



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME UNIVERSITY 76		REINSPECTION DATE Not Specified		INSPECTOR Rubi Guido	DATE 7/21/2020
LOCATION 4294 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 9:50 AM	TIME OUT 10:42 AM	FACILITY ID FA0001258	RELATED ID CO0071458	PE 1647	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a re-inspection to determine compliance regarding running water in the facility.

FINDING(S):

- The manager stated that the closure sign was removed and the stations were open to the customers without the approval of EHS once running water was supplied to the facility.
- Running water was supplied to the facility at approximately 4:30pm-5pm.

OBSERVATION(S):

- The fountain drink/coffee stations were open to the customers at the time of inspection.
 - The closure sign was removed.
- Food facilities closed by EHS must remain closed until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

- Running water at all of the sinks in the facility.
- Maximum water temperature measured from the faucet at the following:
- Handwash sink located in the back room (133F)
 - 3-compartment sink (133F)
 - janitorial sink (133F)
 - handwash sink located behind the counter (130F)
 - handwash sink located in the customer restroom (104F)
 - Handwash sink located in the employee restroom (103F)

RESULT(S):

No further action required at this time. Complaint closed on this date.

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

16C047 Signs posted; last inspection report available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113725.1, 113953.5

Inspector Comments: Observed the fountain drink/coffee stations were open to the customers and the closure sign removed at the time of inspection.

Placards/signs/letter grades shall not be removed unless by a representative of the enforcing agency.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

Overall Inspection Comments

Complaint closed.

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



Public Health
Environmental Health Services

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NAME: Sheryl Hubbard
TITLE: Manager

Total # of Images: 0