



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME H & K PETROLEUM INC		REINSPECTION DATE Not Specified	INSPECTOR John Babalola	DATE 11/5/2019
LOCATION 305 E REDLANDS BL, SAN BERNARDINO, CA 92408		PERMIT EXPIRATION	IDENTIFIER: None SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN 10:12 AM	TIME OUT 10:56 AM	FACILITY ID FA0003538	RELATED ID CO0068224	PE 1647

RETAIL FOOD PROTECTION - Convenience Store (500-2499 SqFt)

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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: RE: Complaint

Reference - HSC

Our department received a complaint from a couple who came to get hot dogs and soda drink on 11/3/19. The complainant stated that the condiment tray was disgusting, the lettuce was withered beyond belief, the tomatoes looked like they have been there for several days, and that the soda drink machine was incredibly dirty, sticky, & moldy. The complainant added that the situation was brought to the attention of the cashier.

Observed the sliced tomatoes and other food temperature on the condiment refrigerator at 67 degrees F in the self-service area. Immediately repair this condiment refrigerator to maintain food temperature at 41 degrees F or below at all times. See VC&D. Discontinue the use of this refrigerator to store potentially hazardous food until it is repaired to maintain food temperature at 41 degrees F or below. The lettuce looks withered. See the official routine inspection report of today for more details.

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

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: Observed about 2 lbs of sliced tomatoes on the condiment refrigerator at 67 degrees F. Maintain at 41 degrees F or below.

Reference - HSC - 113980

Note: This is discarded by the manager.

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."

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: zaida p torres
TITLE: manager

Total # of Images: 0