

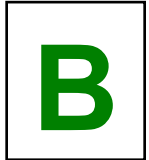


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME VV PIZZA		DATE 5/12/2022	REINSPECTION 5/26/2022	PERMIT 9/30/2022
LOCATION 15215 7TH ST B, VICTORVILLE, CA 92392			INSPECTOR Kelly Eredia	
MAILING ADDRESS 15215 7TH ST STE B, VICTORVILLE CA 92395			IDENTIFIER: None	
TIME IN 2:10 PM	TIME OUT 4:30 PM	FACILITY ID FA0003202	RELATED ID PR0001382	PE 1620
			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 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 81

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○		+	⊘	
15. Food obtained from approved source				
○	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
○	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
○				2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
○	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
○			4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
○			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
○			4	2
23. No rodents, insects, birds, or animals				

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	⊘
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	⊘
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊘
34. Warewashing facilities: installed, maintained, use	⊘
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	⊘
44. Premises; personal/cleaning items; vermin-proof	⊘

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊘
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	⊘
51. Plan Review	⊘
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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15. FOOD OBTAINED FROM APPROVED SOURCE **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 5/12/2022</p> <p>Violation Reference - HSC - 113980, 113982, 114021-11</p>	<p>Inspector Comments: Observed the following unapproved food items stored in facility for use:</p> <ul style="list-style-type: none"> - small bag of shwarma seasoning stored on storage shelf - raw chicken stored in walk-in-cooler - two (2) large bowls of raw ground beef stored on floor in walk-in-cooler - two (2) large jars of unknown, improperly labeled pickled items stored in walk-in-cooler <p>Remove all unapproved foods from facility, and discontinue providing and/or storing unapproved food in facility.</p> <p>During inspection, food was removed. Corrected on site.</p>
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Violation Description: All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Observed Certified Food Manager's Certificate missing.</p> <p>Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> ·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 <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p>
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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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference -</p>	<p>Inspector Comments: Observed paper towels missing from dispenser at handwashing sink adjacent to pizza oven.</p> <p>Provide paper towels in mounted dispenser.</p>
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Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Complied on 5/12/2022 Violation Reference - HSC - 113984 (a, b, c, d, f)	Inspector Comments: Observed 4-tier storage rack containing various pans and other utensils stored in women's toilet facility. Discontinue storing food items in toilet facility, and store in area to prevent possible contamination. During inspection, storage rack and other food related items were removed from toilet facility. Corrected on site.
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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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1) Observed seasoning stored in improperly labeled container. Ensure all food containers are properly labeled. 2) Observed two bowls of raw ground beef stored on floor in walk-in-cooler. Ensure all food is stored on shelf at least 6-inches above floor.
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Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

More Information: https://youtu.be/km4FCy_IQ44

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed dust on fans guards in walk-in-cooler. Clean and maintain all nonfood-contact surfaces.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Test strips observed missing. Provide test strips.
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <https://youtu.be/tH1OqFuAy9Y>



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1) Observed excessive ice accumulation on back panel of reach-in cold holding pizza unit. Remove ice build-up and ensure unit is maintained in good condition. 2) Observed household Kitchen-Aid mixer used in facility. Discontinue using household equipment. Upon disrepair, replace household mixer with commercial, NSF approved mixer.
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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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Observed men and women's toilet facility doors not able to self-close. Ensure toilet facility doors can self-close.
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Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1) Observed front entry door propped open upon arrival. Discontinue propping over front door to prevent entry of flies and other vermin. 2) Observed no air curtain installed at delivery door. Provide air curtain that spans the entire width of door.
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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)



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1) Observed missing cover on outlet located at prep table. Replace outlet cover. 2) Observed residue on wall adjacent to pizza oven and prep area. Clean and maintain walls throughout facility.
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Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed one (1) invalid food handler card. Fax (909-387-4323) or email (sbccfoodworker@gmail.com) missing food handler card form with valid food handler card within 14 days, by 5/26/22, to avoid a future charged follow-up inspection at an hourly rate of \$245 with a 30 minute minimum. Note: Food handler cards MUST be issued by San Bernardino County to be valid. Missing food handler card form provided.
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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 email an electronic copy (scans or photos are ok as long as they are readable to sbccfoodworker@gmail.com

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

50. RESTROOMS REQUIRED

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Observed dining table and chairs set up for sit-down dining within facility, with no toilet facility available for customer use. Plan review notes dated 9/28/21 stated customer restrooms were not available, and tables and chairs were observed present. Owner was advised that no on-site dining can be provided, and to remove tables and chairs from facility. Remove all tables and chairs from facility until toilet facilities are able to be available for customer use.
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Violation Description: A food facility shall provide toilet facilities for use by employees. Toilet facilities shall be provided for patrons when there is onsite consumption of food. A food facility with more than 20,000 square feet shall provide at least one separate toilet facility for men and one separate toilet facility for women. (114250, 114276)



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51. PLAN REVIEW

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114380

Inspector Comments: Observed facility operating out of scope of health permit, by providing mediterranean menu, including salads requiring produce to be prepared on site, as well as beef and chicken shwarma items, with no approved equipment observed available for use within facility.

A transfer of ownership consultation inspection was conducted 9/28/21, with notes indicating menu was proposing to add pastrami and beef sandwiches only, with no cooking equipment besides pizza oven observed for use in facility. During inspection, individually portioned, presliced beef and pastrami was observed stored in reach-in-freezer. Owner stated beef and pastrami are received presliced by vendor, however, owner was unable to provide invoices from vendor. Owner stated invoices will be emailed when available.

During routine inspection, menu posted observed showing beef and chicken shwarma is available to order. Greek salad observed on menu contains cucumbers and onions that require to be washed and sliced on site. No prep sink observed in facility. Plan check notes dated 9/28/21 state per owner, all vegetables and fruits will come pre-washed from vendor. It is also stated that in the event any prepping or unwashed vegetables/fruits will be used, an ANSI certified prep sink measuring 18"x18"x12 with an integral drainboard measuring a minimum of 18" must be provided.

Two-burner Chef Spark unit observed stored adjacent to prep table, with empty stock pot stored on burner. No ventilation hood installed above unit. Additional counter top flat-top grill observed stored on floor beneath Chef Spark unit.

According to owner, mediterranean menu was added approximately one month ago. Notes in plan review dated 9/28/21 stated all food must be able to be thoroughly cooked in pizza oven, and if additional cooking equipment will be installed, facility must go through plan check.

Discontinue preparing and serving unapproved menu items immediately, and remove unapproved cooking equipment from facility.

Contact plan check regarding any menu and/or equipment changes prior to adapting changes.

Further plan review required.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

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



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Overall Inspection Comments

"B" grade placard posted. Do not remove, relocate or obscure grade card. A charged reinspection will be conducted in the event the grade card needs to be reposted.

Re-score form provided.

Further plan review required to verify facility is operating withing scope of health permit.

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

NAME: Sliman Ghanem
TITLE: Owner