385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

SAN BERNARDINO COUNTY

# Public Health

## Environmental Health Services

## CAL CODE OFFICIAL INSPECTION REPORT

| FACILITY NAME | DATE | REINSPECTION DATE | PERMIT EXPIRATION |
|---|---|---|---|
| ANTONIOUS PIZZA | 5/15/2015 | Next Routine | 3/31/2015 |

| LOCATION | INSPECTOR |
|---|---|
| 22400 BARTON RD 11, GRAND TERRACE, CA 92313 | John Babalola |

MAILING ADDRESS ☐FACILITY ☐OWNER ☑ACCOUNT
22400 BARTON RD UNIT 11, GRAND TERRACE CA 92313

| TIME IN | TIME OUT | FACILITY ID | RELATED ID | PE |
|---|---|---|---|---|
| 11:46 AM | 12:30 PM | FA0003553 | PR0000583 | 1620 |

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 03 - Corrective Action / No Follow up Required
ACTION: 01 - No Further Action Required

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of $61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of $122.50.

**A**

**SCORE 97**

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

In = In compliance
COS = Corrected on-site
N/O = Not observed
MAJ = Major violation
N/A = Not applicable
OUT = Out of compliance

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

| | FOOD FROM APPROVED SOURCES | COS | MAJ | OUT |
|---|---|---|---|---|
| In | **15.** Food obtained from approved source | | 4 | |
| In N/O N/A | **16.** Compliance with shell stock tags, condition, display | | | 2 |
| In N/O N/A | **17.** Compliance with Gulf Oyster Regulations | | | 2 |
| | **CONFORMANCE WITH APPROVED PROCEDURES** | | | |
| In N/A | **18.** Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| | **CONSUMER ADVISORY** | | | |
| In N/O N/A | **19.** Consumer advisory provided for raw or undercooked foods | | | 2 |
| | **HIGHLY SUSCEPTIBLE POPULATIONS** | | | |
| In 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 | 2 |
| | **LIQUID WASTE DISPOSAL** | | | |
| In | **22.** Sewage and wastewater properly disposed | | 4 | 2 |
| | **VERMIN** | | | |
| 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 | 1 |
| **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 | 1 |

| 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 worker cards | 2 |
| **COMPLIANCE & ENFORCEMENT** | |
| **49.** Permits Available | |
| **50.** Restrooms Required | |
| **51.** Plan Review | |
| **52.** VC&D | |
| **53.** Impoundment | |
| **54.** Permit Suspension | |

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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:** Flour and debris buildup observed on the metal shelves under the prep tables. Maintain clean.

**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)

## 38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

**POINTS** 1

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC - 114149, 114149.1**

**Inspector Comments:** Lint buildup observed on the filters under the exhaust hood above the oven. Maintain clean.

**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)

## 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:** Debris observed on the floor, especially at corners, in the dough prep area and inside the walk-in cooler. Maintain clean.

**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))

## Overall Inspection Comments

Posted an A grade placard.

## Signature(s) of Acknowledgement

Georgette Sechos

NAME: georgette
TITLE: co-owner