



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

**(800) 442-2283**

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

FACILITY NAME <b>PETRA FUEL CORPORATION</b>					DATE <b>4/28/2014</b>	SIGNATURE 	
LOCATION <b>1677 DEVORE RD, DEVORE, CA 92407</b>					REINSPECTION DATE <b>5/12/2014</b>	PERMIT EXPIRATION <b>6/30/2014</b>	
MAILING ADDRESS <b>1677 DEVORE RD, DEVORE, CA 92407</b>					REHS <b>Marilyn Krichbaum</b>		
FA # <b>FA0000458</b>	PR # <b>PR0004162</b>	SR #	CO #	PE <b>1611</b>	PROGRAM IDENTIFIER: <b>Market</b>		
TIME IN <b>9:11 AM</b>	TIME OUT <b>10:34 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>001 - Inspection - Routine</b>		
					RESULT: <b>05 - Corrective Action / Follow up Required</b>		
					ACTION: <b>03 - Reinspection Required</b>		

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 92**

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;">In</span>	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">In</span>	N/O	N/A		4	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>		4	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>		4	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>		4	
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A			2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source		4	
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>			2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>			2
CONSUMER ADVISORY					
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>		4	
WATER/HOT WATER					
<span style="color: green;">In</span>		21. Hot and cold water available		4	<span style="color: red;">⊘</span>
LIQUID WASTE DISPOSAL					
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">In</span>		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	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
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	1
44. Premises; personal/cleaning items; vermin-proofin	1

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	<span style="color: red;">⊘</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	<span style="color: red;">⊘</span>
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a poor flow of hot water at the mop sink. Increase the flow of hot water at this sink. Make the necessary repairs.
	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)

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed accumulated paper work in facility. Remove paperwork from facility.
	Not In Compliance	

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Immediately repair the nonfunctioning walkin freezer. Observed that the food in the freezer was defrosted. Observed food temperatures of 38-40F. Immediately remove potentially hazardous food and place in the walkin and use it. This food cannot be refrozen.
	Not In Compliance	

Repair or remove nonfunctioning equipment such as the ice machine, back true refrigerator, etc.

**Violation Description:** 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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Replace missing thermometers in refrigerators.
	Not In Compliance	

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed that the drainline from the three compartment sink was inside the floor sink. Raise cut off the drainline so that it is above the rim of the floor sink.
	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)



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**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed that 3 food worker cards were expired. Submit form and send a copy of the cards to the health dept by 5-12-14, otherwise a charged reinspection will occur.
	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.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**49. PERMITS AVAILABLE**

<b>POINTS</b> <b>0</b>	Comply by 4/29/2014	<b>Inspector Comments:</b> Observed that facility has drink machines. Will change permit category to a convenience store which is 1647 which is \$458.00
	Not In Compliance	

**Violation Description:** A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

**Overall Inspection Comments**

No summary comments have been made for this inspection.