



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME BASELINE CIRCLE K 76		DATE 9/14/2020	REINSPECTION DATE 9/28/2020	PERMIT EXPIRATION 3/31/2021
LOCATION 16125 BASELINE RD, FONTANA, CA 92335			INSPECTOR Erick Tilus	
MAILING ADDRESS 4350 GREEN RIVER RD, CORONA CA 92880			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:45 AM	TIME OUT 12:07 PM	FACILITY ID FA0005124	RELATED ID PR0005139	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 86**

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

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

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	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

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	1
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	⊗

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	⊗
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 ⚠

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Observed the main cold holding unit in the display area to be holding potentially hazardous foods (PHF) out of the safe temperature range. See VC&D  Ensure the cold holding unit maintains all PHF at or below 41F at all times  Cold holding unit may not be operating properly, a follow-up inspection will be conducted around 14 days to ensure satisfactory operation of this unit, and the safe cold holding of PHF  Refer to Top 5 CDC Risk Factors handout
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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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Observed Certified Food Manager's Certificate missing.  Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI): <ul style="list-style-type: none"> <li>• 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program</li> <li>• National Registry of Food Safety Professionals- Food Protection Manager Certification Program</li> <li>• National Restaurant Association-ServSafe® Food Protection Manager Certification Program</li> <li>• Prometric Inc.- Food Protection Manager Certification Program</li> <li>• AboveTraining/StateFoodSafety.com</li> </ul> Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.  Note: Original certificate must be available at facility in order to be valid.
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> 1. Observed the front and rear handwash sinks to not have any paper towels.  Ensure all handwash sinks are equipped with soap in a dispenser, paper towels in a holder, and wash water between 100-108F.  2. Observed the rear handwash sink to be holding dishes, access restricted by general storage.  Hand wash sinks must be kept accessible, used only for hand washing, and kept clean.
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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)



Public Health  
Environmental Health Services

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#### 29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a stack of diesel exhaust fluid stored in back of house to be leaking.  Maintain all chemical storage in a clean and safe manner.
	Not In Compliance Violation Reference - HSC - 114254, 114254.1	

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

#### 32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed this facility be packaging and selling their own ice without proper labeling.  Ensure all packages of ice are properly labeled for consumer sale.  • Label information shall include the following 1. Common name of the food or descriptive identity statement. 2. If made with two or more ingredients, a list of ingredients in descending order of predominance by weight. 3. An accurate declaration of the quantity of contents. 4. The name and place of business of the manufacturer, packer, or distributor. 5. The statement "Perishable Keep Refrigerated" for PHF preserved by refrigeration.
	Not In Compliance Violation Reference - HSC - 114087, 114089	

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

#### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> 1. Observed personal items to not be stored separately from items stored for consumer sale.  Ensure that all personal food items are stored separately from all food items intended for customer consumption.  2. Observed missing ceiling tiles above the syrup stack. Observed holes in ceiling tiles throughout the facility that need to be repaired, or replaced... above the entry to the storage area, above the juice and dairy cooler, above beer cooler, above employee restroom.  Ensure all ceiling gaps, cracks, crevices, and pipe penetrations are properly sealed to prevent any vermin access and entry.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

**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)



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**48. FOOD HANDLER CERTIFICATION**

**POINTS**  
**3**

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

**Inspector Comments:** San Bernardino County food handlers cards not observed.

All staff must acquire and maintain valid San Bernardino County food handlers certification as soon as possible.

Refer to the San Bernardino County Food Handlers Certification handout

"Missing Food Handlers Card" handout must be received by the department within 14 days of this inspection to avoid a billable re-inspection. Billable inspections are conducted at a rate of \$245.00 per hour with a minimum charge of \$122.50

**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](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:** Operator voluntarily consented to the condemnation and destruction of the following items:

- 11 - "Hillshire Snacking" Small Plates -- 6 Uncured pepperoni, 4 Genoa salami, 1 Italian dry salami
- 6 - 2 pack Peeled ready to eat "Almark" farm fresh hard-boiled eggs
- 11 - Babybel cheese
- 18 - "Jack Links" cold crafted linkwich -- 6 Hard Salami and Colby Jack, 6 Genoa Salami and Pepper Jack, 6 Hard Salami and Cheddar
- 47 - "Cheesewich" - 16 hard salami and colby jack, 15 hard salami and pepper jack, 16 hard salami and cheddar cheese
- 8 - "Organic Valley" string cheese
- 4 - Volpi - Roltini Single -- 2 Mozzarella and Pepperoni, 2 Mozzarella and spicy cooked salami
- 2 - "Frigo" Cheese heads combo 2 pack, mild cheddar and beef
- 15 - Sargento 1.5oz pepper jack, 8 - Sargento mozzarella string cheese, 28 Pepper jack string cheese, 40 mild cheddar string cheese.
- 4 - Spicy chicken artisan style - market sandwiches
- 2 Albacore tuna salad - market sandwiches
- 11 - "Brown Bag" sandwiches -- 2 original submarine, 1 big tex turkey and cheddar, 1 roast beef and pepperoni, 2 tuna salad on wheat, 1 ham and cheddar on wheat, 3 chicken salad on wheat, 1 egg salad on wheat.
- 2 - Sargento sweet balanced breaks
- 2 - "Chobani" Key lime crumble
- 3 - "Philadelphia" bagel chips and cream cheese dip
- 1 - "Yoplait" yogurt red raspberry
- 8 - "Oh Snap" pickled carrot sticks

**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

Routine inspections conducted on this date.

Letter grade "B" posted on this date.

Do not move, remove, hide, camouflage, or otherwise attempt to deface the County grade card.

A follow up inspection will be conducted around 14 days.

San Bernardino County food handlers card information, Missing food handlers card form, Top 5 CDC Risk Factors, and Re-Score form left with operator on this date.

#### 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:  
TITLE: