



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GIUSEPPE'S ITALIAN RESTAURANT				REINSPECTION Not Specified	INSPECTOR Marvin Chavez	DATE 10/5/2022
LOCATION 14309 BEAR VALLEY RD 3, VICTORVILLE, CA 92392				PERMIT	IDENTIFIER: None	
TIME IN 4:20 PM	TIME OUT 4:50 PM	FACILITY ID FA0015991	RELATED ID CO0085185	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

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

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: Permit reinstated and facility may open.

Not In Compliance

"Notice of closure" sign taken down and grade "A" posted.

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: On this day a reinspection was conducted upon the operator request due to critical violations being corrected from compliant inspection on 10/05/22. On this day observed no new rodent droppings in affected areas from 10/05/22. Observed no active rodent infestation during inspection. Operator demonstrated pest control report from 10/05/22 stating traps being placed and an opening near dishwashing machine needing to be covered to deter vermin from entering the facility.

Not In Compliance

At the beginning of the follow up inspection observed a person with two pizza boxes exiting from front door. Furthermore observed notice of closure sign relocated further down the front glass entrance door. Observed active preparation of food prior in kitchen. Discontinue operating until reinspection is fully conducted by EHS and permit is reinstated.

Reference - HSC

Permit reinstated due to corrections of critical violation. (see permit reinstatement comment.)

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

Permit reinstated on this day.

"Notice of closure" sign taken down, Grade "A" posted.

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](#).

Total # of Images: 0