



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN #34335A		REINSPECTION DATE Not Specified		INSPECTOR Jin Lee	DATE 2/21/2020
LOCATION 4875 MISSION BL, MONTCLAIR, CA 91763				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 1:43 PM	TIME OUT 2:20 PM	FACILITY ID FA0018652	RELATED ID CO0069187	PE 1648	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit was to conduct a complaint investigation.

Reference - HSC

Nature of Complaint: The complainant stated pizza was not hot, asked employee to reheat, he said it was fresh, even though it felt like it wasn't hot or cold. The complainant stated the employee didn't wash hands, use gloves or utensils to pick up food, and also was handling money.

On this date, the employee stated he did not hear about this complaint. The employee stated he washes his hands every time change tasks and before and after wearing gloves.

On this date, observed the pizzas and the mini tacos were stored in the hot holding display case. Temperature of pizzas was measured measured at 103.7 degree F. Observed the display thermometer indicated as 143 degree F, however, the ambient temperature of the display case was measured between 109 degree F and 140 degree F.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times. The above potentially hazardous foods were discarded by the employee and all new cooked food were stored on top shelf only due to the only the top shelf was able to maintain the temperature above 135 degree F. The employee stated the work order for the hot holding case was created.

Ensure that proper hand washing methods are utilized Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling. Ensure gloves are discarded when damaged, soiled, when interruptions in the food handling occur or beginning a new task. Each time new gloves are dawned, employees are required to wash and dry hands prior to putting on gloves.

No further action warranted at this time. The case is closed.

A graded inspection was conducted at the same time of this complaint inspection. Refer the graded inspection report for additional information.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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

NAME: Puneet Bhatia
TITLE: PIC

Total # of Images: 0