

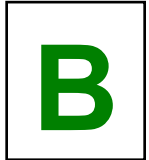


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN #22849E		DATE 4/20/2022	REINSPECTION 5/04/2022	PERMIT 12/31/2021
LOCATION 4500 HOLT BL, MONTCLAIR, CA 91763			INSPECTOR Jin Lee	
MAILING ADDRESS 7401 EL TOMASO WY, BUENA PARK CA 90620			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 8:43 AM	TIME OUT 11:11 AM	FACILITY ID FA0008938	RELATED ID PR0009323	PE 1647

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.](#)

- 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 & ex		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 pro		4	2
In	6. Adequate handwashing facilities supplied & accessi	+		⊗
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	⊗

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, displa			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	⊗

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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping	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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Complied on 4/20/2022 Violation Reference -	Inspector Comments: 1. Observed the front hand sink to be blocked by two (2) milk crates. Maintain all handwashing sinks accessible and fully functional at all times. Corrected on site the milk crates were removed by the owner.
		2. Observed no paper towels in the paper towel dispenser at the restroom handwashing sink. Provide and maintain paper towels in the dispenser to the all handwashing sinks at all times. Corrected on site. The owner provide the paper towels in the paper towel dispenser.

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Complied on 4/20/2022 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed dried food debris on the holchata and orange bang soda nozzles at the soda machine. Clean and sanitize the nozzles. Ensure to clean the nozzle daily. Ensure that all food contact surfaces are kept clean and sanitized at all times. Corrected on site. The owner removed the nozzles and cleaned and sanitized the nozzles during the inspection.
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Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <https://youtu.be/Gz6zPgZtv2s>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed approximately fifteen (15) old and dried rodent droppings on the floor under the beverage storage racks and under the freezer unit in the rear storage area. The owner stated pest control service is performed monthly by professional service. Observed no pest control service reports at that time. Eliminate all vermin and evidence of vermin from this facility including but not limited to rodent droppings. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner. A reinspection will be conducted on next day, 4/21/2022, to determine compliance. Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.
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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)

More Information: https://youtu.be/1yuxW_p9Bxs



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27. FOOD SEPARATED AND PROTECTED

POINTS	Compliance date not specified Complied on 4/20/2022 Violation Reference - HSC - 113984 (a, b, c, d, f)
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1

Inspector Comments: 1. Observed an egg carton to be stored above the whole oranges and limes at the display cold holding case next to the rear storage entrance.

Discontinue this practice and store raw eggs in an area separate from ready to eat foods.

Corrected on site. The owner removed and stored at the bottom of the display cold holding case.

2. Observed three (3) cans with hermetic seal broken lightly for sale on shelf.

Remove damaged cans immediately from customer shelves.

Corrected on site. The owner removed and discarded the dented cans.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)
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1

Inspector Comments: Observed heavy dust buildup on all fan guards in the walk-in refrigerator.

Maintain all equipment to be kept in a clean and sanitary condition.

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

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130
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1

Inspector Comments: Observed the 3-compartment faucet unable to be reached to wash and sanitize compartments. Observed detergent (gree) tubing and sanitizer (red) tubing reached to wash and sanitize compartment.

Ensure the 3-compartment faucet to reach all compartments to wash, rinse, and sanitizer properly.

A reinspection will be conducted on or after 05/04/2022 to determine compliance.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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Table with 2 columns: Facility Name (7-ELEVEN #22849E), Location (4500 HOLT BL, MONTCLAIR, CA 91763), Date (4/20/2022), Inspector (Jin Lee)

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

Table with 2 columns: Points (1), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 114067 (j), 114123; Inspector Comments: 1. Observe holes in the ceiling... 2. Observed a mop with standing water... Air-dry the mop after use...

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...

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

Table with 2 columns: Points (1), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 114143 (d), 114266; Inspector Comments: 1. Observed debris on the floor... 2. Observed a broken and detached base cove... Repair/replace the base cove...

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...



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed four (4) food handler(s) without current, valid San Bernardino County food handler card(s). Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in unannounced billable reinspections 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: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following items were voluntarily condemned and destroyed by the owner: 1. One (1) 14.5 oz. diced tomato can. 2. One (1) 10.75 oz. chicken noodle can. 3. One (1) 14.5 oz. Spaghetti & Meatball can.
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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."

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

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

Overall Inspection Comments



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A letter grade "B" was posted on the front window. Do not remove, relocate, or obscure from public view.
Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the manager.
- A Top 5 CDC Risk Factors handout was provided.
- A Missing Food Handler Cards - Inspectors handout was provided.
- A Compliance Manager handout was provided.

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 5/6

NAME: Gurnek Bhangal
TITLE: Owner