONSUMER ADVISORY						
In	N/O	○ N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A				4
WATER/HOT WATER						
○ In		21. Hot and cold water available				4 2
LIQUID WASTE DISPOSAL						
○ In		22. Sewage and wastewater properly disposed				4 2
VERMIN						
○ In		23. No rodents, insects, birds, or animals				4 2

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	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊘
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊘
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊘
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	1

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	1
48. Food handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	⊘
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊘
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 7/28/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Maintain potentially Hazardous cold foods at 41F or below. Observed pizza sauce in the pizza line refrigerator with an internal temperature of 52F. Observed cheese at the salad bar with an internal temperature of 50F. Observed ranch and blue cheese dressing at salad bar with an internal temperature of 49F. Operator discarded pizza sauce, cheese and salad dressings. See VC&D.
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

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

POINTS 1	Compliance date not specified Complied on 7/28/2015 Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Ensure all equipment is in good working condition. Observed cold holding unit lid coming apart from unit. Corrected on site.
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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 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Provide a working light bulb under kitchen hood. Observed light bulbs under kitchen hood not working.
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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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Complied on 7/28/2015 Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Maintain quaternary ammonia sanitizer at 200ppm. Observed quaternary ammonia sanitizer below 100ppm in sanitizer concentrations. Corrected to 200ppm.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Provide a 1 inch air gap to prevent backflow. Observed drain pipes from soda machine drain below the rim of the floor sink.
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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)



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49. PERMITS AVAILABLE

POINTS <div style="border: 1px solid black; padding: 5px; text-align: center; font-size: 24pt; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments: Facility permit is inactivated since March 2015. Facility is also under new ownership. Immediately submit a transfer of ownership and obtain a valid health permit within 72 hours.
	Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)	

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; text-align: center; font-size: 24pt; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: 1 container of pizza sauce. 1 container of cheese 1 container of blue cheese dressing 1 container of ranch dressing
	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."

Overall Inspection Comments

"A" card posted

Facility permit is inactivated since March 2015. Facility is also under new ownership. Immediately submit a transfer of ownership and obtain a valid health permit within 72 hours.

Signature(s) of Acknowledgement

Reviewed w/ Abraham Tuck

NAME: Reviewed with Abraham Tuck
 TITLE: