



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME 7-ELEVEN 16755D				DATE 3/3/2015	SIGNATURE	
LOCATION 10492 CEDAR AV, BLOOMINGTON, CA 92316				REINSPECTION DATE 3/03/2015	PERMIT EXPIRATION	
MAILING ADDRESS 9021 RANCHO PARK CT RANCHO CUCAMONGA, CA 91730				REHS Bennetta Betbadal		
FA # FA0007642	PR # Not Specified	SR # SR0067109	CO # Not Specified	PE 1779	PROGRAM IDENTIFIER: None	
TIME IN 8:05 AM	TIME OUT 8:30 AM	CONTACT Not Captured			SERVICE: 025 - PLAN REVIEW	
				RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED		
				ACTION: 55 - PLANS APPROVED		

RETAIL FOOD PLAN CHECK - PInCk FHP Minor 0-2,499 SqFt

17K986 Plans - Plan Review Approved

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114380

Inspector Comments: Plan is approved for minor remodel, scope of work consist of addition for 2 up-right freezers, one under counter refrigerator, on counter top display case and one Turbo-Chef Encore 2 table top oven.

Violation Description: Thank you for your plan submittal.Plans have been approved with the following corrections.This approval does not constitute authority to violate any provision of the related codes, ordinances, or regulations, nor does it prevent further correction of errors found on the plan or with installation upon field inspection. All construction must conform to these approved plans. Alterations or changes to these plans must have review and written approval by the Plan Check Section of Environmental Health Services prior to construction.

17K005 Construction - Hot Water - Plans - Storage

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114195

Inspector Comments: water heater should have minimum energy input of 40,000 BTU or 9.0 KW.

Violation Description: Provide a storage tank-type water heater with a minimum energy input rating as required.

17K170 Handwash - Sink Location

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953

Inspector Comments: Provide a hand washing sink by the 3-compartment.

Violation Description: Provide an additional Handwash sink as required.

17K244 Plans - Submittal - Remodel - Equipment

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130

Inspector Comments:

Violation Description: All new and used food service equipment is subject to final approval by this Agency, as determined at the time of the field inspections.

17K246 Plans - Submittal - Remodel - Final

Compliance Date: Not Specified

Not In Compliance

Violation Reference - Reference Number - SBC Policy

Inspector Comments: Call for final inspection one week in advance.

Violation Description: Final construction must be approved by this Department prior to putting the remodeled areas into operation.

17K247 Plans - Submittal - Remodel - Finishes

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114380

Inspector Comments:

Violation Description: Existing finishes are subject to evaluation by this Department. This determination will be made at the time of the preliminary field inspection. Finishes found not to be in compliance with current code requirements will not be accepted.



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LOCATION 10492 CEDAR AV, BLOOMINGTON, CA 92316	REHS Bennetta Betbadal	

17K313 Storage - Refrigeration

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - CCDEH Guidelines -
CCDEH

Violation Description: All shelves in walk-in refrigeration units must be supported by six (6) inch high, easily cleanable legs or be cantilevered off the wall. In all cases, the shelving must be so constructed and installed as to be easily cleaned. Castors may be used on small easily movable dollies. Wooden shelving is not acceptable.

17K377 Ventilation - Equipment - Exempt Conditions

Compliance Date: Not Specified

Inspector Comments: Facility is approved with one exempt oven Turbo Chef Encor 2. Only reheating of precooked items are approved. No raw cooking is permitted without an exhaust hood.

Not In Compliance

Violation Reference - HSC - 114149.1(c)

Violation Description: This equipment is approved for use without mechanical ventilation under the following conditions:

- 1) There shall be no more than one such unit without mechanical ventilation unless approval for more than one is granted by the local enforcement officer.
- 2) The oven will be used exclusively to heat foods which do not emit significant amounts of grease laden vapors, such as muffins, rolls, bread, and other baked goods. Foods which emit grease laden vapors or smoke during cooking, or which are cooked at high temperatures (>425 F), such as pizza and raw meats, may not be cooked in the oven unless mechanical ventilation is provided.
- 3) The oven will be operated in a well ventilated area approved for food preparation.
- 4) The oven will be installed, serviced, and maintained according to the manufacturer's specifications.
- 5) This exemption shall not be deemed to supersede any local fire or building codes.

17K405 Structure - Walls - Behind Sinks

Compliance Date: Not Specified

Inspector Comments: Provide FRP behind all sinks.

Not In Compliance

Violation Reference - CCDEH Guidelines -
CCDEH

Violation Description: The wall surfaces behind and adjacent all sinks (including Handwash and Mop sinks) shall be covered with fiberglass reinforced polyester (FRP), stainless steel, tile, or the equivalent. The approved wall cover must extend up the wall at least four (4) feet from the coved base and cover the walls behind the sink and accompanying drainboards to a minimum of eighteen (18) inches on both sides.

17K842 Plans - Submittal - Remodel - Protection

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113980

Violation Description: Strict protective measures must be taken to prevent the contamination of food or food contact surfaces during the course of remodeling. Failure to do so may result in the closure of the food facility until all remodeling activities have been completed.

Overall Inspection Comments

No summary comments have been made for this inspection.

Photo Attachments:

No Photo Attachments