



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

**(800) 442-2283**

FACILITY NAME <b>7-ELEVEN 35309A</b>				DATE <b>5/30/2014</b>	SIGNATURE <i>Suevie</i>
LOCATION <b>10918 SIERRA AV, FONTANA, CA 92337</b>				REINSPECTION DATE <b>6/01/2014</b>	PERMIT EXPIRATION <b>7/31/2014</b>
MAILING ADDRESS <b>PO BOX 219088, DALLAS TX 75221</b>				REHS <b>Amanda Gaspard</b>	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None	
FA # <b>FA0026081</b>	PR # <b>PR0034265</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1647</b>	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES
TIME IN <b>11:13 AM</b>	TIME OUT <b>11:49 AM</b>	CONTACT <b>Not Captured</b>			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED
				ACTION: 03 - REINSPECTION REQUIRED	

**RETAIL FOOD PROTECTION - CONVENIENCE STORE (500-2499 SQFT)**

**16K993 Re-Reinspection**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC**

**Inspector Comments:** During routine inspection on 04-22-14:  
1) Observed temperature of water at handwashing sink in restroom at 116F. Faucet is non-adjustable and on an automatic sensor. Facility was told to ensure to provide water at handwashing sink at a temperature of at least 100F and not greater than 108F (because faucet is not readily adjustable).  
2) Observed multiple cold holding violations in the customer self-service open display refrigeration unit. Facility was told to provide repairs / maintenance to the unit as needed.

During the re-inspection on 05-16-14:  
1) Observed temperature of water at handwashing sink in restroom at 112F.  
2) Observed multiple cold holding violations at the customer self-service open display refrigeration unit:  
a) Arroz con leche (rice pudding) containers holding between 45F and 51F (took multiple temperatures, measuring 45F, 50 and 51F)  
b) 8-oz. burritos holding between 48F and 52F (took multiple temperatures, measuring 48F, 50F, and 52F)  
c) 10-oz. burritos holding between 52F and 55F.  
The operator voluntarily discarded the above-mentioned items.  
3) Observed that access to the handwashing sink (near the 3-compartment sink) was obstructed by various items / boxes. This violation was also observed during the routine inspection on 04-22-14. Maintain handwashing sink unobstructed at all times. Use handwashing sink only for washing of hands.

Facility was told to ensure to provide water at handwashing sink at a temperature of at least 100F and not greater than 108F (because faucet is not readily adjustable). Facility was told to take the necessary steps to ensure that potentially hazardous food is kept in cold holding at 41F or below in the customer self-service open display refrigeration unit. Provide repairs / maintenance as needed.

Facility was told to correct the violations within 48 hours.

During the billable re-re-inspection on 05-30-14:  
1) Observed water at the handwashing sink in the restroom at 100F. Facility is now in compliance with water temperature requirements for the handwashing sink in the restroom.  
2) Observed multiple cold holding violations at the customer self-service open display refrigeration unit:  
a) Arroz con leche (rice pudding) containers holding between 47F and 49F.  
b) 5-oz. burritos holding between 49F and 51F (took multiple temperatures, measuring 49F, 50F, and 51F).  
c) 10-oz. burritos holding between 47 and 55F (took multiple temperatures, measuring 47F, 48F, 50F, 51F, 52F, 54F, and 55).  
The operator voluntarily discarded the above-mentioned items.  
3) Observed that access to the handwashing sink (near the 3-compartment sink) was obstructed by a tall / large dolly. This violation was also observed during the routine inspection on 04-22-14 and during the re-inspection on 05-16-14. Maintain handwashing sink unobstructed at all times. Use handwashing sink only for washing of hands.  
4) Observed that there were no paper towels available at the handwashing sink in the front service area.

Take the necessary steps to ensure that potentially hazardous food is kept in cold holding at 41F or below in the customer self-service open display refrigeration unit. Provide repairs / maintenance as needed.

Correct the violations within 48 hours. The inspector will conduct a billable re-re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

**Violation Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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FACILITY NAME <b>7-ELEVEN 35309A</b>	DATE <b>5/30/2014</b>	SIGNATURE <i>Suevie</i>
LOCATION <b>10918 SIERRA AV, FONTANA, CA 92337</b>		REHS <b>Amanda Gaspard</b>

**16K052 VC & D**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC - 113980**

**Inspector Comments:** The operator voluntarily discarded the following items:  
1) Four (4) arroz con leche containers.  
2) Four (4) 5 oz. burritos.  
3) Six (6) 10 oz. burritos.

**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."

**Overall Inspection Comments**

Correct the violations within 48 hours. The inspector will conduct a billable re-re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

**Photo Attachments:**

No Photo Attachments