



**RETAIL FOOD FACILITY INSPECTION REPORT**

FACILITY NAME <b>CIRCLE K #1956</b>		FACILITY ADDRESS <b>33541 DEL OBISPO ST, DANA POINT, CA 92629</b>	
MAILING ADDRESS <b>255 E RINCON ST #100 CORONA, CA 92879</b>		IDENTIFIER <b>None</b>	
C/O - OWNER <b>CIRCLE K STORES INC</b>		RESULT <b>REINSPECTION DUE-PASS</b>	
FACILITY ID <b>FA0007584</b>	RELATED ID <b>PR0007584</b>	SERVICE: <b>F03 - REINSPECTION</b>	INSPECTION DATE <b>2/15/2019</b>
PROGRAM DESCRIPTION <b>0312 - FOOD MARKET NON-COMPLEX 2000-5999 SQ FT</b>		FOOD MANAGER CERTIFICATE / EXPIRATION DATE <b>B. Hendrawan 01/25/23</b>	REINSPECTION DATE: <b>02/22/2019</b>

**Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.**

**OPENING COMMENTS**

The purpose of this visit was to follow up correction of Critical Risk Factor violations FM08, FM15, and FM24. See details below.

**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED - OUT OF COMPLIANCE**

Inspector Comments: Observed the following in the dumpster area:

1. An accumulation of trash/grease on the ground around the refuse area. Maintain the area clean and clear to prevent vermin activity.
2. The trash dumpster to be uncovered. Maintain the dumpster closed to prevent odors and attraction of animals/vermin.

Violation Description: All food waste and rubbish shall be kept in leak-proof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Inspector Comments: On this date, observed all the violations FM08, FM15, and FM24 to be corrected.

For FM08 correction, the air curtain cooler was repaired and able to hold the pickle (the person in charge - PIC - placed the pickle for temperature measurement) at 41F. The PIC implemented the cooler storage log to monitor potential hazardous food in coolers. Ensure to continue implementing the log to prevent this violation in future.

For FM15 correction, observed nozzles and covers of dispensers in the customer area to be clean. All employees were reviewed that food contact surfaces must be clean and sanitized every 4 hours when in use and when necessary. Ensure to train and remind employees frequently to clean and sanitize food contact surfaces to prevent this violation in future.

For FM24 correction, observed the entire floor of the facility to clean with bleach and clear. All evidences of rodent infestation were removed and contaminated surfaces were clean/sanitized. All holes and gaps in the ceiling were sealed. No further gaps/holes in walls was observed at time of inspection. Also, a pest control report was provided. There were bait traps to be missing by the back doors. The dumpster must be close and the area around the dumpster must be clean. The PIC stated to correct these violations by end of the day.

The permit is hereby reinstated. Please continue correcting other violations indicated in the routine inspection.

Violation Description:



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**SIGNATURE(S) OF ACKNOWLEDGEMENT**

It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to call this office if the report is not received within 2 business days. Additional information can be found at <http://www.ochca.com/eh/>.

NAME: B. Hendrawan  
TITLE: Manager

Signing for the receipt of the above report is not an admission of the facts of the violations set forth herein.

INSPECTOR:

N LE  
ENVIRONMENTAL HEALTH SPEC I  
(714) 714-2394  
NLe@ochca.com

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 your gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 1714.25 of the Civil Code and Sections 114432 to 114434, inclusive, of the Health and Safety Code. For more information, please visit [ocfoodinfo.com](http://ocfoodinfo.com) or [wastenotoc.org](http://wastenotoc.org).

**REINSPECTION FEES:**

Fees are assessed for second or greater reinspections and Notices of Violations. The purpose of these fees is to shift costs away from compliant operators and impose fees on those facilities that fail to readily comply with the applicable laws and regulations. The amount of the fee is to cover all of the cost associated with the service. For the most current fees, please refer to <http://ochca.com/eh/home/fees> or call (714) 433-6000.