



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dehs](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>CIRCLE K 8641</b>				DATE <b>9/26/2012</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>295 N WATERMAN AV, SAN BERNARDINO, CA 92410</b>				REINSPECTION DATE <b>3/26/2013</b>	PERMIT EXPIRATION <b>12/31/2012</b>
MAILING ADDRESS <b>14794 BLAZING STAR DR, CORONA CA 92880</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>John Babalola</b>	
FA # <b>FA0005279</b>	PR # <b>PR0007503</b>	SR #	CO #	PE <b>1648</b>	PROGRAM IDENTIFIER: None
TIME IN <b>1:14 PM</b>	TIME OUT <b>3:12 PM</b>	CONTACT <b>Not Captured</b>			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.

<b>SCORE</b>
<b>82</b>

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

- 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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <span style="color: red;">Data not collected</span>			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record	4	2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods	4	2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures	4	
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A	12. Returned and reserve of food		2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated	4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	<span style="color: red;">⊗</span>
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods		2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> 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 _____Temp	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span> 2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed	4	2
VERMIN					
In			23. No rodents, insects, birds, or animals	4	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	<span style="color: red;">⊗</span>
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	<span style="color: red;">⊗</span>
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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**Critical Violations**

**21: Hot and cold water available**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 9/26/2012	<i>Violation Description:</i> 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)  <i>Inspector Comments:</i> Immediately provide hot water to the employee hand washing sink in the hot dog prep area. No hot water available at the time of inspection.
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**Non-critical Violations**

**14: Food contact surfaces: clean and sanitized**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> 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)  <i>Inspector Comments:</i> Provide at least 100 ppm of chlorine sanitizer in the water. The concentration of the chlorine sanitizer water in use is observed at 50 ppm.
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**23: No rodents, insects, birds, or animals**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)  <i>Inspector Comments:</i> Observed a lot flies in the prep area.  Observed dead roaches in the frozen food display area.
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**32: Food properly labeled & honestly presented**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)  <i>Inspector Comments:</i> Immediately provide the name and the address of the facility on all bags of ice packaged in the facility. The name and the address are missing.
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**34: Warewashing facilities: installed, maintained, use**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> 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.  <i>Inspector Comments:</i> No test strips available to check the concentration of sanitizer water.  Note: This is a continuous violation!
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**35: Equipment/Utensils - approved; installed; clean; g**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> 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)  <i>Inspector Comments:</i> Ice buildup observed on the bottom shelf inside the reach-in freezer.
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**Non-critical Violations**

**36: Equipment, utensils and linens: storage and use**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> Cut the dispensing tubes on the creamer unit in the retail area at a 45 degrees angle. These tubes are observed at 180 degrees angle.</p>
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**38: Adequate ventilation and lighting; designated area**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> Replace the missing ceiling light cover in the ice machine area.</p>
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**41: Plumbing; proper backflow devices**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)</p> <p><i>Inspector Comments:</i> Debris buildup observed inside the floor sink in the 2-compartment sink area.</p>
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**43: Toilet facilities: properly constructed, supplied,**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> Toilet facilities shall be maintained clean, sanitary and in good repair. 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. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)</p> <p><i>Inspector Comments:</i> Repair/replace the non-functional exhaust fan in the restroom.</p>
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**44: Premises; personal/cleaning items; vermin-proofing**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<p><i>Violation Description:</i> 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) &amp; (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)</p> <p><i>Inspector Comments:</i> Discontinue the practice of turning off the air -curtain at the entrance/delivery door.</p> <p>Note: This is a continuous violation!</p>
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**Non-critical Violations**

**45: Floors, walls and ceilings: built, maintained, and**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*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))

*Inspector Comments:* Replace the missing/damaged floor tiles under the cold sandwich display refrigerator in the retail area.

Debris buildup observed on the floor in the storage areas, in the ICEE machine area, and inside the walk-in cooler.

Replace the damaged base cove tiles in the mop sink area.

**47: Signs posted; last inspection report available**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

*Inspector Comments:* The copy of the most recent official routine inspection report is not available on site.

The permit is not posted in a conspicuous place at the time of inspection. The permit is observed inside a file in the office.

**Overall Inspection Comments**

Posted a B grade placard and left a copy of re-score inspection request form.

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