



## CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN #2175 22225C		DATE 10/10/2019	REINSPECTION DATE 10/24/2019	PERMIT EXPIRATION 3/31/2020
LOCATION 2443 S GROVE AV, ONTARIO, CA 91761			INSPECTOR Dustin Miller	
MAILING ADDRESS 2443 S GROVE AV, ONTARIO, CA 91761			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:36 AM	TIME OUT 12:43 PM	FACILITY ID FA0009779	RELATED ID PR0011420	PE 1647

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.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance  
+ COS = Corrected on-site

○ N/O = Not observed  
⊗ MAJ = Major violation

○ N/A = Not applicable  
⊗ OUT = Out of compliance

B

SCORE 80

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ In	N/O			2
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In			4	
2. Communicable disease; reporting, restrictions & excl				
○ In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			⊗
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A		4
8. Time as a public health control; procedures & record				
In	N/O	N/A		4
9. Proper cooling methods				
In	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A	+	⊗
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
○ In	N/O	N/A		2
12. Returned and reservice of food				
○ In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
○ In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○ In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
○ In			4	2
23. No rodents, insects, birds, or animals				

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
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	

Public Health  
Environmental Health Services

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## 7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

## POINTS

4

Compliance date not specified  
Complied on 10/10/2019  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed potentially hazardous foods stored in the open air refrigerator measured between 68 to 70 degrees. According to the person in charge the items were placed into the refrigerator at 5am or approximately 6 hours prior. The ambient air temperature inside the unit measured 69F.

Ensure potentially hazardous foods are maintained at or below 41F. Discontinue using this unit to hold potentially hazardous foods until the required repairs have been completed and authorization from the Department of Environmental Health Services has been given.

NOTE: A follow up inspection will be conducted after 10/15/2019 to observe compliance. Failure to comply may result in billable follow up inspections at a rate of \$122.50 per half hour with a half hour minimum.

**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/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

## 11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

MAJOR

## POINTS

4

Compliance date not specified  
Complied on 10/10/2019  
Violation Reference - HSC -  
114014, 114016

**Inspector Comments:** Observed one tray of hot wings hot holding in the hot foods display case measured 117F. According to the person in charge the wings were reheated approximately one hour prior to being placed into the unit. Similar chicken wings stored in the same unit, that were reheated at the same time, measured above 140F. The internal temperature of the unit measured 150F.

Ensure that all foods that are reheated for hot holding are reheated to an internal temperature of 165F prior to being placed into hot holding and are maintained at a minimum temperature of 135F while hot holding.

Corrected on site: The wings were reheated to 165F and placed back into the hot holding unit.

**Violation Description:** Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

## 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

MAJOR

## POINTS

4

Compliance date not specified  
Complied on 10/10/2019  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed an employee using tongs for chicken, wipe the tongs with a paper towel to remove the old residue. The roll of paper towels used were observed to be stored outside an approved dispenser on the counter next to the handwash sink. The paper towels were observed to be wet due to the employee using them to dry his hands.

Immediately discontinue this practice. When food contact surfaces become soiled or when switching task, utensils are required to be wash rinsed and sanitized.

Corrected on site: The employee was instructed to discontinue this practice.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

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

## 4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

## POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed open employee drinks stored on top of the small reach in cold holding unit that contains pizzas. The drinks were located next to the Turbo chef oven.

Ensure that employees are not eating, drinking or using tobacco in non-designated areas where contamination could occur. Provide a designated space for employees to eat or drink that is separate from food or food contact surfaces.

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

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

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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE****POINTS****2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** 1) Observed the front handwash sink to be blocked by two merchandise displays and one chair.

Discontinue storing items in front of the handwash sink and maintain all handwash sinks free from obstructions.

Corrected on site: The above items were relocated

2) Observed paper towels being used to dry employee hands at the front handwash sink, were stored outside an approved dispenser.

Ensure that hand towels are available in a sanitary manner from an approved dispenser.

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114135, 114185.1

**Inspector Comments:** Observed a soiled wet wiping cloth stored near the front handwash sink.

Ensure that all wet wiping cloths are returned to a sanitizer bucket after each use and are completely submerged in adequate sanitizing solution.

**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)

**48. FOOD HANDLER CERTIFICATION****POINTS****3**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** The person in charge did not have access to the office where the food handler cards are stored. The Food handler cards could not be verified at the time of the inspection. Observed five ( 5 ) food service workers at this facility without a current/ valid San Bernardino County food handler/ worker card.

Provide a valid San Bernardino County Food Handler card for each of these workers within 14 days. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department.

Fax to (909)387-4323 or send to sbcfoodworker@gmail.com

Failure to do so will result in a charged re-inspection to verify compliance.

**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 email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

**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)

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

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**52. VC & D****POINTS****0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** The following items were voluntarily consented to the condemnation by the operator:

- 35 7-select burritos
- 10 steak and cheese burritos
- 15 ham and cheese lunchables
- 4 hummus and crackers
- 2 Rottini cheese singles
- 3 bulk boxes of Sargento cheese
- 1 bulk box of baby bell cheese

**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."

**IMPORTANT: Risk Based Inspection Frequency**

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

**Overall Inspection Comments**

B Card

Placed letter grade "B" card.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

A re-score form was given to the operator

A cold/hot holding decal was given to the operator

A five CDC risk factor handout was given to the operator

**Signature(s) of Acknowledgement**

NAME: Mohem  
TITLE: Person in Charge