



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

(800) 442-2283

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|--|----------------------------|--------------------------------|------------------------------|---------------------------------------|---|
| FACILITY NAME CIRCLE K 2709482 | | | | DATE 12/15/2014 | SIGNATURE |
| LOCATION 14220 CHINO HILLS PKWY, CHINO HILLS, CA 91709 | | | | REINSPECTION DATE 5/15/2015 | PERMIT EXPIRATION 10/31/2015 |
| MAILING ADDRESS 255 E RINCON ST UNIT 100, CORONA CA 92879 | | | | REHS Tin Nguyen | |
| <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT | | | | PROGRAM IDENTIFIER: Food | |
| FA # FA0010833 | PR # PR0003566 | SR # Not Specified | CO # Not Specified | PE 1648 | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION |
| TIME IN 2:31 PM | TIME OUT 2:54 PM | CONTACT Not Captured | | | RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR |
| | | | | | ACTION: 03 - REINSPECTION REQUIRED |

RETAIL FOOD PROTECTION - Convenience Store (2500-Up SqFt)

16K994 Reinspection

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

Inspector Comments:

-A re-inspection was conducted at facility regarding hot water that was observed missing at 120°F, during last routine inspection, 11/25/14.

-Upon inspection, observed the following:

1. Hot water at 120°F at all sinks within facility.
2. Many dead fruit flies inside three separate containers of chopped onion, sauerkraut, and relish at customer area. Ensure all foods are properly protected to prevent possible contamination of flies.

NOTE:

-All three separate containers were covered with a lid.

3. A prepackaged hard boiled egg with mold build-up on outside of shell held inside refrigerator at customer area.

4. Excessive amounts of fruit flies inside donut case at customer area.

Ensure regular inventory is monitored to prevent the sale of damaged food products. See VC&D.

Violation Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K052 VC & D

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

Inspector Comments:

-Operator voluntarily discarded three separate containers of chopped onions, sauerkraut, and relish due to direct contamination of dead fruit flies found inside each containers of food.

-Operator voluntarily discarded ten trays of donuts, one tray of brownie, one tray of berry muffin, one tray of butter croissant, two trays of cookies, and one tray of conchas (Mexican sweet bread) due to direct contamination of fruit flies inside donut case.

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

NOTE:
 -Will return in one week to follow-up on proper removal of fruit flies at customer area. Non-compliance may result in future re-inspection at \$245.00 per hour.

Photo Attachments:

No Photo Attachments