



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WESTERN REFINING RETAIL LLC STORE #68520 (6361)				REINSPECTION DATE 12/15/2021	INSPECTOR Sujin Lee	DATE 12/1/2021
LOCATION 4107 EDISON AV, CHINO, CA 91710				PERMIT EXPIRATION 8/31/2022	IDENTIFIER: Retail Food	
TIME IN 10:21 AM	TIME OUT 11:10 AM	FACILITY ID FA0000387	RELATED ID PR0002738	PE 1647	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

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.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of the re-reinspection is to determine compliance from prior inspection. During a reinspection on 11/30/2021, observed rodent droppings inside cabinets underneath coffee machines and Icee machine. The manager was instructed to do following:

1. Remove all evidence of vermin in the facility.
2. Clean and sanitize all affected area.
3. Remove all items from the cabinets.

Spoke to a manager on this date. The manager stated following:

1. They cleaned and sanitized the cabinets.
2. She notified district manager about the rodent issue in the facility.

The manager provided receipts from professional pest control service. Observed the facility was serviced on 9/13/2021 and 11/17/2021.

On this date, observed all items to be removed from the cabinets. Observed cabinets to be cleaned and sanitized. Observed evidence of rodent. See violation 16C023.

Do not store anything inside the cabinets until they are free of trash, debris and rodent droppings.

Outcome: A re-reinspection will be conducted.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed excessive rodent droppings (at least 40) on floor in between wall and cabinet underneath Icee machine. These droppings were observed to be wet with liquid and Icee syrup.

Remove all evidence of vermin from the facility, including but not limited to rodent droppings.

A re-reinspection will be conducted on or after 11/4/2021 to determine compliance. Failure to comply shall result at additional billable re-reinspection(s).

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed excessive amount of trash, wet debris and rodent droppings on floor in between wall and cabinet underneath Icee machine.

Remove all trash, wet debris and rodent droppings. Clean and sanitize the floor.

A re-reinspection will be conducted on or after 11/4/2021 to determine compliance. Failure to comply shall result at additional billable re-reinspection(s).

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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Overall Inspection Comments

Billable re-inspection shall be billed at an hourly rate of \$245 with 30-minute minimum.

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

No Sig

NAME: Chantel Delgado
TITLE: Store manager

Total # of Images: 0