



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PETRO STOPPING CENTERS				REINSPECTION Not Specified	INSPECTOR Allison Torres	DATE 5/23/2022
LOCATION 4325 E GUASTI RD, ONTARIO, CA 91761				PERMIT	IDENTIFIER: None	
TIME IN 10:02 AM	TIME OUT 11:40 AM	FACILITY ID FA0009834	RELATED ID CO0083271	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

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: On this date a complaint investigation was conducted due to complaint (CO0083271) received on May 20, 2022 by San Bernardino County Environmental Health Services.

Reference - HSC

Nature of complaint:

Per complainant, there are rodents near the Popeyes' mop sink and the nearby facilities might be affected as well.

Interview with manager:

Per manager, they were not aware of the complaint. The manager stated they receive regular pest control services on a monthly basis. They also stated they do their best to keep up with maintenance of the facility to avoid any vermin harborage issues.

Observation:

A thorough inspection of Popeyes was conducted and no signs of an active infestation were observed. The neighboring facilities were also inspected.

Rodent droppings and a dead cockroach was observed on this date through out the facility and surrounding facilities. See violation 16C023.

Observed food debris build up under equipment throughout the kitchen in Popeyes, Burger King, and the Iron Skillet. The floor sinks were also observed to have accumulation of food debris. See violation 16C045.

A reinspection will be conducted on or after three (3) days to ensure facility is in compliance. Failure to comply may result in future billed inspections of \$122.50 per half hour with a half hour minimum.

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



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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: 1.) In the Popeyes, there were five (5) dry rodent droppings observed under the preparation sink.

2.) In the Burger King, there were four (4) dry rodent droppings under the front counter. Another two (2) were observed on the shelves under the burger preparation area. An abundance of fruit flies was also noted during the inspection near the soda syrup boxes.

3.) In the Iron Skillet, a dead cockroach was observed on the floor in the dry storage room next to a dry storage rack.

Note: No food or food contact surfaces were observed to be contaminated. Pest control invoices from Ecolab, dated 5/5/2022, were observed for Popeyes, Burger King, and the Iron Skillet. The invoices stated no rodent or cockroach activity was noted during their inspection.

Clean and sanitize all affected areas and maintain the facility free from vermin.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d),
114266

Inspector Comments: Observed food debris build up under equipment throughout the kitchen in Popeyes, Burger King, and the Iron Skillet. The floor sinks were also observed to have accumulation of food debris.

Clean and maintain the floors and floor sinks free of food debris.

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

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](#).

Total # of Images: 0