

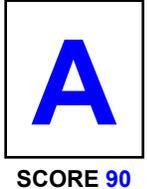


**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME 7-ELEVEN #34291A-2171		DATE 9/21/2015	REINSPECTION DATE 10/05/2015	PERMIT EXPIRATION 11/30/2015
LOCATION 1601 W REDLANDS BL A, REDLANDS, CA 92373			INSPECTOR Carmen Funches	
MAILING ADDRESS PO BOX 219088, DALLAS TX 75221			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:43 AM	TIME OUT 12:10 PM	FACILITY ID FA0018640	RELATED ID PR0024998	PE 1648

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

- 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				<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span>		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">○</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">○</span>	N/O	5. Hands clean and properly washed; gloves used prop			4	2
In		6. Adequate handwashing facilities supplied & accessib				<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: green;">+</span>		<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
<span style="color: green;">○</span>	N/O	N/A	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span>	N/O	N/A	9. Proper cooling methods		4	2
<span style="color: green;">○</span>	N/O	N/A	10. Proper cooking time & temperatures		4	
<span style="color: green;">○</span>	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span>	N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span>			13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span>	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span>			15. Food obtained from approved source			4
In	N/O	<span style="color: blue;">○</span>	16. Compliance with shell stock tags, condition, display			2
In	N/O	<span style="color: blue;">○</span>	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span>	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span>	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span>	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<span style="color: green;">○</span>			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">○</span>			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	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
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
37. Vending machines	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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
53. Impoundment	
54. Permit Suspension	



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 9/21/2015 Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Observed the following cold holding violations in the reach in refrigerator:  -4.5 lbs of Beef Steak tortilla wraps holding at 51 F  -4.5 lbs of Chipotle Chicken tortilla wraps holding at 52.5 F  -3 lbs of beef hot dogs holding at 51 F  Ensure all potentially hazardous food is holding at a temperature of 41 F or below or 135 F or above.  Corrected on site. Employee voluntarily discarded the items. Refrigeration unit did not appear to work correctly. Employee called to have the refrigeration unit repaired. Re-inspection will be conducted within 72 hours.
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**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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Observed an expired food safety certificate on site.  Obtain and maintain a valid food safety certification immediately.
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed brushes inside the hand washing sink next to the ware washing sink. Observed no soap or paper towels in the dispensers. Employee stated they use the hand washing sink sometimes.  Observed paper towels outside of the dispenser in the employee restroom.  Ensure all hand washing sinks are stocked with soap and paper towels inside of a dispenser. Ensure no items are stored inside of the hand washing sink.
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**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <span style="font-size: 24pt; color: red;">2</span>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Observed one missing food handler card.  Ensure all employees handling food obtain a valid San Bernardino food handler card within 14 days.  Failure to do so will result in a billable re-inspection at a rate of \$245/ hr with a minimum of a half an hour.
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**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 fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**52. VC & D**

<b>POINTS</b> <span style="font-size: 24pt; color: red;">0</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> The following items were voluntarily discarded:  -4.5 lbs of Beef steak tortilla wraps  -4.5 lbs of Chipotle Chicken tortilla wraps  -3 lbs of beef hot dogs
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**Violation 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**

" A " grade posted.

A re- inspection will be conducted within 72 hours in order to verify the refrigeration unit is working properly. Failure to comply will result in a billable re-re- inspection at a rate of \$ 245/ hr with a minimum of a half an hour.

**Signature(s) of Acknowledgement**

NAME: prince sandhu  
 TITLE: manager