



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WESTERN REFINING RETAIL LLC STORE #68520 (6361)				REINSPECTION DATE 12/14/2021	INSPECTOR Sujin Lee	DATE 11/30/2021
LOCATION 4107 EDISON AV, CHINO, CA 91710				PERMIT EXPIRATION 8/31/2022	IDENTIFIER: Retail Food	
TIME IN 3:54 PM	TIME OUT 5:07 PM	FACILITY ID FA0000387	RELATED ID PR0002738	PE 1647	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

### 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, 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of the visit is to conduct a reinspection. During a routine inspection on 11/24/2021, evidence of rodent droppings were observed inside a cabinet underneath coffee machine.

On this date, observed following:

1. The cabinet underneath the coffee machines were cleaned and sanitized. All items were observed to be removed except for six mouse traps.
2. Observed several fresh droppings inside other cabinets. See violation 16023.

Spoke to an operator and store manager on this date and instructed following:

1. Remove all evidence of vermin in the facility, including but not limited to vermin droppings.
2. Clean and sanitize the entire facility, including but not limited to inside cabinet, floor in between the cabinet and wall.
3. Provide all invoices from professional pest control company.
4. Seal all crevices, holes, gaps and spaces.

A re-inspection will be conducted 12/1/2021 to determine compliance. Failure to comply may result at a permit suspension.

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

#### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed fresh rodent droppings at following area:

1. Seven droppings inside a cabinet underneath cappuccino machine
2. Approximately fifteen droppings inside a cabinet underneath Icee machine

Note: Observed a few mouse traps in the space between cabinets underneath coffee, cappuccino and Icee machines.

Remove all evidence of vermin in the facility, including but not limited to vermin droppings.

**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)

#### 16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114115 (c)

**Inspector Comments:** Observed accumulation of syrup debris inside a cabinet underneath Icee machine. This is a repeated violation from 11/24/2021.

Clean and sanitize the cabinet.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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

Compliance Date: Not Specified

Inspector Comments: Observed approximately 2-3" space between wall and cabinets for coffee, cappuccino and Icee machines. Note: Observed a few rodent droppings in the space.

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Seal the gaps to prevent vermin harboring.

**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)

**16C045 Floors, walls and ceilings: built, maintained, and clean**

Compliance Date: Not Specified

Inspector Comments: Observed heavy accumulation of trash and wet syrup debris and several rodent droppings on floor in between spaces of cabinet for Icee and wall.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Remove all trash and wet debris on the floor. Clean and sanitize the floor.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

**Overall Inspection Comments**

Billable re-inspection shall be billed at an hourly rate of \$245 with 30-minute minimum.

**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 Sig

NAME: Chantel Delgado  
TITLE: Store manager

Total # of Images: 0