



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

**(800) 442-2283**

FACILITY NAME <b>BURGER TOWN USA</b>				DATE <b>10/16/2012</b>	SIGNATURE	
LOCATION <b>165 S MOUNTAIN AV, UPLAND, CA 91786</b>				REINSPECTION DATE <b>4/16/2013</b>	PERMIT EXPIRATION <b>4/30/2013</b>	
MAILING ADDRESS <b>165 S MOUNTAIN AV, UPLAND CA 91786</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Susan Hudson</b>		
FA # <b>FA0005213</b>	PR # <b>PR0011878</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>Food</b>	
TIME IN <b>10:00 AM</b>	TIME OUT <b>12:11 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: 001 - Inspection - Routine	
					RESULT: 03 - Corrective Action / No Follow up Required	
					ACTION: 01 - No Further Action Required	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

<b>SCORE</b>
<b>85</b>

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <b>Yang Lim Hong 10/17/09</b>			<span style="color: red;">⊗</span>
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span>		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span>		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	<span style="color: red;">⊗</span>
In	N/O	<span style="color: blue;">○</span>		4	2
<span style="color: green;">○</span>	N/O	N/A		4	2
<span style="color: green;">○</span>	N/O	N/A		4	
<span style="color: green;">○</span>	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span>	N/O	N/A			2
<span style="color: green;">○</span>		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span>	N/O	N/A		4	2
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span>		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span>			2
In	N/O	<span style="color: blue;">○</span>			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span>			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span>			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span>		4	
WATER/HOT WATER					
<span style="color: green;">○</span>		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	<span style="color: red;">⊗</span>

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**Critical Violations**

**5: Hands clean and properly washed; gloves used prope**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<i>Violation Description:</i> Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))
	Complied on 10/16/2012	
		<i>Inspector Comments:</i> Observed the cook not washing his hands between putting raw meat patties on grill and handling ready-to-eat sandwich items on cook's line, always wash hands in between handling raw meat and/or eggs and ready-to-eat foods.

**Non-critical Violations**

**1: Demonstration of knowledge: food manager certifica**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)
	Not In Compliance	
		<i>Inspector Comments:</i> Observed food worker with out the knowledge of minimum cooking temperatures on raw chicken and hamburger patties, review all minimum cooking temperatures with food staff.
		Observed food worker with out knowledge of proper utensil washing, review procedure on 4 step utensil and dish washing.

**7: Proper hot and cold holding temperatures**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))
	Not In Compliance	
		<i>Inspector Comments:</i> Measured several cooked sausages in cook's line fryer basket at 115 F., maintain and hold potentially hazardous foods at 135 F. and above or 41 F. and below.

**23: No rodents, insects, birds, or animals**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	
		<i>Inspector Comments:</i> Observed one live cockroach in a container where the ice scoop was stored on top of the ice machine, continue to provide professional pest control to facility to prevent pests from entering and breeding in facility. No other roaches were observed in facility.

**35: Equipment/Utensils - approved; installed; clean; g**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
	Not In Compliance	
		<i>Inspector Comments:</i> Observed an unused empty reach-in freezer stored in the back prep area, replace/repair this unit or remove it from facility and/or recycle it.
		Observed a household listed rice cooker behind front counter used for teriyaki menu item, remove any household listed appliances from facility and use only commercial listed equipment for restaurant.
		Observed the cook's line equipment with build up of food and debris, clean and maintain clean.
		Observed several plastic milk crates used in facility for utensil and food storage, discontinue using these crates in facility and provide approved shelving/racks for food and utensils.



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**Non-critical Violations**

**36: Equipment, utensils and linens: storage and use**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

*Inspector Comments:* Observed rice scoop stored in a container of room temperature water, store multi-use utensils in either cold refrigeration 41 F. and below or hot water at 135 F. and above or wash every 4 hours. May store rice scoop in ice water.

Observed several unused utensils in racks next to walk-in refrigerator, remove these from facility and/or recycle them. Use only utensils that are approved for restaurant and in good condition.

**41: Plumbing: proper backflow devices**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures 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. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

*Inspector Comments:* Observed the waste line of the hand sink draining into a floor drain under the sink, plumb this waste line directly into the facility sewer line.

Observed a clear flexible hose replacing standard flex line on 3-compartment sink sprayer, remove hose and replace with approved flex line.

**44: Premises: personal/cleaning items; vermin-proofing**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*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)

*Inspector Comments:* Observed the drive-thru window open and air curtain not on, keep air curtain on when window is open or pull down window screen to prevent flies from entering facility.

Observed several holes and gaps in facility walls, close gaps, seal all cracks and crevices to vermin-proof facility.

**45: Floors, walls and ceilings: built, maintained, and**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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**Non-critical Violations**

*Inspector Comments:* Observed walk-in refrigerator with floor coving damaged and missing, replace/repair floor coving in the walk-in refrigerator.

Observed smoke damage on walls in the back food storeroom, clean and remove all soot from walls.

Observed the walls behind the ice maker damaged, replace/repair walls and finish with approved materials.

**Overall Inspection Comments**

A LETTER GRADE B WAS POSTED ON FACILITY FRONT DOOR. A RESCORE REQUEST WAS LEFT WITH OWNERS OF FACILITY.