



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PETRO STOPPING CENTERS				REINSPECTION DATE 12/29/2021	INSPECTOR Amanda Tieu	DATE 12/15/2021
LOCATION 4325 E GUASTI RD, ONTARIO, CA 91761				PERMIT EXPIRATION 7/31/2022	IDENTIFIER: General Store	
TIME IN 1:45 PM	TIME OUT 2:31 PM	FACILITY ID FA0009834	RELATED ID PR0012877	PE 1646	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Convenience Store (0-499 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.



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FACILITY NAME PETRO STOPPING CENTERS	DATE 12/15/2021
LOCATION 4325 E GUAISTI RD, ONTARIO, CA 91761	INSPECTOR Amanda Tieu

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE:

A follow up inspection was conducted on this date to observe compliance with violations noted during the complaint inspection.

PREVIOUS VIOLATIONS:

During the complaint inspection it was noted that multiple dry rodent droppings were observed on the flooring beneath the metal storage racks at the back storage room

OBSERVATIONS:

1) On this date, the following was observed:

-Mixture of fresh and dry rodent droppings was observed on the flooring behind the metal shelving of various product such as a butane stove and wired earphones at the back storage area. Observed the rodent droppings to be located on the flooring left of a box of nitrile gloves. Observed dry rodent droppings on the flooring at the other side of the metal shelving, left of the office door.

-After a thorough search of the facility, observed no sighting of active infestation vermin.

-After a thorough inspection, observed all prepackaged food items located at the customer sale floor and back storage area properly stored and protected. Observed no evidence of vermin adulterating the prepackaged food items.

-Observed a hole on the wall inside the bottom wooden shelving of the front handwash sink located right of the soda machine dispenser. Observed excessive unknown black mold-like debris within the wooden shelving under the handwash sink.

2) Per manager, pest control inspections are conducted monthly. According to the manager, the most recent pest control inspection was conducted on 12/7/2021

OUTCOME:

1) Facility was instructed to immediately cease and desist all open food preparation (hot dogs, burritos, soda / coffee machine) due to evidence of vermin.

The facility is approved to sell prepackaged food items only, in contingent that all prepackaged food items within the facility remains properly stored, protected, and unadulterated by vermin.

Do not reopen food preparation without the approval of San Bernardino County Environmental Health Services.

Failure to comply may result in future billable follow up inspections.

2) Maintain and keep the facility free of vermin. Clean and sanitize the affected areas. Eliminate all vermin and evidence of vermin from this facility including but not limited to rodents.

A billable follow up inspection with a minimum charge of \$122.50 will be conducted on 12/21/2021 to verify compliance.

Failure to comply may result in facility closure or future billable follow up inspections.

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



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FACILITY NAME PETRO STOPPING CENTERS	DATE 12/15/2021
LOCATION 4325 E GUAISTI RD, ONTARIO, CA 91761	INSPECTOR Amanda Tieu

16C023 No rodents, insects, birds, or animals



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Mixture of fresh and dry rodent droppings was observed on the flooring behind the metal shelving of various product such as a butane stove and wired earphones at the back storage area. Observed the rodent droppings to be located on the flooring left of a box of nitrile gloves. Observed dry rodent droppings on the flooring at the other side of the metal shelving, left of the office door.

Maintain and keep the facility free of vermin. Clean and sanitize the affected areas. Eliminate all vermin and evidence of vermin from this facility including but not limited to rodents.

Corrected on site: Facility was instructed to immediately cease and desist all open food preparation (hot dogs, burritos, soda / coffee machine) due to evidence of vermin. Observed hot dogs and burritos removed from the hot holding units at the customer sell floor by the end of the inspection. Observed an employee post stickers stating, "OUT OF SERVICE" on the soda and coffee machine. Observed the hot holding unit and soda/coffee machine area to be blocked by caution signs to prevent public access.

*NOTE:

A billable follow up inspection with a minimum charge of \$122.50 will be conducted on 12/21/2021 to verify compliance.

Failure to comply may result in facility closure or future billable follow up inspections.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed a hole on the wall inside the bottom wooden shelving of the front handwash sink located right of the soda machine dispenser. Observed excessive unknown black mold-like debris within the wooden shelving under the handwash sink.

Clean and sanitize shelving. Eliminate all holes, gaps, cracks and crevices to prevent entrance of vermin.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the follow up inspection has been discussed with the facility manager.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NO SIGNATURE

NAME: Andrew Tapia
TITLE: Manager

Total # of Images: 0