



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ARCO AMPM #5551		REINSPECTION DATE Not Specified		INSPECTOR Virginia McDonald	DATE 7/21/2020
LOCATION 2098 W REDLANDS BL, REDLANDS, CA 92373				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 1:06 PM	TIME OUT 2:10 PM	FACILITY ID FA0003170	RELATED ID CO0071442	PE 1648	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Convenience Store (2500-Up 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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The reason this permit was suspended was due to the following observations:

1. An active sewage overflow in the two back storage rooms.
2. Active sewage overflow of the floor sink outside the walk-in cooler, extending under the door of the walk-in cooler as well as in front of the ice machine.
3. The single toilet in the facility was inoperable due to sewage overflow.
4. The hand wash sink in the restroom had standing water.
5. The mop sink had standing water.
6. Floor tiles in front of the ice machine were loose and emitted sewage when walked on.
7. Dark wet area of gravel outside the facility, in the back part of the building, from the area where the back storage room is located.

On re-inspection, the following observations were noted:

1. The active sewage overflow in the two back storage rooms has been repaired. The floors have been cleaned and sanitized.
2. The active sewage overflow from the floor sink outside the walk-in cooler has been repaired. Floor sink is clear and the floors have been cleaned and sanitized outside the cooler and inside the cooler.
3. The single toilet has been repaired and is functional.
4. The hand wash sink in the restroom flows freely and has hot and cold running water.
5. The mop sink no longer has standing water. The water drains freely. Hot and cold running water is present. Hot water reaches 120 F.
6. The floor tiles in front of the ice machine have been replaced and regouted. The floor has been cleaned and sanitized.
7. The dark wet area of gravel outside the facility is still present. The area is at the base of the wall opposite the back storage room. It extends approximately 6 ft from the base of the wall. The plumber present does not know what it is. A follow up will be conducted in two weeks to verify repair.

The permit is hereby reinstated. The food facility may now be open to the public.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This re-inspection was requested by the facility operator.

The permit was suspended due to the following observations:

1. An active sewage overflow in the two back storage rooms.
2. Active sewage overflow of the floor sink outside the walk-in cooler, extending under the door of the walk-in cooler as well as in front of the ice machine.
3. The single toilet in the facility was inoperable due to sewage overflow.
4. The hand wash sink in the restroom had standing water.
5. The mop sink had standing water.
6. Floor tiles in front of the ice machine were loose and emitted sewage when walked on.
7. Dark wet area of gravel outside the facility, in the back part of the building, from the area where the back storage room is located.

The purpose of this re-inspection is to determine compliance to the above critical violations.

Description: Reinspection conducted at this time to determine compliance from prior inspection.



Public Health
Environmental Health Services

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Overall Inspection Comments

Note: No signature obtained due to COVID-19 safety measures.

The contents of the inspection report has been discussed with the facility's plumber.

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

SNA

NAME: Efren Uribe
TITLE:

Total # of Images: 0