



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME YUCAIPA GAS MART		REINSPECTION DATE Not Specified	INSPECTOR Emmily Phan	DATE 2/22/2019
LOCATION 31340 YUCAIPA BL, YUCAIPA, CA 92399		PERMIT EXPIRATION 9/30/2019	IDENTIFIER: Arco AM/PM SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	
TIME IN 10:24 AM	TIME OUT 10:57 AM	FACILITY ID FA0005144	RELATED ID PR0004648	PE 1648

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 health permit for the facility has been reinstated on this date.

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: A re-inspection was conducted on this date to verify that the facility has hot water.

During the plan check consultation conducted on 2/21/2019, the facility was observed to have no hot water. The health permit for the facility was suspended and the facility was restricted to prepackaged food and drink sales until a re-inspection can be conducted. After submission of evidence from the facility of hot water, the facility was conditionally approved to operate but must still require a re-inspection to reinstate the permit and verify hot water.

At this time, the following measurements were observed:

- 131F maximum at the 3 compartment sink
- 131F maximum at the mop sink
- 100+F at the neutral gender restroom hand wash sink
- 100+F at the kitchen hand wash sink

The facility is now observed to be in compliance.

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

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed the following:

- Large trash can receptacle stored in front of the kitchen hand wash sink.
- No paper hand towels inside the single use dispenser at the kitchen hand wash sink.

Maintain all hand wash sinks fully supplied and free of obstruction at all times.

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)

16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed a wet wiping cloth stored next to the hot holding oven inside the kitchen.

Store all wiping cloths completely submerged in between uses inside a sanitizer bucket containing 100 ppm chlorine or 200 ppm quaternary ammonium.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

Overall Inspection Comments



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The Notice of Closure sign has been removed.

The letter grade A from 10-12-2018 was observed to be posted.

Signature(s) of Acknowledgement

NAME: Dipal Patel
TITLE: Employee/ PIC

Total # of Images: 0