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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
DEL ROSA CIRCLE K	12/4/2019	12/18/2019	5/31/2020

LOCATION	INSPECTOR
2734 DEL ROSA , SAN BERNARDINO, CA 92404	Kathryn Gutierrez

MAILING ADDRESS: 10261 TRADEMARK ST UNIT D, RANCHO CUCAMONGA CA 91730 ☐FACILITY ☐OWNER ☑ACCOUNT

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
4:45 PM	5:15 PM	FA0009479	PR0009663	1683

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

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.

A

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		⊘	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 reservice 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		⊘	2
	LIQUID WASTE DISPOSAL			
In	**22.** Sewage and wastewater properly disposed		4	2
	VERMIN			
In	**23.** No rodents, insects, birds, or animals		4	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	⊘

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊘
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	3
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 ⚠

POINTS 4

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following potentially hazardous foods with cold holding violations at the display refrigerator located at the center of the sales floor:

- Ghorbani yogurt at 54 F (approximately four (4) ghorbani yogurts with outer temperature of 64 F).
- Sandwiches at 47 F (approximately twenty (20) with outer temperatures of 64 F).

Discontinue overstocking food and maintain all potentially hazardous foods at 41 F or below / 135 F or above.

Note: Observed the food items mentioned above to be overstocked among other foods. Measured burritos at 40 F. According to manager, the food items mentioned above were placed into the unit approximately 2 hours ago.

Corrected on site: Manager relocated the food items mentioned above into the walk in cooler for proper cooling.

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

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: Measured hot water at the faucets with an internal temperature of 77 F throughout facility.

Adjust hot water temperature for all faucets to a minimum of 120 F.

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)

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114087, 114089

Inspector Comments: Observed multiple ice bags that are packaged at the facility without labels at the freezer located in the sales floor.

Food that is prepackaged at the facility shall provide a label that complies with the requirements set forth by the Sherman Food, Drug and Cosmetic law.

Label information shall include the following information:
(1) The common name of the food, or absent a common name, an adequately descriptive identity statement.
(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
(3) An accurate declaration of the quantity of contents.
(4) The name and place of business of the manufacturer, packer, or distributor.

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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1

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

Inspector Comments: Observed fan guards in the walk in cooler with light accumulation of dust.

Clean and maintain all non food contact surfaces clean.

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

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51. PLAN REVIEW

POINTS	
0	**Compliance date not specified** **Not In Compliance** **Violation Reference - HSC - 114380**

Inspector Comments: 1) Observed two (2) drainage pipes from the ice machine draining into the mop sink basin.

2) Observed drainage pipe draining into the hand wash sink located in the restroom.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

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.

Overall Inspection Comments

Grade (A) posted.

A follow-up will be conducted to verify that facility has restored their hot water supply from all faucets.

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

Signature(s) of Acknowledgement

NAME: Peter Dahabreh
TITLE: owner