



**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

**(800) 442-2283**

|   |                     |                         |      |            |  |                                      |  |
|---|---------------------|-------------------------|------|------------|--|--------------------------------------|--|
| FACILITY NAME<br><b>CIRCLE K 348</b>                        |                     |                         |      |            | DATE<br>1/22/2013  | SIGNATURE<br><i>Christina Doulam</i> |  |
| LOCATION<br>5681 ADOBE RD, TWENTYNINE PALMS, CA 92277       |                     |                         |      |            | REINSPECTION DATE<br>2/05/2013   | PERMIT EXPIRATION<br>12/31/2013      |  |
| MAILING ADDRESS<br>255 E RINCON ST STE 100, CORONA CA 92879 |                     |                         |      |            | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT<br>REHS<br><b>Chaz Harrison</b> |                                      |  |
| FA #<br>FA0008032   | PR #<br>PR0006039   | SR #                    | CO # | PE<br>1647 | PROGRAM IDENTIFIER: None   |                                      |  |
| TIME IN<br>3:10 PM  | TIME OUT<br>3:34 PM | CONTACT<br>Not Captured |      |            | SERVICE: 001 - Inspection - Routine  |                                      |  |
|   |                     |                         |      |            | RESULT: 05 - Corrective Action / Follow up Required  |                                      |  |
|   |                     |                         |      |            | ACTION: 03 - Reinspection 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>95</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<br>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  |     | 4   | 2   |
| In                                      | N/O | <span style="color: blue;">○</span> N/A  |     | 4   | 2   |
| In                                      | N/O | <span style="color: blue;">○</span> N/A  |     | 4   | 2   |
| In                                      | N/O | <span style="color: blue;">○</span> N/A  |     | 4   |     |
| In                                      | N/O | <span style="color: blue;">○</span> N/A  |     | 4   |     |
| PROTECTION FROM CONTAMINATION           |     |  |     |     |     |
| In                                      | N/O | <span style="color: blue;">○</span> N/A  |     |     | 2   |
| <span style="color: green;">○</span> In |     | 13. Food in good condition, safe and unadulterated   |     | 4   | 2   |
| <span style="color: green;">○</span> In | N/O | N/A  |     | 4   | 2   |

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other    Sanitizer Concentration

| 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       |     |     | 2   |
| In                                      | N/O | <span style="color: blue;">○</span> N/A       |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES    |     |   |     |     |     |
| In                                      |     | <span style="color: blue;">○</span> N/A       |     |     | 2   |
| CONSUMER ADVISORY                       |     |   |     |     |     |
| In                                      | N/O | <span style="color: blue;">○</span> N/A       |     |     | 2   |
| HIGHLY SUSCEPTIBLE POPULATIONS          |     |   |     |     |     |
| In                                      |     | <span style="color: blue;">○</span> N/A       |     | 4   |     |
| WATER/HOT WATER                         |     |   |     |     |     |
| <span style="color: green;">○</span> In |     | 21. Hot and cold water available<br>_____Temp |     | 4   | 2   |
| LIQUID WASTE DISPOSAL                   |     |   |     |     |     |
| <span style="color: green;">○</span> In |     | 22. Sewage and wastewater properly disposed   |     | 4   | 2   |
| VERMIN                                  |     |   |     |     |     |
| <span style="color: green;">○</span> 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                      | <span style="color: red;">⊗</span> OUT |
| 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                        | <span style="color: red;">⊗</span> OUT |
| 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 | <span style="color: red;">⊗</span> OUT |
| 46. No unapproved private homes/living or sleeping qu    | 1                                      |
| SIGNS REQUIREMENTS                                       |  |
| 47. Signs posted; last inspection report available       | 1                                      |
| 48. Food worker cards                                    | <span style="color: red;">⊗</span> OUT |
| COMPLIANCE & ENFORCEMENT                                 |  |
| 49. Permits Available                                    |  |
| 50. Restrooms Required                                   |  |
| 51. Plan Review  |  |
| 52. VC&D   |  |
| 53. Impoundment  |  |
| 54. Permit Suspension                                    |  |



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| FACILITY NAME<br><b>CIRCLE K 348</b>                         | DATE<br><b>1/22/2013</b>     | SIGNATURE<br><i>Justif A. Ouellet</i> |
| LOCATION<br><b>5681 ADOBE RD, TWENTYNINE PALMS, CA 92277</b> | REHS<br><b>Chaz Harrison</b> |                                       |

**Non-critical Violations**

**27: Food separated and protected**

POINTS  
**1**

Compliance date not specified  
Not In Compliance

*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.

*Inspector Comments:* Observed can food and boxes of concentrated coca cola syrup on floor. Ensure all food is 6 inches or more above the ground.

**41: Plumbing; proper backflow devices**

POINTS  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Observed no backflow prevention device on mop sink. Ensure to install a backflow prevention device.

Observed uncovered hole in ceiling above warewashing sink. Ensure to cover hole.

**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:* Observed debris on floor in dry storage area. Clean and maintain.

**48: Food Worker Certification**

POINTS  
**2**

Compliance date not specified  
Not In Compliance

*Violation Description:* This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

*Inspector Comments:* Observed employees without valid food handler certificate. Ensure all employees have valid food handler certificates.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food worker training.aspx](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**



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"A" placard posted.

Contact Chaz Harrison at 1800-442-2283 with any questions.

Our food worker Training Certification is now available online! Get your County approved food worker card at <http://www.sbcfoodworker.com>

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245

Food handler certificate information left. Fax certificates within 14 days to DEHS

If you fail to provide proof of food handler certification within this 14 day time period, an inspector will make an unannounced billable( minimum of 1 hour at the current hourly rate) re-inspection.