



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME 7-ELEVEN #2171-22809D				REINSPECTION Not Specified	INSPECTOR Christine Pascua	DATE 8/10/2022
LOCATION 41440 BIG BEAR BL A, BIG BEAR LAKE, CA 92315				PERMIT	IDENTIFIER: None	
TIME IN 10:34 AM	TIME OUT 10:55 AM	FACILITY ID FA0009496	RELATED ID CO0084312	PE 1647	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

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.

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

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Health permit reinstated for food preparation on this date. Notice of closure sign was removed today.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Reason for visit: Follow up inspection done today to address a complaint investigation on 08/03/2022. Operator requested re inspection. Per operator water heater was replaced recently.

Past violation(s): No hot water available at any sinks. Measured warmest water at 69-70 degrees Fahrenheit (F).

Observation(s): Measured hot water at 120 F at all sinks (three compartment, 3 handwashing, mop) with cold water availability. No food preparation was conducted during time of inspection.

Result(s): Facility may reopen to food preparation. Health permit reinstated on this date. This complaint is closed at this time.

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

Overall Inspection Comments

Follow up inspection conducted today. Spoke with person on site, Amanda and messaged Cindy (person in charge).

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