



**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 2171 33035B</b>				DATE <b>11/21/2014</b>	SIGNATURE <i>Chaz Harrison</i>
LOCATION <b>3490 E JURUPA AV, ONTARIO, CA 91764</b>				REINSPECTION DATE <b>12/05/2014</b>	PERMIT EXPIRATION <b>3/31/2015</b>
MAILING ADDRESS <b>PO BOX 219088, DALLAS TX 75221-9088</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Chaz Harrison</b>	
FA # <b>FA0011487</b>	PR # <b>PR0002197</b>	SR #	CO #	PE <b>1648</b>	PROGRAM IDENTIFIER: None
TIME IN <b>10:41 AM</b>	TIME OUT <b>12:26 PM</b>	CONTACT <b>Not Captured</b>			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 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
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			⊗
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	+	⊗	2
In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
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	1
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	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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 11/21/2014

**Inspector Comments:** Observed employee leaving food prep location then going into the freezer to handle boxes and cart. Employee then returned to food prep and began handling pizza without washing hands.

Ensure that employees wash their hands in all of the following instances:

- 1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- 2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- 3) After using the toilet room.
- 4) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- 5) After handling soiled equipment or utensils.
- 6) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- 7) When switching between working with raw food and working with ready-to-eat food.
- 8) Before donning gloves for working with food.
- 9) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- 10) After handling money.
- 11) After engaging in other activities that contaminate the hands.

Ensure that employees wash their hands with cleanser (soap) and warm water (minimum 100F) by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers.

Please see VC&D.

Employee corrected

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

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

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed employees not knowledgeable on how to calibrate a thermometer. Ensure employees are knowledgeable on how to properly calibrate a thermometer.

Employees were trained how to calibrate thermometer at time of inspection.

Observed no valid food manager's certificate on site.

Obtain current, valid food manager's certificate; keep original certificate on site at all times (photocopies of food manager's certificate are not accepted.) Certification must be from an ANSI-approved organization.

For more information on how to obtain a food manager's certificate from an ANSI-approved organization, please visit: [www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4](http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4)

**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>



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed foods hot holding between 124-131F. Ensure all hot holding foods are held at 135F or above.
	Not In Compliance	

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

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 2 employees without current, valid San Bernardino County food worker cards. Ensure that employees maintain current, valid San Bernardino County food worker cards.  Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272.
	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)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> 2 slices of pizza VC&D.
	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."

**Overall Inspection Comments**

Observed two thermometers not reading accurately. One thermometer was observed 8F off and the other was 12F off from 32F when placed in an ice bath. Ensure thermometers are accurate at all times.

"A" placard posted.

Contact Chaz Harrison at 1800-442-2283 with any questions.

Our food worker Training Certification is now available online! Get your County approved food worker card at <http://www.sbcfoodworker.com>

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245

Food handler certificate information left. Fax certificates within 14 days to DEHS

If you fail to provide proof of food handler certification within this 14 day time period, an inspector will make an unannounced billable re-inspection.