



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PETRO STOPPING CENTERS				REINSPECTION DATE Next Routine	INSPECTOR Amanda Tieu	DATE 12/15/2021
LOCATION 4325 E GUASTI RD, ONTARIO, CA 91761				PERMIT EXPIRATION 12/31/2021	IDENTIFIER: Petro Iron Skillet	
TIME IN 2:32 PM	TIME OUT 3:22 PM	FACILITY ID FA0009834	RELATED ID PR0012510	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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, 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE:

A follow up inspection was conducted on this date to observe compliance with violations noted during the complaint inspection.

PREVIOUS VIOLATIONS:

During the complaint inspection, the following items was noted:

-Multiple dry rodent droppings located at the following areas: within the metal cabinets of the (3) soda machine dispenser stations at the front kitchen area and customer sale floor, flooring below the dishwasher machine, flooring behind the (2) oil tanks at the back storage area, flooring within the electrical panel room, and the flooring with the cabinet adjacent to the unused ice cream holding unit

-(1) dead nymph cockroach located on the flooring outside the electrical panel room, right of the door

OBSERVATIONS:

1) On this date, the following was observed:

-The following areas to be clean and free of rodent droppings: behind the (2) oil tanks at the back storage area and flooring below the dishwasher machine

-Multiple holes/openings within the electrical panel room and dry storage area properly sealed with foam

-Multiple dry rodent droppings still remained within the followings areas: metal cabinets below the (3) soda machine dispenser stations at the front kitchen area and customer sale floor, approximately (2) to (3) dry rodent droppings on the flooring within the electrical panel room, and flooring with the cabinet adjacent to the unused ice cream holding unit.

-Approximately (5) fruit flies within the metal cabinet below the operating soda machine dispenser located at the east side of the front kitchen area. Upon further inspection, observed an excessive accumulation of black debris/syrup on the metal shelving surrounding the soda machine pipings. Observed an exposed piping located on the wall below the soda machine dispenser.

-Exposed piping/wall located within the metal cabinet below the soda machine dispenser located at the west side of the front kitchen area near the facility's office

OUTCOME:

Maintain and keep the facility free of vermin. Clean and sanitize the affected areas. Eliminate all vermin and evidence of vermin from this facility including but not limited to rodents.

A billable follow up inspection with a minimum charge of \$122.50 will be conducted on 12/21/2021 to verify compliance.

Failure to comply may result in facility closure or future billable follow up inspections.

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



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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: The following was observed on this date:

-Multiple dry rodent droppings still remained within the followings areas: metal cabinets below the (3) soda machine dispenser stations at the front kitchen area and customer sale floor, approximately (2) to (3) dry rodent droppings on the flooring within the electrical panel room, and flooring with the cabinet adjacent to the unused ice cream holding unit.

-Approximately (5) fruit flies within the metal cabinet below the operating soda machine dispenser located at the east side of the front kitchen area.

-After a thorough search of the facility, observed no sighting of active infestation of vermin at this time.

According to the manager, the most recent pest control inspection was conducted on 12/6/2021.

Clean and sanitized the affected areas in an approve manner. Maintain and keep the facility free of vermin. Eliminate all vermin and evidence of vermin from this facility including but not limited to rodents and fruit flies.

*NOTE:

A billable follow up inspection with a minimum charge of \$122.50 will be conducted on 12/21/2021 to verify compliance.

Failure to comply may result in facility closure or future billable follow up inspections.

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)

16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed an excessive accumulation of black debris/syrup on the metal shelving surrounding the soda machine pipings located at the east side of the front kitchen area.

Clean and sanitize shelving. Ensure all nonfood contact surfaces of utensils and equipment are maintained clean.

Corrected on site: Observed an employee clean and sanitize the metal shelving at this time.

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

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Exposed piping/wall located within the (2) metal cabinets below the soda machine dispenser located at the front kitchen area.

Seal openings. Eliminate all holes, gaps, cracks and crevices to prevent entrance of vermin.

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 follow up inspection has been discussed with the facility 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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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NO SIGNATURE

NAME: Andrew Tapia
TITLE: Manager

Total # of Images: 0