



**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>WIENERSCHNITZEL #667</b>		DATE <b>11/17/2015</b>	REINSPECTION DATE <b>12/01/2015</b>	PERMIT EXPIRATION <b>6/30/2016</b>
LOCATION <b>4394 N UNIVERSITY PKWY, SAN BERNARDINO, CA 92407</b>			INSPECTOR <b>Yvette Velasco</b>	
MAILING ADDRESS <b>4394 N UNIVERSITY PKWY, SAN BERNARDINO, CA 92407</b>			IDENTIFIER: PEP	
TIME IN <b>2:57 PM</b>	TIME OUT <b>4:21 PM</b>	FACILITY ID <b>FA0011259</b>	RELATED ID <b>PR0002487</b>	PE <b>1621</b>
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 88**

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source			4
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER						
In			21. Hot and cold water available			4 <span style="color: red;">⊗</span> 2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed			4 2
VERMIN						
<span style="color: green;">○</span> 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	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
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 ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 11/17/2015 Violation Reference - HSC - 113996, 113998, 114037	<p><b>Inspector Comments:</b> Observed the walk-in refrigerator at 46F. Observed the following cold holding violations in unit:</p> <ol style="list-style-type: none"> <li>1) Hot dogs at 44F-45F</li> <li>2) Sliced cheese at 48F</li> <li>3) Ground beef at 46F-47F</li> <li>4) Chili at 45F-46F</li> </ol> <p>Ensure that all cold holding potentially hazardous foods are maintained at or below 41F.</p> <p>Corrected on site. Employee opened door to the freezer connected to the refrigeration unit. Observed walk-in refrigerator at 32F. Inspector will follow up within 24 hours to ensure that unit is repaired and properly cold holding.</p> <p>Observed the following cold holding violations over ice at the cook line:</p> <ol style="list-style-type: none"> <li>1) Sliced cheese at 50F-56F</li> <li>2) Shredded cheese at 46F-50F</li> </ol> <p>Employee stated that both the shredded and the sliced cheese were placed at the cook line less than one hour prior.</p> <p>Ensure that all cold holding potentially hazardous foods are maintained at or below 41F.</p> <p>Corrected on site. Employee placed cheese's in the reach-in refrigeration unit at the cook line observed at 41F and below to ensure proper cold holding. Recommend to use time-as-a-public-health-control for items that cannot be easily stirred. Please see Cal Code Section 114000 for information on time-as-a-public-health-control.</p>
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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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 11/17/2015 Violation Reference -	<p><b>Inspector Comments:</b> Observed an open employee beverage on lower shelf of back hand-wash station directly next to ready to use food contact surfaces.</p> <p>Ensure to not store open, uncovered drinks next to retail food or food contact surfaces.</p> <p>Corrected on site. Employee beverage was discarded.</p>
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**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p><b>Inspector Comments:</b> Observed the maximum water temperature at the women's restroom hand-wash sink at 72F.</p> <p>Ensure that all hand-wash stations throughout the facility maintain a minimum temperature of 100F.</p>
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**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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

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#### 40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a quaternary ammonium sanitizer bucket at the front service area at 100ppm-200ppm. Observed sanitizer not actively in use.  Ensure to maintain quaternary ammonium sanitizer at 200ppm.  Corrected on site. Sanitizer was discarded.
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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)

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

POINTS <b>1</b>	Compliance date not specified Complied on 11/17/2015 Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed the air curtain at the back door turned off.  Ensure to maintain back air curtain on at all times.  Corrected on site. Employee turned air curtain on.
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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)

#### 48. FOOD HANDLER CERTIFICATION

POINTS <b>2</b>	Compliance date not specified Complied on 11/17/2015 Violation Reference - SBCC - 33.0409	Inspector Comments: Observed one employee without valid San Bernardino County food worker cards. Ensure that employees maintain valid San Bernardino County food worker cards.  Employee must provide a current food worker card within 14 days. There will be a re-inspection charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50 if current food worker card information is not faxed to the Division of Environmental health Services at 909-387-4272 on or before 12/1/15.
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**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### Overall Inspection Comments

Letter grade "B" posted.

Ensure that employees maintain current, valid San Bernardino County food worker cards. Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour with a 1/2 hour minimum if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 12/1/15.

Provided operator with a Food Worker Card handout, re-score form, and help brochure.



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**Signature(s) of Acknowledgement**

A handwritten signature in blue ink, appearing to read "Norberto Morado".

NAME: norberto morado  
TITLE: