



**Public Health**  
Environmental Health Services

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**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>ONE STOP MARKET</b>			REINSPECTION DATE <b>6/01/2021</b>	INSPECTOR <b>Amanda Tieu</b>	DATE <b>5/18/2021</b>
LOCATION <b>14518 VALLEY BL, FONTANA, CA 92335</b>			PERMIT EXPIRATION <b>6/30/2021</b>	IDENTIFIER: None	
TIME IN <b>4:21 PM</b>	TIME OUT <b>5:40 PM</b>	FACILITY ID <b>FA0005319</b>	RELATED ID <b>PR0013308</b>	PE <b>1647</b>	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE

**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.**



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ONE STOP MARKET	DATE 5/18/2021
LOCATION 14518 VALLEY BL, FONTANA, CA 92335	INSPECTOR Amanda Tieu

### 16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

#### Inspector Comments: PURPOSE:

On this date, a billable re-reinspection was conducted at the request of the owner to reopen their facility.

#### PREVIOUS VIOLATION:

During the routine inspection the following was observed:

- Multiple prepackaged food items were bitten/gnawed into, with the boxes containing rodent droppings
- Multiple fresh rodent droppings were found within the following areas: back storage room, candy shelving, and beverage shelves

Facility was instructed to clean and sanitize the affected areas prior to contacting San Bernardino County Environmental Health Services for reopening. A "Notice of Closure" sign was posted at the entrance of the facility.

#### OBSERVATION(S):

1) Observed multiple fresh and dry rodent droppings located at the following areas:

- On the flooring beneath the prepackaged chocolate cookies display shelving located across the unused slushie machine dispenser
- On the shelving of the prepackaged candy shelving located next to the box of air heads
- On the flooring beneath the shelving of the bottle of alcohols left of the prepackaged ice refrigerator unit
- Within the exposed wall and ceiling located behind the energy drinks display refrigerator unit, right of the entry to the warewashing area
- Flooring beneath the exposed wall
- Flooring within the small gap below the exposed wall and right of the electrical outlet

2) Observed the following holes/gaps within the facility:

- Multiple holes/gaps on the ceiling surrounding the piping or electrical wiring at the warewashing area
- Hole/gap on the ceiling panel located above the locked office entry
- Hole on the wall located on the left shelving across the display rack of energy bars and cookies
- Exposed piping and hole on the wall below the electrical outlet near the exposed wall/ceiling of the rodent droppings

3) On this date, the owner was interviewed. Per owner, pest control was conducted approximately a few days prior. Per owner, areas noted in the previous inspection was cleaned and sanitized. The owner was unable to provide a report or receipt of the pest control inspection at this time.

4) Observed "Notice of Closure" sign maintained on the window of the door to the facility

#### CONCLUSION:

1) Immediately clean and sanitize the affected areas. Seal holes/gaps to prevent the entry of vermin.

2) The facility will remain closed and health permit temporarily suspended. Facility must remain closed for at minimum 24 hours.

3) A billable reinspection is required prior to re-opening. Do not reopen without the approval of San Bernardino County Environmental Health Services. Please contact 1-800-442-2283 for a billable reinspection.

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



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ONE STOP MARKET	DATE 5/18/2021
LOCATION 14518 VALLEY BL, FONTANA, CA 92335	INSPECTOR Amanda Tieu

### 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 multiple fresh and dry rodent droppings located at the following areas:

- On the flooring beneath the prepackaged chocolate cookies display shelving located across the unused slushie machine dispenser
- On the shelving of the prepackaged candy shelving located next to the box of air heads
- On the flooring beneath the shelving of the bottle of alcohols left of the prepackaged ice refrigerator unit
- Within the exposed wall and ceiling located behind the energy drinks display refrigerator unit, right of the entry to the warewashing area
- Flooring beneath the exposed wall
- Flooring within the small gap below the exposed wall and right of the electrical outlet

Immediately clean and sanitize affected areas in an approved manner.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents.

At this time, the facility will remain closed and health permit suspended due to active rodent infestation.

**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)

### 16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed the following holes/gaps within the facility:

- Multiple holes/gaps on the ceiling surrounding the piping or electrical wiring at the warewashing area
- Hole/gap on the ceiling panel located above the locked office entry
- Hole on the wall located on the left shelving across the display rack of energy bars and cookies
- Exposed piping and hole on the wall below the electrical outlet near the exposed wall/ceiling of the rodent droppings

Ensure to enclose all cracks, crevices, holes, and gaps in this food facility to prevent the entry of vermin into the facility.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

### Overall Inspection Comments

\*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the billable re-inspection has been discussed with the manager\*

### 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 SIGNATURE

NAME: Viresh Patel  
TITLE: Manager



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<small>LOCATION</small> <b>14518 VALLEY BL, FONTANA, CA 92335</b>	<small>INSPECTOR</small> <b>Amanda Tieu</b>

**Total # of Images: 0**