



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 ARCO AMPM | | | | | DATE 3/6/2013 | SIGNATURE | |
| LOCATION 27323 5TH ST, HIGHLAND, CA 92346 | | | | | REINSPECTION DATE 3/13/2013 | PERMIT EXPIRATION 10/31/2013 | |
| MAILING ADDRESS 8787 LAKE MURRAY BL, SAN DIEGO CA 92119 | | | | | REHS Sierra Clayborn | | |
| FA # FA0004014 | PR # PR0008314 | SR # | CO # | PE 1648 | PROGRAM IDENTIFIER: None | | |
| TIME IN 10:34 AM | TIME OUT 1:40 PM | CONTACT 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.

SCORE
85

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 |
|---|---|--|---|-------------------------------------|------------------------------------|--------------------------------------|
| ○ In | N/O | 1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected | | | | 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 | + | ⊗ | 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 reserve 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 ⊗ |
| Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration | | | | | | |

| 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 _____Temp | | 4 | ⊗ |
| LIQUID WASTE DISPOSAL | | | | | | |
| In | | | 22. Sewage and wastewater properly disposed | | 4 | ⊗ |
| 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 | ⊗ |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated area | ⊗ |
| 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 | ⊗ |

| 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 | ⊗ |
| 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

7: Proper hot and cold holding temperatures

POINTS
4

Compliance date not specified
 Complied on 3/6/2013

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

Inspector Comments: Observed large open air refrigeration unit near hot holding station displaying a temperature 52 degrees F. Measured several potentially hazardous foods out of temperature:
 12oz burritos at 52 F
 15.2 oz Naked Juice at 55 F
 Individually wrapped single serving cheese at 62 F
 Yogurt and rice pudding ranging from 52-55 F

Observed small open air refrigeration unit near cash register displaying a temperature of 41 degrees F. Measured 5 6oz burritos ranging in temperature from 44-47 F.

Observed cold holding unit displaying a temperature of 50 F. Measured tomatoes at 56 F and salsa at 57 F. Measured dairy coffee creamer at 50 F; approximately 3 gallons were discarded.

Ensure that all potentially hazardous foods are kept at 41 F or below for cold holding.

Corrective action on site:

Items in cold holding unit put under time control with time stamp.
 Food items in open air display cases that were out of temperature were voluntarily discarded by management.
 See VC&D.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012 how to keep food out of danger zone.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012%20how%20to%20keep%20food%20out%20of%20danger%20zone.pdf)

Non-critical Violations

14: Food contact surfaces: clean and sanitized

POINTS
2

Compliance date not specified
 Not In Compliance

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)

Inspector Comments: Observed soda nozzles encrusted with syrup.
 Observed mold-like build up on deflector in ice machine.

Clean and sanitize on a daily basis. Maintain.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

21: Hot and cold water available

POINTS
2

Compliance date not specified
 Not In Compliance

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)

Inspector Comments: Observed insufficient water pressure for hot water in public restroom. Water temperature was at 67 F.

Repair. Provide a minimum of 100 F at hand wash sinks throughout facility.

22: Sewage and wastewater properly disposed

POINTS
2

Compliance date not specified
 Not In Compliance

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

Inspector Comments: Observed floor sink in sales area clogged with standing water and other debris. Floor sink did not overflow.

Maintain all floor sinks to ensure proper drainage of waste water.

Corrected on site. Will reinspect in near future.



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Non-critical Violations

35: Equipment/Utensils - approved; installed; clean; good repair, capacity

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance | <p><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)</p> <p><i>Inspector Comments:</i> Observed open air refrigeration units and cold holding table in possible disrepair.</p> <p>Adjust and maintain proper temperatures in all refrigeration units.</p> |
|---------------------------|--|---|

38: Adequate ventilation and lighting; designated area

| | | |
|---------------------------|--|--|
| POINTS 1 | 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> Observed frozen light fixture in walk in freezer, broken light and missing light shield in walk in cooler.</p> <p>Repair/replace/maintain.</p> |
|---------------------------|--|--|

44: Premises; personal/cleaning items; vermin-proofing

| | | |
|---------------------------|--|---|
| POINTS 1 | 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) & (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> Observed employee personal items stored on top of sealed prepackaged foods in dry storage area. Observed employee personal cup stored in dry storage area above open boxes of prepackaged sweetener.</p> <p>Designate specific area for employee personal items that is away from food prep/handling/storage areas.</p> |
|---------------------------|--|---|

48: Food Worker Certification

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|---------------------------|--|---|
| POINTS 2 | Compliance date not specified Not In Compliance | <p><i>Violation Description:</i> 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.</p> <p>This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.</p> <p><i>Inspector Comments:</i> Observed 3 missing food handlers certificates.</p> <p>Provide valid food handlers certificates on site.</p> |
|---------------------------|--|---|

More Information:
http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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Non-critical Violations

52: VC & D

| | |
|---------------|-------------------------------|
| POINTS | Compliance date not specified |
| 0 | Not In Compliance |

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Inspector Comments: All of the following were voluntarily disposed of by manager:

- 15 Naked Juice bottles 15.2oz (Green Machine, Blue Machine, Protein, Mighty Mango)
- 20 5-6oz burritos
- 10 12oz burritos
- 15 El Mixicana 7oz yogurt
- 5 Yoplait Greek yogurt 5.3oz
- 5 rice pudding cups 6oz
- approximately 5lbs of prepackaged single serving cheese sticks
- 15 Lunchables

Overall Inspection Comments

Placed "B" grade placard.

DO NOT REMOVE, HIDE OR RELOCATE PLACARD or FEE may be assessed and LEGAL ACTION taken.

Re-inspection to determine compliance of refrigeration units and floor sink required within 1 week.