



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
 www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME 7-Eleven #13967E			DATE 9/19/2019	TIME IN 1:09 PM	TIME OUT 3:00 PM
ADDRESS 725 E Grand Blvd, Corona, CA 92879			FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Gurpal Gill			EMAIL paulgill410@gmail.com		Major Violations 2
PERMIT # PR0055576	EXPIRATION DATE 04/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)735-2270	PE 2611
		DISTRICT 0053	INSPECTOR NAME Octavio Gonzalez		Points Deducted 20

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

B
SCORE 80

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

In = In compliance
 COS = Corrected on-site
 N/O = Not observed
 N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<input checked="" type="radio"/>	N/A	1. Food safety certification Gurpal Gil/ FSP/ 3-14-2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/>	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used properly		4	<input checked="" type="radio"/>
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/>
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	N/A		<input checked="" type="radio"/>	2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A		4	2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A		4	2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A		4	2
<input checked="" type="radio"/>	N/O	N/A		<input checked="" type="radio"/>	2
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	N/A			2
<input checked="" type="radio"/>				4	2
<input checked="" type="radio"/>	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>			2
<input checked="" type="radio"/>	N/O	<input checked="" type="radio"/>			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>		<input checked="" type="radio"/>			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>		<input checked="" type="radio"/>			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/>		<input checked="" type="radio"/>		4	2
WATER / HOT WATER					
<input checked="" type="radio"/>		21. Hot and cold water available Water Temperature 120 F°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/>		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/>	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	<input checked="" type="radio"/>
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	<input checked="" type="radio"/>
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	<input checked="" type="radio"/>
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="radio"/>
39. Thermometers provided and accurate	<input checked="" type="radio"/>
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	<input checked="" type="radio"/>
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	<input checked="" type="radio"/>
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	
55. Impound	<input checked="" type="radio"/>



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

Inspector Comments: Employees are to properly wash hands when gloves are changed. Observed employee enter food preparation area and done gloves without washing hands. Ensure that hands are washed prior to glove use. Gloves do not take the place of hand washing.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Ensure hand washing sinks are properly supplied. Observed paper towels not stored inside restroom hand sink dispenser, roll of paper towels located on top of trash bin. Maintain paper towel dispenser supplied.

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Open reach-in refrigerator not properly cold holding at 41 F or below. This is a repeat violation, reach-in cooler was not properly cold holding at last routine inspection. Observed the following packaged food items temped at 51-72 F and voluntarily discarded by employees (approximately): 21 sandwiches, 1 salad, 70 snack cheese items, 37 burritos, 10 deli chicken packs, 21 yogurts, 5 rice puddings, 4 cheesecakes, 5 cook dough, 3 sour cream, 14 hard boiled eggs, 29 Lunchables. Red impound tag placed on refrigerator, do not remove. Discontinue use for storage of potentially hazardous food. Once repaired contact our department to remove impound at 951-273-9140.

Violation Description: Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Hot dog roller at front counter is used to reheat frozen foods such as hot dogs and taquitos. Employee stated that front rollers are for hot holding and back rollers are for cooking. Observed both sections of unit set at holding temperature and all food temped at 135 F. Inspector advised employees that back rollers must be set at temperature that will allow food to reach minimum 165 F then items can be relocated to front hot holding section. Employee increased temperature of back rollers to allow food to reach proper temperature.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS
2

Inspector Comments: Employees did not know proper concentration of 200 ppm quaternary ammonia needed to sanitize food equipment or how to use testing strips. Inspector advised employee on testing for proper concentration.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS
1

Inspector Comments: Quaternary ammonia testing strips at facility expired in 2016. Provide new testing strips.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Discontinue storing pizza slicer and other food utensils at hand wash sink.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Provide light covers for glass light bulbs above 3 compartment sink or replace bulbs with LED ones.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: Provide probe thermometer to check reheating temperatures of food. Employees unable to locate thermometer during inspection.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments: Observed drain lines directly inside floor sink on left side of slurpee machine. Lift drain lines to provide minimum 1 inch air gap above top of floor sink. This is to prevent possible backflow of waste water into food equipment.

Violation Description: All plumbing 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. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

0

Inspector Comments: Replace unapproved acoustic ceiling tiles above pizza hot holding, hand washing sink, and small reach-in freezer. Provide ceiling tiles that are smooth and easily cleanable.

Repair deteriorated floor and coving in back hallway outside walk-in cooler and near back door.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Floors in need of cleaning under the following equipment:

- 1) hot holding units
- 2) soda machine
- 3) slurpee machine
- 4) coffee station
- 5) soda syrup racks
- 6) storage racks and freezer in back storage area

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate. No food handler cards available during inspection.

www.RiversideFoodHandler.com

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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55. IMPOUND

POINTS

0

Inspector Comments: Open reach-in snack refrigerator

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.



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Overall Inspection Comments

This facility has failed to meet the minimum health standards of the California Retail Food Code with a score of 80 grade "B". "A" card removed and "B" grade card posted, do not remove. A reinspection is set for 9-26-2019 to ensure all violations have been corrected. Any questions contact our department at 951-273-9140.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Moeen abbasi
Person in Charge
09/19/2019

Octavio Gonzalez
Environmental Health Specialist
09/19/2019

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):
 "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

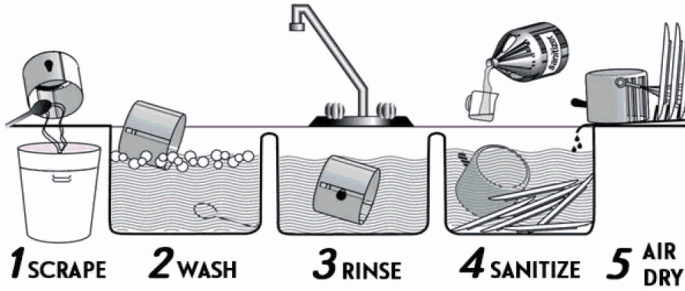
Cooked Food

Raw Meat, Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	CORONA 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	INDIO 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	MURRIETA 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	PALM SPRINGS 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	RIVERSIDE 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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