

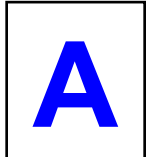


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PETRO STOPPING CENTERS		DATE 1/25/2022	REINSPECTION DATE 2/08/2022	PERMIT EXPIRATION 10/31/2021
LOCATION 4325 E GUASTI RD, ONTARIO, CA 91761			INSPECTOR Amanda Tieu	
MAILING ADDRESS 255 WASHINGTON ST STE 100, NEWTON MA 02458			IDENTIFIER: Burger King	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:16 AM	TIME OUT 10:31 AM	FACILITY ID FA0009834	RELATED ID PR0005596	PE 1621

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 90

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	⊗ OUT
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals	+ COS	⊗ MAJ	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	⊗ OUT
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	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	⊗ OUT
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗ OUT



Public Health
Environmental Health Services

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54. PERMIT SUSPENSION

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: The health permit for the facility is hereby suspended at this time due to evidence of active rodent infestation within the facility.

Facility must remain closed for at minimum 24 hours.

A billable re-inspection is required to reinstate the health permit and reopen the facility. If the facility is found to be non-compliant upon the reinspection, a billable re-inspection is required.

Contact San Bernardino County Environmental Health Services at 1-800-442-2283 to schedule a billable re-inspection.

*NOTE:

A supervisory review will be scheduled with the facility via phone call on 1/26/2022.

For more details, please contact San Bernardino County Environmental Health Services at 1-800-442-2283.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

MAJOR

POINTS

4

Compliance date not specified
Complied on 1/25/2022
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: The following rodent droppings was observed at this time:

-Excessive accumulation of dry and fresh rodent droppings stored within the metal compartments below the hot plate at the service station and burger topping unit.
-(4) dry rodent droppings on the flooring beneath the soda machine
-(3) dry rodent droppings on the flooring beneath the ice tea and coffee machine dispenser
-(3) dry rodent droppings on the flooring beneath the soft serve machine

Observed proof of the most recent pest control inspection report conducted on 1/11/2022. Per manager, pest control inspections are conducted monthly throughout the facility.

Immediately clean and sanitize affected areas in an approved manner.

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.

*NOTE:

1) Observed an employee locked and closed the facility at the time of inspection.

2 At this time, the facility will remain closed and health permit suspended due to evidence of active rodent infestation. A Notice of Closures sign was posted at the cash register wall of the facility

Do not reopen without the approval of San Bernardino County Environmental Health Services. A billable re-inspection is required prior to re-opening, call 1-800-442-2283 to schedule an reinspection.

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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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 following maximum hot water temperatures:

- Mop sink: 116 F
- Food Preparation sink: 106 F

Ensure an adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Maintain the hot water supply for all sinks at a minimum hot water temperature of the following:

- Food Preparation sink: 120 F
- Mop sink: 120 F

*NOTE:

A follow up inspection will be conducted on or after 2/1/2022 to verify compliance.

Failure to comply may result in future billable follow up inspections.

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)

33. NONFOOD-CONTACT SURFACES CLEAN

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

Inspector Comments: The following was observed:

- Excessive grease and food debris accumulation within the metal compartment below the burger topping unit
- Excessive grease accumulation on the filters beneath the ventilation hood above the fryers

Immediately clean and sanitize the above items. Ensure all nonfood contact surfaces of utensils and equipment are maintained clean.

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

48. FOOD HANDLER CERTIFICATION

POINTS
3
Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Notes: Food worker cards SHALL be issued by San Bernardino County to be valid.

Observed (1) one employee without a valid and/or current San Bernardino County food worker card.

Provide a current valid San Bernardino County Food Worker Card for this/these employee(s) within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services department by email to sbcfoodworker@gmail.com or by mail or fax to 909-387-4323. Failure to comply 100% will result in a charged re-inspection of \$122.50 minimum to verify compliance.

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



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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

On this date, a "Notice of Closure" sign was posted at the wall near the facility's cash register.

DO NOT REMOVE, RELOCATE OR MOVE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Upon reopening, a grade "A" card will be posted.

*NOTE:

- 1) PEP talk will be emailed to the facility
- 2) A follow up inspection will be conducted on or after 2/1/2022 to verify the mop sink and food preparation sink is capable of maintaining a minimum hot water temperature of 120 F.

Failure to comply may result in future billable follow up inspections.

- 3) *No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the facility manager.*

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 SIGNATURE

NAME: Andrew Tapia
TITLE: Manager