



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PETRO STOPPING CENTERS				REINSPECTION DATE Not Specified	INSPECTOR Ulysses Rodriguez	DATE 3/22/2022
LOCATION 4325 E GUASTI RD, ONTARIO, CA 91761				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:12 AM	TIME OUT 11:45 AM	FACILITY ID FA0009834	RELATED ID CO0082552	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: Complaint inspection was conducted on this date 3/22/2022 based on a complaint received by EHS. Per the complainant, a burger patty may have not been cooked thoroughly and resulted in a viral infection and collapsed lung.

Reference - HSC

Spoke with the manager of the truck stop market where the facility is located in, who stated the following:

- they were aware of the complaint
- deliveries of food are received on Tuesdays and Fridays, and burger patties are then immediately stored in the walk-in freezer
- the broiler normally used to cook patties is in disrepair and awaiting parts for repairs
- an oven is being used to cook the patties as a secondary cooking method; temperatures of the patties are checked after cooking to ensure they hold a minimum temperature of 165F for 15 seconds
- patties are hot-held in a warmer at 165F but are only held using time as a public health control
- any food returned by customers is discarded
- no new employees have been recruited recently and no employees have reported being ill or exhibited symptoms of an illness
- a food supplier was changed recently, but not prior to the complaint
- no loss of water and no wastewater has overflowed from drains
- no power outages have occurred recently

An inspection of the facility yielded the following observations:

- the walk-in freezer and a secondary reach-in freezer are in working condition and maintaining patties frozen
- patties being hot-held measured temperatures of 165F and above
- other burger ingredients are time-controlled and discarded after a specified time
- the temperature of the water at the handwash sink and prep sink reach a maximum of 76F
- an unapproved instant hot flow heater was installed to regulate the temperature of the water at the handwash and prep sinks

The facility is unable to consistently maintain the minimum water temperature of 100F at the handwash sink and 120F at the prep sinks, and is therefore closed.

Facility was reopened prior to end of investigation.

Corrected: Operator removed 'Instant Flow Water Heater' and plumbed handwash sink and prep sink to main water line at time of investigation.

A reinspection will be conducted within 3 days to verify compliance regarding hot water temperature for mop sink and prep sink. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Further action required.

Description: A foodborne illness complaint report has been received by Environmental Health.



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16C021 Hot and cold water available ⚠ CRITICAL ⚠

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Measured maximum hot water temperature for handwash sink and prep sink at 76F. Observed unapproved 'Instant Flow Water Heater' installed for both handwash sink and prep sink. Measured maximum hot water temperature for handwash sink and prep sink at 76F. Per manager, water heaters were installed to modernize the facility. Observed 3-compartment sink and mop sink are plumbed to main water line for the building. Measured hot water for 3-compartment sink at 104F. Measured hot water for mop sink at 114F.

Provide and maintain a minimum hot water temperature for handwash sinks at 100F and for mop sink at 120F. Immediately remove 'Instant Flow Water Heater' and plumb handwash and prep sink to main water line.

Note: Facility was temporarily closed due to lack of hot water for handwash and prep sink. Facility was reopened prior to end of inspection. Measured hot water at handwash sink at 109F and prep sink 130F. Both sinks reached their required minimum hot water temperature. Prep sink hot water temperature dropped down to 114F at end of inspection.

A reinspection will be conducted within 3 days to verify compliance regarding hot water temperature for mop sink and prep sink. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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)

16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: 1. Observed unapproved 'Instant Flow Water Heater' installed for both handwash sink and prep sink.
 Immediately remove 'Instant Flow Water Heater' and plumb handwash and prep sink to main water line. Ensure all equipment are approved for commercial use.

2. Observed nonfunctional hamburger patty broiler at time of inspection. Per manager, facility is still waiting for parts in order to complete repairs.
 Repair/replace and maintain all equipment in good repair.

Corrected: Operator removed 'Instant Flow Water Heater' and plumbed handwash sink and prep sink to main water line at time of investigation.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.

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 sig.

NAME: Andrew Tapia
TITLE: Manager

Total # of Images: 0