



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SHELL CIRCLE K		DATE 1/3/2020	REINSPECTION DATE 1/17/2020	PERMIT EXPIRATION 2/28/2020
LOCATION 1703 E WASHINGTON ST A, COLTON, CA 92324			INSPECTOR Rebecca Koo	
MAILING ADDRESS 1703 E WASHINGTON ST, COLTON CA 92324			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 4:06 PM	TIME OUT 6:53 PM	FACILITY ID FA0011260	RELATED ID PR0002486	PE 1648

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.



SCORE 87

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions & excl		4	
○ In	N/O 3. No discharge from eyes, nose, and mouth			2
○ In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
○ In	6. Adequate handwashing facilities supplied & accessib			⊗ 2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures	+	⊗ 4	2
○ In	N/O ○ N/A 8. Time as a public health control; procedures & record		4	2
○ In	N/O ○ N/A 9. Proper cooling methods		4	2
○ In	○ N/O N/A 10. Proper cooking time & temperatures		4	
○ In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
○ In	○ N/O N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated		4	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
○ In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
○ In	N/O ○ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
○ In	○ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○ In	N/O ○ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In	○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
○ In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
○ In	23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	⊗
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	Compliance date not specified Complied on 1/3/2020 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed multiple prepackaged potentially hazardous food in open display refrigeration unit measured between 51.2F to 62.2F with a metal probe thermometer. Upon questioning, person in charge stated the items were stocked in the display the night before. Employee stated there has been no recent issues with this cold holding unit. Observed the thermometer available inside the unit measuring at 42F. Measured ambient temperature of cold holding unit at 53.7F with metal probe thermometer. Ensure to maintain all potentially hazardous foods for cold holding at 41F or below. Corrected on site. See VC&D
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: Observed no hand soap or paper towels for use in front hand wash station next to fried chicken hot holding unit. Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times.
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Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: 1) Observed no test strips available for use throughout the facility. Ensure to maintain a supply of test strips available at all times to properly measure concentration level of sanitizer. 2) Observed 3-compartment sink located next to the fry station for Krispy Krunchy chicken to be in disrepair and obstructed in all 3 compartments and drainboards with miscellaneous items including boxes and unused equipment. Ensure to repair, replace, or restore warewashing 3 compartment sink and remove all objects obstructing access to the warewashing station. *Note: Another 3 compartment sink was available for use in a separate back area for the convenience store portion of the facility
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/ThreeCompartmentSink.pdf>



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed towels in sanitizer bucket with insufficient level of sanitizer water to completely submerge towels. Person in charge stated chlorine bleach is used as sanitizer. Sanitizer in bucket tested for 0 ppm of chlorine.

Ensure wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food are used only once, unless kept submerged in clean water with sanitizer. Working containers of sanitizing solutions for storage of in-use wiping cloths shall be maintained at least at 100 ppm when using chlorine bleach as sanitizer.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: 1) Observed two separate floor drains next to the entrance of the walk in cooler to have heavy accumulation of dust, dirt, food debris, and standing water.

Ensure to maintain all plumbing pipes and fixtures clean, fully operative, and in good repair. Ensure to repair/replace leaking or clogged pipes to prevent standing water in and around floor drains.

2) Observed missing air gap from water discharge pipe in front of refrigeration and display unit labeled "Dairy."

Repair or replace the pipe to ensure an air gap that measures a minimum of at least once inch or twice the diameter of the pipe exists between the rim of the floor sink and the inlet of the waste water discharge pipe.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113725.1, 113953.5

Inspector Comments: Observed no copy of last inspection report available upon request.

Ensure to maintain a copy of the most recent routine inspection report available at all times.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406



Public Health
Environmental Health Services

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48. FOOD HANDLER CERTIFICATION

POINTS

3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Observed 11 food service workers at this facility without a current or valid San Bernardino County Food Handler Card. Provide a valid San Bernardino County Food Handler Card for each of these workers within fourteen (14) days of today's date.

A missing food handler card information and verification sheet was provided at this time. This form must be received by our office by 1/17/2020 to avoid a billable reinspection at a minimum charge of \$122.50.

To take the online training and test to obtain your approved San Bernardino County Food Handler Card, go to www.sbcfoodworker.com or <http://sbc.statefoodsafety.com>.

Only San Bernardino County food handler cards are accepted.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

49. PERMITS AVAILABLE

POINTS

0

Comply by 1/4/2020
Not In Compliance
Violation Reference - HSC -
114067 (b, c), 114381 (a)

Inspector Comments: Observed facility operating outside the scope of convenience store permit. After consulting with Environmental Health Services Plan Check department, a separate permit was required but not obtained by the facility for "Krispy Krunchy Chicken" since 2013. Existing permit will be split into 2 permits: prepackaged/convenience store permit and public eating place permit. The operator of this facility will be contacted by Environmental Health Services for any additional permit fees required or corrective actions.

Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)



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52. VC & D

POINTS 0	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113980

Inspector Comments: 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. The following potentially hazardous food items have been out of proper cold holding temperature of 41 or below for more than 4 hours:

The following "The Bomb" brand burritos:
 -(4) Beef & Bean Burrito Spicy Red Hot measured at 58.7F
 -(5) Beef Bean & Cheese Burrito Green Chili measured at 57.3F
 -(6) Beef Bean & Cheese Burrito Red Chili measured at 51.9F

The following "Fresh & Ready" brand prepackaged sandwiches:
 -(5) Egg Salad on Wheat measured at 58.9F
 -(6) Turkey & Cheese on Wheat measured at 59.6F
 -(6) Chicken Salad measured 59.2F
 -(4) Turkey & Cheese Mega measured at 59.4F
 -(4) Turkey & Bacon CLub Multigrain measured at 62.2F
 -(3) Roasted Chicken on Multigrain measured at 61.2F
 -(3) Ham & Cheese Crossaint measured at 51.2F
 -(2) Turkey & Cheese on Dark Wheat measured at 60.7F

The following "Market Select" brand prepackaged sandwiches:
 -(5) Ranch Chicken Salad measured at 57F
 -(4) Mega Smoked White Turkey & Cheese measured at 55.1F
 -(4) Mega Italian Style measured at 57.4F
 -(7) Albacore Tuna Salad measured at 53.4F

The following "Fresh & Local" brand prepackaged sandwiches:
 -(4) Turkey Sub measured at 51.7F
 -(2) Ham & Cheese sub measured at 54.7F

The following "NeMo's" brand prepackaged cakes with cream cheese frosting:
 -(4) Carrot cake with cream cheese frosting measured at 53.7F
 -(8) Chocolate cake with cream cheese frosting measured at 61.6F
 -(6) Banana cake with cream cheese frosting measured at 57.1F

The following "Reynaldo's" brand prepackaged puddings containing eggs and/or milk:
 -(3) Rice pudding measured at 50.2F
 -(5) Flan pudding measured at 49.1F

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."

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments



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Environmental Health Services

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Letter grade "B" posted on this date.

DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.

Observed 11 missing valid San Bernardino County food handler cards. Missing Food Handler Verification Form was provided at this time. Send completed form to Environmental Health Services by 1/17/2020 to avoid a billable reinspection with a minimum rate of \$122.50 per half hour.

Note: About 20-30 gnats were observed at the fountain soda machine.

Signature(s) of Acknowledgement

NAME: Brenda Monzon
TITLE: Manager on Duty