



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ARCO AMPM		DATE 3/2/2022	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2022
LOCATION 10087 SIERRA AV, FONTANA, CA 92335			INSPECTOR Gisel Saldana	
MAILING ADDRESS 4300 EDISON AV, CHINO CA 91710			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:38 PM	TIME OUT 6:13 PM	FACILITY ID FA0008051	RELATED ID PR0003094	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 88

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

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

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved source		4	
<input type="radio"/>	N/O	N/A			2
<input type="radio"/>	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input type="radio"/>		N/A			2
CONSUMER ADVISORY					
<input type="radio"/>	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<input type="radio"/>	N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER					
<input type="radio"/>		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<input type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		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	1
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	2
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
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	1
48. Food handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	2
53. Impoundment	
54. Permit Suspension	



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

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following cold holding violations in the reach in cold holding unit intended for customers:

- (7) lunchables at 55F
- (7) natural oscar mayer at 60F
- (9) ritz sargento at 54F
- (3) balanced beaks sharp cheddar cheese at 53F
- (4) balanced breaks sweet colby at 56F
- (35) mozzarella string cheese at 54F
- (15) sandwiches at 60F
- (4) rice pudding at 61F
- (7) caramel flan at 62F

Upon questioning, manager stated that these items were put in the reach in cold holding unit for customers day prior to inspection. Observed the thermometer of the unit to be reading above 60F in the affected areas. Measured the ambient temperature of the reach in unit to be at 59F.

Maintain all potentially hazardous foods in cold holding at 41F or below.

Note: Corrected on site, see VC&D.

*NOTE: Observed the reach in cold holding unit to have a thermometer reading at a temperature of 60F. Observed ice buildup on one side of the reach in cold holding unit.

** A follow up inspection will be conducted to verify compliance of equipment in good repair.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed the maximum temperature of the three compartment sink, prep sink and mop sink to reach 110F.

An adequate, pressurized supply of hot water shall be provided at a minimum temperature of 120 F when measured from the faucet and a adequate.

*NOTE: A follow up will be conducted to verify compliance of hot water.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114197

Inspector Comments: Observed the sewage drain in employee restroom to be clogged and gurgling with standing water. Upon questioning, employee stated that drain has been clogged for a week.

NOTE: No sewage back up was observed.

Ensure liquid waste drains to an approved fully functioning sewage disposal system.

*NOTE: A follow up will be conducted to verify compliance.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed no probe thermometer in facility upon request. Provide a probe thermometer at facility. Ensure probe thermometers are accurate and easily readable.
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Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed (7) food service workers at this facility without a current/ valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler card for each of these workers within 14 days. A missing food handler card information and verification sheet was provided to fill out and fax form and cards and return to San Bernardino County Environmental Health Services department. Fax form and cards to (909)387-4323 or send to sbcfoodworker@gmail.com Failure to do so will result in a charged re-inspection to verify compliance.
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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

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following items were voluntarily consented to the condemnation by the operator: - (7) ham & cheddar lunchables - (7) oscar mayernatural uncured hard salami - (9) sargento balanced breaks ritz cheese and crackers - (3) sargento balanced beaks sharp cheddar cheese, sea salted cashews & cherry - (4) sargento balanced breaks sweet colby natural cheese, dark chocolate covered peanuts. banana chips & creamy peanut drops - (35) sargento string cheese low moisture part-skim mozzarella natural cheese - (2) Good stuff basket turkey & cheddar sandwich - (2) Good stuff basket egg salad on wheat sandwich - (2) Good stuff basket zesty tuna salad sandwich - (4) Good stuff basket zesty italian sub - (3) Good stuff basket ham & cheddar sub - (2) Good stuff basket turkey & cheddar sub - (4) Senor rico autentico y tradicional rice pudding - (7) Senor rico autentico y tradicional caramel flan
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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."



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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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Letter "B" grade was posted at the front of this facility.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Hand outs/forms/stickers given on this date:

- missing food handlers
- request for re-score
- 5 cdc risk factors

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

NAME: Denise Delfin
TITLE: Person in charge