



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHEVRON #209227		REINSPECTION DATE Not Specified		INSPECTOR Guy Surber	DATE 11/20/2018
LOCATION 847 W HIGHLAND AV, SAN BERNARDINO, CA 92405				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 9:15 AM	TIME OUT 11:09 AM	FACILITY ID FA0008066	RELATED ID CO0064042	PE 1600	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Non-Permitted Food Activity

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: This complaint inspection was conducted because complainant stated that there were roaches at the fountain drinks, reach-in refrigerator was not working, and there was no hot water in facility.

Reference - HSC

Sale of open food, including all open drinks and sodas, is to be stopped immediately. Closed signs posted on soda and coffee machines. The sales of open food is suspended until a reinspection determines that there is hot water in facility and that there are no vermin in facility. The reach-in refrigeration unit must also be repaired before potentially hazardous food may be stored in it.

See violations for observations made during this complaint inspection.

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

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed one pint of milk held in reach-in refrigerator with an internal temperature of 54F. Two thermometers in refrigerator showed that unit was held at 50F or 52F. Owner stated that milk had been in refrigerator for at least 24 hours.

Person in charge voluntarily discarded the potentially hazardous food in the reach-in refrigerator, which is listed in VC&D.

Ensure that all potentially hazardous foods in cold holding are maintained at 41F or below.

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

16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113967, 113976,

Inspector Comments: Observed mold in ice machine, where ice falls into holding bin at bottom of unit. Water was dripping from mold onto ice held below.

Instructed owner and person in charge that ice machine must be emptied, cleaned and sanitized before using it again.

Ensure that all food is manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>



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16K021 Hot and cold water available

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

Inspector Comments: Observed that facility did not have hot water. Water at faucets at two compartment sink, mop sink, and handwashing sink in restroom was between 73F and 78F.

Instructed owner to repair hot water heater. All open food sales must stop immediately. Closed signs posted on soda machine and coffee machines.

Ensure that hot water is provided at a minimum temperature of 100F at handwashing sink and two compartment sink. Ensure that hot water is provided at a minimum temperature of 120F at mop sink.

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)

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed one nymph cockroach scurry from the reach-in refrigerator unit and go under a prepackaged shelf.

Instructed person in charge and owner by phone that all vermin must be removed from facility. Open food and drink sales are suspended until vermin are removed from facility. The Department of Health recommends retaining the services of a professional pest control company.

Ensure that food facility is kept free of vermin: rodents (rats, mice), cockroaches, and flies.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

16K048 Food Handler Certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed four missing food handler cards. Fax (909-387-4323) or email (sbccfoodworker@gmail.com) missing food handler card form with valid food handler cards within 14 days, by 12/04/18, to avoid a future charged follow-up inspection at an hourly rate of \$245 per hour with a 30 minute minimum.

Note: Food handler cards MUST be issued by San Bernardino County to be valid. Missing food handler card form provided.

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 sbccfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

16K052 VC & D

Compliance Date: Not Specified
Reference - HSC - 113980

Inspector Comments: 1. 9 one pint milk
2. 1 one pint chocolate milk
3. 3 bean and cheese burritos
4. 1 gallon milk
5. 7 15 oz. juice containers that stated they were perishable and must be refrigerated.

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."



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16H112 Food in Good Condition, Safe, and Unadulterated

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference -

Description: All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

Overall Inspection Comments

Transfer of Ownership form provided on this date. Owner has until 11/27/2018 to complete transfer of ownership.

Food Handler Card form provided on this date.

All open food and drink sales are to stop immediately. Closed signs posted on soda and coffee machines. The reach-in refrigerator must be repaired before potentially hazardous food may be stored in it.

Reinspection required when owner contacts Department of Public Health and states that the water heater, refrigeration unit, and vermin incursion have been resolved. The facility may continue to sell prepackaged food and gasoline.

Signature(s) of Acknowledgement

NAME: Lori Andry

TITLE: Cashier

Total # of Images: 0