



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME 7-ELEVEN 33547A			DATE 3/25/2013	SIGNATURE	
LOCATION 1544 E 4TH ST, ONTARIO, CA 91764			REINSPECTION DATE 8/25/2013	PERMIT EXPIRATION 1/31/2014	
MAILING ADDRESS PO BOX 219088, DALLAS TX 75221-9088			<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Anies Kondoker		
FA # FA0014344	PR # PR0018940	SR # Not Specified	CO # Not Specified	PE 1648	PROGRAM IDENTIFIER: None
TIME IN 11:36 AM	TIME OUT 12:04 PM	CONTACT Not Captured			SERVICE: 003 - Inspection - Follow Up Inspection
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

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. 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. 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

Inspection Violations

A Reinspection has been conducted on this date

1. Reinspection

Compliance Date not Specified	<i>Violation Description:</i> Reinspection conducted at this time to determine compliance from prior inspection.
Not In Compliance	<i>Inspector Comments:</i> On the routine inspection on 2/14/13, observed that the sandwich case was holding foods at 52 - 59 F.
Violation Reference: HSC	

Overall Inspection Comments

Observed the thermometers' readings of the sandwich case varies between 28 F to 46 F (behind sausage biscuit). Measured a container of mixed fruits (melon, pineapple, etc) at 51 F. Manager discarded the food. Manager stated that the unit was repaired and he will call for another service. Make sure that when the repairman is in the facility, the manager/employee check the food temperature to make sure that the unit is able to hold all potentially hazardous foods in the cold unit at 41 F or below.