385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME				REINSPECTION DATE	INSPECTOR	DATE
WETZEL'S PRETZELS				Not Specified	Michelle Saltis	10/16/2015
LOCATION				PERMIT EXPIRATION	IDENTIFIER: None	
1611 E MAIN ST, BARSTOW, CA 92311					SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE	
12:31 PM	12:57 PM	FA0028996	CO0052484	1620	ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating Pl (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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A complaint was received by Environmental Health about the facility having bugs behind the counter and that the facility has foul tasting food.

Observed mini hot dogs in the hot holding unit with an internal temperature between 112F-122F. Observed a sausage dog in the hot holding unit with an internal temperature of 130F. Maintain potentially hazardous hot foods at 135For above. Operator discarded mini hot dogs and sausage dog. See VC&D.

Tasting of the food is not allowed.

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

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed mini hot dogs in the hot holding unit with an internal temperature between 112F-122F. Observed a sausage dog in the hot holding unit with an internal temperature of 130F.

Maintain potentially hazardous hot foods at 135For above.

Operator discarded mini hot dogs and sausage dog. See VC&D.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: maria diaz
TITLE: manager

Total # of Images: 0