



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN 2171-32941B		DATE 8/7/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 6/30/2016
LOCATION 1511 N MT VERNON AV, COLTON, CA 92324			INSPECTOR John Babalola	
MAILING ADDRESS 1511 N MT VERNON AV, COLTON, CA 92324			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 11:36 AM	TIME OUT 1:37 PM	FACILITY ID FA0006122	RELATED ID PR0001364	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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

B
SCORE 85

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

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

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

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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



Public Health
Environmental Health Services

www.SBCounty.gov

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN 2171-32941B	DATE 8/7/2015
LOCATION 1511 N MT VERNON AV, COLTON, CA 92324	INSPECTOR John Babalola

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed Taquitos and Buffalo Chicken Roller at 119 degrees F on a hot holding unit. Maintain at 135 degrees F or above.
---------------------------	--	---

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/510012_how_to_keep_food_out_of_danger_zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed the concentration of the quaternary ammonium sanitizer water at 0.0 ppm (zero). Provide 200 ppm. Note: Correction is being made.
---------------------------	---	---

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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed rats (rodents) droppings in the back storage area. Take effective steps to eliminate these pests.
---------------------------	---	---

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)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Raise all bottom shelves inside the walk-in cooler to at least 6 inches above the floor. Some of these shelves are about 2 inches above the floor. Note: This is a continuous violation!
---------------------------	--	--

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Debris and dust buildup observed on the counter surface in the coffee and slurpee drink areas. Maintain clean.
---------------------------	--	---

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



Public Health

Environmental Health Services

www.SBCounty.gov

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN 2171-32941B	DATE 8/7/2015
LOCATION 1511 N MT VERNON AV, COLTON, CA 92324	INSPECTOR John Babalola

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: No test strips available to check the concentration of the sanitizer water. Provide the test strips.
---------------------------	--	---

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

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 wet cloth towels sitting on the prep table. Maintain the cloth towels in the sanitizer water between uses.
---------------------------	---	--

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Repair the leaks under the employee hand washing sink in the back area. Debris buildup observed inside all floor sinks. Maintain clean.
---------------------------	---	---

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Immediately repair/replace the non-functional toilet in the restroom.
---------------------------	---	--

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Debris buildup observed on the floor inside the walk-in cooler and in the storage area. Maintain clean. Note: Sanitation is poor at the time of inspection.
---------------------------	---	---

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))

Overall Inspection Comments

Posted a B grade placard and left a copy of re-score inspection request form.



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN 2171-32941B	DATE 8/7/2015
LOCATION 1511 N MT VERNON AV, COLTON, CA 92324	INSPECTOR John Babalola

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to be "Manjinder", with a period at the end.

NAME: manjinder
TITLE: store manager