



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME YUCAIPA CIRCLE K 76				REINSPECTION DATE Not Specified	INSPECTOR Dustin Miller	DATE 11/1/2019
LOCATION 12045 BRYANT ST, YUCAIPA, CA 92399				PERMIT EXPIRATION	IDENTIFIER: None  SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	
TIME IN 12:30 PM	TIME OUT 1:12 PM	FACILITY ID FA0016663	RELATED ID CO0068189	PE 1648		

### RETAIL FOOD PROTECTION - Convenience Store (2500-Up SqFt)

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

Inspector Comments: PURPOSE:

A complaint investigation was conducted on this date in response to complaint number CO0068189.

Reference - HSC

NATURE OF THE COMPLAINT:

The complainant alleged that the facility is not being maintained sanitary.

OBSERVATIONS:

A routine inspection was also conducted on this date. Refer to the routine inspection for violations that do not pertain to this complaint. See the below violations as they relate to the complaint.

OUTCOME:

The complaint will be closed. A follow up inspection will be conducted at facility to verify compliance with major violations.

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

#### 16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments: Observed a black/pink mold like substance accumulation on the ice defector inside the ice machine.

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Ensure all food contact surfaces are maintained in a clean and sanitary condition. Clean and sanitize all areas of the ice machine that may come into contact with food.

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)

#### 16C021 Hot and cold water available

Compliance Date: Not Specified

Inspector Comments: Observed no hot water available at both the three compartment sink and the mop sink. According to an employee, the water was turned off and he does not know how to turn it on. Observed hot water 120+ at the restroom handwash sink and employee handwash sink located next to the register.

Not In Compliance

Violation Reference - HSC - 113953(c), 114099.2(b)

Immediately discontinue this practice and maintain the hot water supply on at all time. Ensure that all sinks are supplied with a minimum of 120F hot water.

NOTE: This facility has been instructed to stop selling all open food items until such time that hot water is supplied to all sinks. A follow up inspection will be conducted after 11/4/2019 to observe compliance. Failure to comply may result in billable follow up inspections at a rate of \$122.50 per half hour with a half hour minimum.

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)

#### 16C027 Food separated and protected

Compliance Date: Not Specified

Inspector Comments: Observed an open bag of hot dogs stored in the walk-in refrigerator.

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

Maintain food items protected from contamination by using such items as lids or plastic wr

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.



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### 16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

**Inspector Comments:** 1) Observed the soft drink dispenser to be leaking causing a black mold like substance growth on the soft drink dispenser.

Repair or replace the soft drink dispenser and sanitize all affected areas.

2) Observed the in use ice scoop stored directly on top of a card board box.

Ensure that all in use utensils are stored in a sanitary manner between uses.

**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)

### 16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

**Inspector Comments:** Observed one wet wiping cloth stored outside a sanitized solution on the front counter next to the employee handwash sink.

Ensure that when not in use, sanitized towels are returned to a sanitized solution or a soiled linen bin.

**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)

### 16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

**Inspector Comments:** Observed the mop to be stored directly in the mop bucket. Soiled water was observed to be in the bottom of the mop bucket.

Ensure after use, mops are placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

**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)

### 16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

**Inspector Comments:** Observed the floors located between the "Froster" machine and the soft drink dispenser to be coated in dirt and debris.

Clean this area and maintain all floors 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

NOTE: Both the complaint inspection and the routine inspection were gone over with the owner via a phone call. No signature was available.

Total # of Images: 0