



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS				REINSPECTION DATE Not Specified	INSPECTOR Kelly Eredia	DATE 1/20/2021
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:27 AM	TIME OUT 1:42 PM	FACILITY ID FA0002841	RELATED ID CO0076476	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL 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.

#### 16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** Environmental Health received a complaint stating on 1/15/2021 complainant purchased two (2) hamburger combo meals, both the same. One meal was for complainant and other meal for complainant's brother. The fries tasted like the oil was old or bad. After complainant and brother consumed the burgers, approximately 40 min to an hour later, complainant's brother began to vomit several times, and complainant had diarrhea. It is unknown if complainant is still experiencing symptoms or if medical attention was sought.

Discussed nature of complaint with manager on duty who is not aware of complaint. No other complaints of this nature have been made.

Questioned manager if any employees have been ill or reported to work ill. Per manager on site, no employees have been or reported to work ill.

Facility has not had any changes in food suppliers, food processing procedures or has modified ingredients.

Hamburger meals contain hamburger with beef patty, lettuce, tomato, and homemade thousand island dressing.

Hamburger patties are delivered and stored frozen; no thawing conducted. Employee stated hamburger patty is cooked to 165F. During inspection, no hamburger observed prepared. Temperatures of tomatoes observed at 45F-46F in cold holding unit, and thousand island dressing observed above 50F. When questioned about unit functioning properly, cook discovered temperature of unit had been increased to 50F, preventing potentially hazardous foods from being maintained at proper cold holding temperature (See proper hot and cold holding violation). Cook decreased temperature of unit to below 41F to ensure proper cold holding temperature is maintained. Tomatoes, thousand island dressing and other potentially hazardous foods observed at 41F or below in walk-in-cooler.

Oil in fryers observed not dirty. According to operator, oil is changed nightly.

Facility has not had hired any recent food handlers, and all food handlers have valid food handler cards.

Facility has not experience any failures in equipment, power, water or had any waste water or sewage overflows.

Observed hot water exceeding 130F degrees throughout the facility.

Observed bleach sanitizer bucket at 50 ppm concentration (see wiping cloth violation). Chemical warewashing machine observed not properly functioning with 0 ppm chlorine being provided (see food contact surface violation).

Soap observed missing from dispenser in women's toilet facility (see adequate handwashing violation).

Chemicals observed stored separately from food and food contact surfaces.

Based on the information obtained during foodborne illness investigation, complaint is plausible.

Complaint closed.

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



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### 16C006 Adequate handwashing facilities supplied & accessible

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** -

**Inspector Comments:** Soap observed missing from dispenser in women's toilet facility.  
Ensure soap is supplied in dispenser at all times.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

### 16C007 Proper hot and cold holding temperatures

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 113996, 113998, 114037

**Inspector Comments:** Observed sliced tomatoes stored in cold holding unit at 45F-46F. Thousand island made on site observed above 50F in cold holding unit. Cook stated thousand island has been in cold holding unit for more than 6 hours.  
Ensure all potentially hazardous foods are maintained at 41F or below at all times.

Corrected on site. During inspection, cook decreased temperature of unit to below 41F to ensure proper cold holding temperature is maintained. Thousand island was discarded. See VC&D.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

### 16C014 Food contact surfaces: clean and sanitized

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 113984(e), 114097, 114099

**Inspector Comments:** Observed mechanical warewashing machine providing 0 ppm bleach sanitizer. Upon further investigation, chlorine hose observed not placed properly in machine, and needs to be repaired.  
Chlorine concentration for mechanical warewashing machine shall be at a minimum of 50 ppm. Discontinue using mechanical warewashing machine until repaired to provide a minimum of 50 ppm chlorine, and reinspection is conducted.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

### 16C040 Wiping cloths: properly used and stored

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114135, 114185.1

**Inspector Comments:** Observed bleach sanitizer bucket at 50 ppm concentration.  
Provide a minimum of 100 ppm bleach at all times.  
Operator increased bleach concentration to above 100 ppm. Corrected on site.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

### 16K052 VC & D

**Compliance Date:** Not Specified  
**Reference** - HSC - 113980

**Inspector Comments:** Approximately 3 cups of out of temperature thousand island dressing was voluntarily discarded during inspection.

**Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."



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### 16K919 COVID-19 Observations

**Compliance Date:** Not Specified

**Inspector Comments:** Upon entering facility, indoor dining was observed.

**Not In Compliance**

Discontinue allowing indoor dining and provide take-out and drive-thru services only. Ensure to follow all COVID-19 state guidelines.

**Reference - SBC Policy**

**Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

### Overall Inspection Comments

Reinspection required to ensure mechanical warewashing machine has been repaired to provide a minimum of 50 ppm chlorine.

### 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

NAME: No Sig

TITLE:

**Total # of Images:** 0