



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CONVENIENT STOP MARKET				REINSPECTION DATE Not Specified	INSPECTOR Radwan Hafuda	DATE 4/7/2016
LOCATION 69 N GROVE AV A, UPLAND, CA 91786				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:45 AM	TIME OUT 3:55 PM	FACILITY ID FA0005082	RELATED ID CO0053823	PE 1611	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

### RETAIL FOOD PROTECTION - Food Handling PI (500-2499 SqFt)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC

**Inspector Comments:** Provide and maintain foods strictly from approved sources. Observed most meats in transparent plastic bags/wrap with no labeling. Owner presented invoices from 2013! He stated all current invoices are kept at the owner's store: J&J market at 525 W. Central Ave. St. 1, Upland.

All foods must be properly stored and honestly presented. Observed numerous packaged foods with past due expiration date including Gerber's baby cereals (Expiration of Dec 1, 2015). Owner said he'll remove all such foods. Discontinue holding potentially hazardous foods at unsafe temperatures:  
Observed meat display refrigerator with internal temperatures of 44-49F. The cut meats had temps. of up to 53F but operator said they were just cut less than 1 hr prior. Operator transferred all foods inside display refrigerator into freezer for rapid cooling.

**Description:** A complaint report has been received by Environmental Health.

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement

NAME:  
TITLE:

Total # of Images: 0