



**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 TOM'S FAMOUS BURGERS				DATE 12/13/2012	SIGNATURE <i>[Signature]</i>
LOCATION 16727 BEAR VALLEY RD 300, HESPERIA, CA 92345				REINSPECTION DATE 12/27/2012	PERMIT EXPIRATION 12/31/2012
MAILING ADDRESS 16727 BEAR VALLEY RD 300, HESPERIA, CA 92345				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Evelyn Downer	
FA # FA0004898	PR # PR0007687	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 9:22 AM	TIME OUT 11:10 AM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection 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.

SCORE
96

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: 2016 expires			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & excl		4	
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
In	○ 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		4	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A		4	2
In	N/O	○ N/A		4	2
In	○ N/O	N/A		4	2
○ In	N/O	N/A		4	
In	○ N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	○ N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
○ In	N/O	N/A		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		4	
WATER/HOT WATER					
○ In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○ In		23. No rodents, insects, birds, or animals		4	2

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	⊘
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
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	⊘
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

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



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Non-critical Violations

34: Warewashing facilities: installed, maintained, use

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

Inspector Comments: Automatic dishwasher to provide a minimum hot water temperature of 120 F minimum and a recommended hot water temperature of 140 F. The wash cycle is required to be for 45 seconds.
Observed the wash cycle hot water temperature at 140 F and the wash cycle lasted for 47 seconds. Automatic dishwasher to provide a RINSE cycle hot water temperature of 120 F minimum and a recommended hot water temperature of 30 seconds. OBSERVED the RINSE cycle hot water temperature of 146 F but the RINSE sanitize cycle only lasted for 19 seconds.
Owner phoned the dish washer repairman.

40: Wiping cloths: properly used and stored

POINTS
1

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Provide a minimum of 100 ppm chlorine sanitizer concentration for all sanitizer buckets.
Observed the chlorine concentration for the cooks sanitizer bucket at 50 ppm.
Corrected on site with new chlorine sanitizer solution. Sanitizer concentration for the chlorine sanitizer at 100 ppm.

48: Food Worker Certification

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

Inspector Comments: Provide all food workers/food handlers to have valid San Bernardino County food worker/food handler cards.
Observed 3 employees with state cards.

Overall Inspection Comments

Empty box for overall inspection comments.



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Refrigeration temps.

undercounter refrigerator with milk, orange juice, and dressings at 41 F located at the coffee station.

Cooks refrigerated drawer with eggs at 41 F

Cooks refrigerated drawer with potato for hash brown at 40 F

Cooks refrigerated drawer with ham and turkey at 41 F.

Soft Serve machine mix at 35 F

undercounter freezer with breaded meats/fish at 12 F.

undercounter refrigerator with juice and milk at 42 F the drive thru.

Salad dressings in ice bath at 41 F.

Walk-in refrigerator with soft serve, meats, produce at 37 F to 39 F.

Walk-in freezer with frozen foods such as meats, french fries at 7 F to 9 F.

Cooking temperature

Eggs in skillet on the stove at 174 F, Potato on the grill at 172 F, and cooked bacon on the grill at 152 F

Hot holding temperatures

steamtable with gravy at 141 F and oatmeal at 146 F

tabletop soup warmer with soup at 155 F

Hot water temperature is at 162 F.

Automatic dishwasher hot water temperature for the WASH cycle to be at a minimum of 120 F, recommended 140 F. Wash cycle required to be for 45 seconds.

Automatic dishwasher hot water temperature for the RINSE/sanitize cycle to be at a minimum of 120 F, recommended to be at 140 F. Rinse cycle to last for 30 seconds.

Automatic dishwasher at 50 ppm chlorine sanitize level.

automatic dishwasher has a wash temperature of 140 F for 47 seconds.

Automatic dishwasher has a SANITIZE/rinse cycle with the hot water temperature of 146 F and the rinse/sanitize cycle lasts for 19 seconds only.

Sanitizer buckets at 150 ppm chlorine level required.

Facility has a automatic dishwasher chemical, a 2 compartment NSF sink with 2 integral drainboards, a prep sink,

a

kitchen handsink, restroom handsinks, mop sink.

Food Manager safety Certificate expires for Konstantinos and George on 2016.

All food worker cards are current and valid except for THREE employees.