

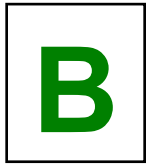


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>JOHN'S INCREDIBLE PIZZA CO</b>		DATE 5/4/2022	REINSPECTION 5/18/2022	PERMIT 10/31/2022
LOCATION 5280 ARROW HWY, MONTCLAIR, CA 91763			INSPECTOR Jin Lee	
MAILING ADDRESS 22342 AVENIDA EMPRESA STE 220, RANCHO SANTA MARGARITA 92688			IDENTIFIER: Food SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	
TIME IN 5:55 PM	TIME OUT 8:15 PM	FACILITY ID FA0013487	RELATED ID PR0017857	PE 1622

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.



**SCORE 83**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 & ex		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used pro		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		<span style="color: blue;">+</span>	<span style="color: red;">⊗</span> 4
<span style="color: green;">○</span> In	N/O	N/A		4	2
In	N/O	<span style="color: blue;">○</span> N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In				4	2
In	N/O	N/A		4	<span style="color: red;">⊗</span> 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			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
In				4	<span style="color: red;">⊗</span> 2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
<span style="color: green;">○</span> In				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	<span style="color: red;">⊗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	<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	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	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME JOHN'S INCREDIBLE PIZZA CO	DATE 5/4/2022
LOCATION 5280 ARROW HWY, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

**POINTS**  
**4**  
Compliance date not specified  
Complied on 5/4/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures:  
At Salad bar:  
1. Approximately one (1) lb. of shredded mozzarella cheese was measured at 48 degree F.  
2. Approximately half (1/2) lb. of ranch dressing was measured at 48 degree F.  
The manager stated they do not know how long the foods to be stored.  
  
At Pasta and soup station:  
3. Approximately (1/2) lb. of cooked macaroni was measured at 100 degree F.  
4. Approximately one (1) lb. of alfredo sauce was measured at 127 degree F.  
5. Approximately one (1) lb. of marinara sauce was measured 117 degree F.  
6. Approximately one (1) lb. of chicken popeye soup was measured between 113 degree F and 118 degree F.  
The manager stated above foods were stored for thirty (30) minutes.  
  
7. Approximately two (2) lbs. of chocolate and vanilla soft serve mix in the soft serve machine hoppers were measured between 44 degree F and 48 degree F.  
  
Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.  
  
Corrected on site. The above potentially hazardous foods were discarded by the manager. The soft serve machine was turned off.

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

**More Information:** <https://youtu.be/RI6w5DtEs7w>

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed pink slime-like growth on the back deflector board inside of the ice making machine near the dishwashing machine and behind the customer self-service beverage station. Growth was not actively touching the ice.  
  
Empty, clean, and sanitize this machine. Ensure that all food contact surfaces are kept clean and sanitized at all times.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <https://youtu.be/Gz6zPqZtv2s>

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113953(c), 114099.2(b)

**Inspector Comments:** Observed no hot water at the Vertical and Theatre handwashing sinks and measured at 75 degree F.  
  
Provide warm water to all handwashing sinks at a minimum of 100 degree F.

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME JOHN'S INCREDIBLE PIZZA CO	DATE 5/4/2022
LOCATION 5280 ARROW HWY, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 5/4/2022	<b>Inspector Comments:</b> Observed two (2) cans with hermetic seal broken and seam dented lightly on can storage rack.  Remove damaged cans immediately from the storage area.  Corrected on site. The dented cans were removed and discarded by the manager.
	Violation Reference - HSC - 113984 (a, b, c, d, f)	

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> 1. Observed dust buildup on ventilation hood filter above the pizza oven and above the donut machine. 2. Observed dust buildup on fan guards in the walk-in refrigerator.  Maintain all equipment to be kept in a clean and sanitary condition.
	Violation Reference - HSC - 114115 (c)	

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed an utensil scoop to be stored directly in the flour container with the handle of the scoop coming into contact with the flour.  Discontinue this practice. Store the scoop so that handle does not come into contact with the food.
	Violation Reference - HSC - 114074, 114081, 114119	

**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed a missing exhaust ventilation hood filter above the donut machine.  Provide the exhaust ventilation hood filter so that all smoke and vapors are adequately removed during cooking.
	Violation Reference - HSC - 114149, 114149.1	

**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)



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JOHN'S INCREDIBLE PIZZA CO	DATE 5/4/2022
LOCATION 5280 ARROW HWY, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

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

POINTS <b>1</b>	Compliance date not specified Complied on 5/4/2022 Violation Reference - HSC - 114135, 114185.1	<p><b>Inspector Comments:</b> The quaternary ammonium cloth sanitizer bucket at the pizza station was measured at 100 ppm. The wiping cloths were not in use at the time of this inspection.</p> <p>Maintain an proper concentration of sanitizer when the wiping cloths are in use during food preparation.</p> <p>Corrected on site. The manager provided cloth sanitizer at a concentration of 200 ppm quaternary ammonium.</p>
--------------------	--	--

**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)

**More Information:** <https://youtu.be/QGKUN9MDxig>

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<p><b>Inspector Comments:</b> Observed a gap around the fire sprinkler in dishwashing station ceiling.</p> <p>Seal this gap to prevent the entrance of vermin.</p>
--------------------	---	--

**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>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p><b>Inspector Comments:</b> Observed one (1) food handler(s) without current, valid San Bernardino County food handler card(s).</p> <p>Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in unannounced billable reinspections to verify compliance.</p>
--------------------	---	---

**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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

**More Information:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME JOHN'S INCREDIBLE PIZZA CO	DATE 5/4/2022
LOCATION 5280 ARROW HWY, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

**52. VC & D**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** The following items were voluntarily condemned and destroyed:

1. Approximately one (1) lb. of shredded mozzarella cheese.
2. Approximately half (1/2) lb. of ranch dressing.
3. Approximately (1/2) lb. of cooked macaroni.
4. Approximately one (1) lb. of alfredo sauce.
5. Approximately one (1) lb. of marinara sauce.
6. Approximately one (1) lb. of chicken popeye soup.
7. Approximately two (2) lbs. of chocolate and vanilla soft serve mix.

**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."

**IMPORTANT: Risk Based Inspection Frequency**

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or

**Food Establishment Donor Survey**

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

**Overall Inspection Comments**

A letter grade "B" was posted on the front wall behind the entrance ticket machine. Do not remove, relocate, or obscure from public view.  
Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the manager.
- A Top 5 CDC Risk Factors handout was provided.
- A Missing Food Handler Cards - Inspectors handout was provided.
- A Compliance Manager handout was provided.

**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](#).



**Public Health**  
Environmental Health Services

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

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME JOHN'S INCREDIBLE PIZZA CO	DATE 5/4/2022
LOCATION 5280 ARROW HWY, MONTCLAIR, CA 91763	INSPECTOR Jin Lee

**Signature(s) of Acknowledgement**

No S/G

NAME: Andrew Grombacher  
TITLE: Manager