



**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>7-ELEVEN STORE 22496 F</b>				DATE <b>6/18/2014</b>	SIGNATURE 
LOCATION <b>801 S MOUNTAIN AV, ONTARIO, CA 91762</b>				REINSPECTION DATE <b>7/02/2014</b>	PERMIT EXPIRATION <b>1/31/2015</b>
MAILING ADDRESS <b>8180 FINCH ST, CORONA CA 92880</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Tin Nguyen</b>	
FA # <b>FA0009777</b>	PR # <b>PR0011239</b>	SR #	CO #	PE <b>1648</b>	PROGRAM IDENTIFIER: <b>Retail-Food</b> SERVICE: <b>033 - Re-score Grade Inspection</b> RESULT: <b>05 - Corrective Action / Follow up Required</b> ACTION: <b>03 - Reinspection Required</b>
TIME IN <b>10:24 AM</b>	TIME OUT <b>11:51 AM</b>	CONTACT <b>Not Captured</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 90**

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
- X MAJ = Major violation
- O OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">X</span>
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
In	N/O	4. Proper eating, tasting, drinking or tobacco use	<span style="color: green;">+</span>		<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">X</span>
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	N/A	<span style="color: green;">+</span>	4	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">X</span>
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In				4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2

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				4	2
LIQUID WASTE DISPOSAL					
In				4	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">X</span>
VERMIN					
<span style="color: green;">○</span> In				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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">X</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	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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">X</span>
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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b>  -Observed employees unable to demonstrate proper knowledge of cold/hot-holding temperatures and reheating temperature. Ensure employee is able to demonstrate proper knowledge of cold/hot-holding temperatures and reheating temperature.  -Observed an invalid manager certificate. Certificate observed stated, "California Food Handler, Certificate of Training" by "SafeFoodtest.com". Obtain and provide valid manager certificate within 30 days and fax to (909) 387-4323. Non-compliance may result in future charged re-inspection at \$245.00 per hour.
	Not In Compliance	

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed an open personal food held on prep table at front cashier area. Ensure all personal foods are held in a designated area, away from foods or food contact surfaces to prevent possible contamination of food products.
	Complied on 6/18/2014	

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b>  -Observed nine (9) hot dogs and three (3) chicken taquitos held at 118°F - 125°F on hot-holding rollers. Per operator, all foods held on hot-holding rollers are held for four (4) hours, then discarded thereafter.  -Observed time control log missing for hot dogs and chicken taquitos. Most recent log dated 06/09/14.  Ensure time control log is updated and maintained for all foods held under time control.  Corrective action at time of inspection: -All foods will be used until 12:00pm, today 06/18/14. Any leftovers are to be discarded after four (4) hours.
	Complied on 6/18/2014	

**Violation Description:** When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b>  -Observed clogged toilet in employee's restroom at back storage area. Per operator, toilet was clogged this morning at 10:00am and will be repaired within today. Repair/replace clogged toilet in employee restroom.  NOTE: -Will return in 1-2 days to follow-up on clogged toilet in employee restroom. Non-compliance may result in charged re-inspection at \$245.00 per hour.
	Not In Compliance	

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



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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed excessive food stains and debris on probe thermometer, held in drawer with cap. Clean/maintain probe thermometer after every use to prevent possible contamination of food products.
	Complied on 6/18/2014	

**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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b>  -Observed toilet paper outside of dispenser in employee restroom. -Observed hand paper towel outside of dispenser in employee restroom.  Ensure toilet paper and hand paper towels are properly installed in dispenser at all times in restroom for proper use.
	Not In Compliance	

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

**Overall Inspection Comments**

"A" grade posted.

Provided hot and cold-holding stickers and reheating sticker to operator.