



Public Health  
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov  
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YUCAIPA CIRCLE K 76		DATE 11/1/2019	REINSPECTION DATE 11/15/2019	PERMIT EXPIRATION 11/30/2019
LOCATION 12045 BRYANT ST, YUCAIPA, CA 92399			INSPECTOR Dustin Miller	
MAILING ADDRESS 12045 BRYANT ST, YUCAIPA CA 92399			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:10 AM	TIME OUT 12:30 PM	FACILITY ID FA0016663	RELATED ID PR0022236	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.

B

SCORE 80

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
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			⊗
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	4	2
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 reservice of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	⊗
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				⊗
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		⊗
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		⊗
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		⊗
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		⊗
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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## 21. HOT AND COLD WATER AVAILABLE

MAJOR

## POINTS

4

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

**Inspector Comments:** Observed no hot water available at both the three compartment sink and the mop sink. According to an employee, the water was turned off and he does not know how to turn it on. Observed hot water 120+ at the restroom handwash sink and employee handwash sink located next to the register.

Immediately discontinue this practice and maintain the hot water supply on at all time. Ensure that all sinks are supplied with a minimum of 120F hot water.

NOTE: This facility has been instructed to stop selling all open food items until such time that hot water is supplied to all sinks. A follow up inspection will be conducted after 11/4/2019 to observe compliance. Failure to comply may result in billable follow up inspections at a rate of \$122.50 per half hour with a half hour minimum.

**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)

## 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

## POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Upon questioning the employee could not adequately describe the correct utensil washing intervals.

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Corrected on site: The employee was educated.

**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>

## 4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

## POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed an open employee drink can stored above customer food (boxed hot dogs) in the walk in cooler.

Ensure that employees are not eating, drinking or using tobacco in non-designated areas where contamination could occur. Provide a designated space for employees to eat or drink that is separate from food or food contact surfaces.

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

## 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED &amp; ACCESSIBLE

## POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed no paper towels supplied at the front employee handwash sink. Observed the rear handwash sink located near the drive through window to be blocked by boxed.

Ensure that all handwash sinks remain unobstructed at all times and are fully supplied with hand soap and paper towels.

**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)



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED****POINTS****2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed a black/pink mold like substance accumulation on the ice defector inside the ice machine.

Ensure all food contact surfaces are maintained in a clean and sanitary condition. Clean and sanitize all areas of the ice machine that may come into contact with food.

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

**27. FOOD SEPARATED AND PROTECTED****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** Observed an open bag of hot dogs stored in the walk-in refrigerator.

Maintain food items protected from contamination by using such items as lids or plastic wrap.

**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.

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY****POINTS****1**

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

**Inspector Comments:** 1) Observed the soft drink dispenser to be leaking causing a black mold like substance growth on the soft drink dispenser.

Repair or replace the soft drink dispenser and sanitize all affected areas.

2) Observed the in use ice scoop stored directly on top of a card board box.

Ensure that all in use utensils are stored in a sanitary manner between uses.

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114135, 114185.1

**Inspector Comments:** Observed one wet wiping cloth stored outside a sanitized solution on the front counter next to the employee handwash sink.

Ensure that when not in use, sanitized towels are returned to a sanitized solution or a soiled linen bin.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** Observed the mop to be stored directly in the mop bucket. Soiled water was observed to be in the bottom of the mop bucket.

Ensure after use, mops are placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

**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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** Observed the floors located between the "Froster" machine and the soft drink dispenser to be coated in dirt and debris.

Clean this area and maintain all floors clean.

**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))

**48. FOOD HANDLER CERTIFICATION****POINTS****3**

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

**Inspector Comments:** Observed two ( 2 ) 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 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 a charged re-inspection 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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**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.



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**Overall Inspection Comments**

Placed letter grade "B" card.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

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

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

NOTE: Both the complaint inspection and the routine inspection were gone over with the owner via a phone call. No signature was available.

**Signature(s) of Acknowledgement**

NAME:  
TITLE: