



County of San Bernardino • Department of Public Health  
 Division of Environmental Health Services  
**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM**  
**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dehs](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>NOGALES BURGERS 2</b>				DATE <b>1/18/2013</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>11613 CHERRY AV, FONTANA, CA 92335</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>11613 CHERRY AV, FONTANA, CA 92335</b>				REHS <b>Nicole Walker</b>	
FA # <b>FA0012019</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0043980</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>2:48 PM</b>	TIME OUT <b>4:50 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - Complaint - Initial</b>
					RESULT: <b>05 - Corrective Action / Follow up Required</b>
					ACTION: <b>03 - Reinspection Required</b>

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)**

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

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

**Inspection Violations**  
 No violations cited.

**Overall Inspection Comments**

**CONTINUES...**



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LOCATION 11613 CHERRY AV, FONTANA, CA 92335	REHS Nicole Walker	

This Department received a complaint stating that a small party of customers ordered hamburgers, fries, and drink from Nogales Burgers #2. The complaint states that the windows and tables were filthy at time of visit. Per the complaint, flies/insects were observed at windows. The customer also states, that their small party became ill after eating cold hamburgers from Nogales.  
Per management, Nogales Burgers #2 has no record of this complaint.

**FINDINGS & INVESTATION**

Food Items in question: Hamburgers

Per staff Hamburgers consist of bun, thousand island, pickles, lettuce, and tomatoes

**Hamburger Patties Delivery:**

Per staff, raw hamburger patties delivery services are provided by Four Star Meat Company (Long Beach). Per Management patties are delivery by refrigerated truck. Per management, Hamburger patties are delivered at proper hold holding temperatures 41F and below.

Nogales has a long standing relationship with Four Star Meat Co. for over 20 years. There has been no gap in service.

Per management, no recalls or quality alerts have been issued by Four Star Meat Company.

Observed Four Star Meat Co. delivery invoices.

Observed dates January 7, 9, 11, 14, 16 & 18th. All invoices in question lists 5/1 beef patties (200 units) delivered to Nogales.

**Cold holding**

Observed hamburger patties resting at 38-41F at cook line reach in  
Observed walk in cooler temperatures of 41F and below.

**Cooking temperature**

Per cook on duty, hamburger patties are cooked to 155F.  
Observed cooking temperature of patties at over 165F at time of inspection

Observed employees washing hands in prep sink. Observed no paper towel or soap in use at prep sink.  
Ensure staff washes hands any time potential contamination may occur at a designated hand sink with soap, paper towels, hot and cold running water.  
Observed paper towel dispenser not properly dispensing paper towels at time of inspection. Corrected on site by management.

Observed Thousand island dressing resting at the hamburger cold holding prep station.

Observed Thousand Island dressing cold holding at 52F

Observed tomatoes holding at 52-53F

Observed the cold holding prep station not holding proper temperatures  
Observed unit holding at 50F.

Observed unit's hanging thermometer reading at 50F.

Observed inspector's probe thermometer reading at 50F (allowed to resting in unit).

Food items VC & D at unit: block of cheese (55F) / container of tuna (52F) / Tomato slices 55F (1 container), thousand island dressing 2 containers, 25 ranch and buttermilk salad dressing.

NOTE: Temperatures confirmed by both Nogales' and Inspector's food probe thermometers.

Food items removed and/or disposed by staff.

**CONTINUES...**



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Observed window and tables in need of regular cleaning at time of inspection. Ensure establishment at dining area is maintained cleaned at all times. Maitnain windows and tables clean.

**ENSURE:**

- Staff is monitoring cold holding units
- Ensure staff is montioring food temperatures
- Ensure staff is washing hands at a designated hand sink.
- Ensure hand sink is fully stocked and all equipment is functioning properly.
- Ensure paper towel dispenser is functioning properly.
- Ensure staff is washing hands anytime contamination may occur.

Re-inspection on 1/22/13 to confirm hamburger prep cold holding is in good working conditon  
 Do not store food items inside unit's storage compartment until functioning properly  
 Per management, service provider contacted. Provide invoice.

Ensure windows, mini blinds, and tables are maintained clean and insect free.

Ensure compliance.