



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PIZZA HUT #24863		REINSPECTION Not Specified	INSPECTOR Zaynab Darwiche	DATE 9/15/2022
LOCATION 9299 SIERRA AV, FONTANA, CA 92335		PERMIT	IDENTIFIER: None	
TIME IN 3:52 PM	TIME OUT 4:58 PM	FACILITY ID FA0009654	RELATED ID CO0084967	PE 1620
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED		

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The facility is hereby ordered closed and the permit is suspended due to sewage contamination.

"Notice of Closure" was posted to the right of entrance door. Do not relocate or remove the closure sign. Do not cover up, obscure, deface, mar, or camouflage the sign. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Contact EHS at 800-442-2283 for reinspection prior to opening for operation.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: Environmental health received a complaint on 09/15/2022 stating there is sewage water all over the floor and in the food preparation area.

Discussed with the manager who stated they were unaware of the complaint. Per the manager, the facility has not had any sewage overflow and stated that the water was a result of an HVAC issue. Employee provided an invoice dated 09/13/2022 by T&G Services which stated that the AC piping was clogged. Invoice stated that problem was resolved and properly functioning.

Observations:

- Large puddles of water seen under the pizza boxes shelf behind the cash register. Water was seen spreading throughout the facility and towards the food preparation area.
- Ran water at all handwashing sinks, mop sink, preparation sink and three compartment sink to verify water is draining properly and water was not backing up from the floor drains.
- Strong sewage smell coming from the water under the pizza box shelf.

Ensure all sewage and wastewater is properly draining and disposed through the approved plumbing system. Clean and sanitize the affected areas.

Health permit was suspended on this date due to sewage contamination.

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

16C022 Sewage and wastewater properly disposed



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114197

Inspector Comments: Observed large puddles of water seen under the pizza boxes shelf behind the cash register. Water was seen spreading throughout the facility and towards the food preparation area. Observed the water to have a strong sewage smell.

Note: Ran water at all handwashing sinks, mop sink, preparation sink and three compartment sink to verify water is draining properly and water was not backing up from the floor drains.

Ensure all sewage and wastewater is properly draining and disposed through the approved plumbing system. Clean and sanitize the affected areas.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PIZZA HUT #24863	DATE 9/15/2022
LOCATION 9299 SIERRA AV, FONTANA, CA 92335	INSPECTOR Zaynab Darwiche

Overall Inspection Comments

Notice of closure is posted at this time.

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 

NAME: Maria Acosta
TITLE: Manager

Total # of Images: 0