



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN #2171-22809D			REINSPECTION Not Specified	INSPECTOR Christine Pascua	DATE 8/3/2022
LOCATION 41440 BIG BEAR BL A, BIG BEAR LAKE, CA 92315			PERMIT	IDENTIFIER: None	
TIME IN 2:47 PM	TIME OUT 3:42 PM	FACILITY ID FA0009496	RELATED ID CO0084312	PE 1647	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Convenience Store (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.

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

Inspector Comments: Complaint was received by Environmental Health Services on 07/27/2022.

Reference - HSC

Complaint stated the following:

Findings upon questioning, person in charge stated the following:

- Hot food items are timed for how long they are kept in the hot holding units.
- Most hot foods are hot holding for approximately one hour to ninety minutes.
- Hot dogs are heated up for 20 minutes and then hot holding in the roller units.
- Hot food items are usually placed on timer and or with logged in on paper.

Observations:

- Measured hot dog 146 F, pizza 138 F, diced tomatoes 35 F, pico de gallo at 34 F.
- Did not observed food to be adulterated during time of inspection.
- Observed no timer or log for hot foods.
- Measured warmest water at 69-70 F at three handwashing sinks, mop sink and three compartment sink.

Results: Facility may not prepare open food at this time. Operator must request re inspection to determine hot water availability.

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

16K054 Permit Suspension



Compliance Date: Not Specified

Inspector Comments: Health permit suspended for food preparation only due to the lack of hot and warm water.

Not In Compliance

Violation Reference - HSC - 114409, 114405

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16C021 Hot and cold water available

Compliance Date: Not Specified

Inspector Comments: Measured hot water to be at 69-70 degrees Fahrenheit at the following: three handwashing sinks, mop sink and three compartment sink.

Not In Compliance

Violation Reference - HSC - 113953(c), 114099.2(b)

Maintain adequate, protected, pressurized, potable supply of hot water (120 F) and cold water shall be provided at all times.

Facility may not conducted food preparation at this time. Approval to resume food preparation would be based on the facility having hot water at 120 F available. Re inspection required and would be upon operator's request.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Overall Inspection Comments



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Complaint investigation conducted on this date.

Notice of closure sign posted on the hot warmer equipment. Facility may not conduct food preparation at this time until approval given by San Bernardino County Environmental Health Services.

Re inspection required. Operator must request re inspection by calling the office at 1-800-442-2283.

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](#).

Total # of Images: 0