



**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>ASTRO'S BURGERS</b>				DATE <b>4/3/2013</b>	SIGNATURE <i>Elisa Garcia</i>
LOCATION <b>11619 RANCHO RD 1, ADELANTO, CA 92301</b>				REINSPECTION DATE <b>4/17/2013</b>	PERMIT EXPIRATION <b>12/31/2013</b>
MAILING ADDRESS <b>18120 SEQUOIA ST, HESPERIA CA 92345</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Kathy Taylor</b>	
FA # <b>FA0015193</b>	PR # <b>PR0020123</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>10:00 AM</b>	TIME OUT <b>11:00 AM</b>	CONTACT <b>Not Captured</b>			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.

<b>SCORE</b>
<b>92</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: <span style="color: red;">Data not collected</span>			<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					
<span style="color: green;">○</span>	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span>		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span>	N/O	N/A		4	2
In	N/O	<span style="color: blue;">○</span>		4	2
In	<span style="color: blue;">○</span>	N/A		4	2
<span style="color: green;">○</span>	N/O	N/A		4	
In	<span style="color: blue;">○</span>	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					
<span style="color: green;">○</span>		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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	<span style="color: red;">⊗</span>
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	1
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	<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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 11619 RANCHO RD 1, ADELANTO, CA 92301		REHS Kathy Taylor

**Non-critical Violations**

**1: Demonstration of knowledge; food safety certification**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food\\_Safety\\_Practices\\_Overview.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf)

*Inspector Comments:* Ensure all employees know and can demonstrate to inspector:

Minimum cooking temp of hamburger: 155 degrees  
 Minimum cooking temp of chicken: 165 degrees  
 minimum cooking temp of pork: 145 degrees  
 minimum cooking temp of eggs: 145 degrees.

Know minimum hot holding in steamtable: 135 degrees  
 Know maximum cold holding of refrigerators: 41 degrees.

Know proper sequence and contact time for sanitizing:  
 1st sink: water at least 100 degrees + detergent  
 2nd sink: clear water rinse  
 3rd sink: water + sanitizer with a sanitizer strength of 200-400 ppm and a contact time of one minute.  
 This means all utensil, etc remain in third sink for one minute, then air dry.

**27: Food separated and protected**

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

*Violation Description:* All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

*Inspector Comments:* Keep all non-food items separate from food or food-related items; mixing tools, clothing, plates, all in close proximity on dry storage shelves. Suggest placing all non-food items on separate shelf and keep jackets in lockers.

**33: Nonfood-contact surfaces clean**

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

*Violation Description:* All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

*Inspector Comments:* Clean heavy dust deposit from light switch for walk-in freezer; dust in walk-in can easily get into food.

**34: Warewashing facilities: installed, maintained, used; test strips**

**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.

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

*Inspector Comments:* No sanitizer found in bucket at waitress station or is too low to read on test strip. Keep sanitizer bucket at a level of 200-400 ppm for good sanitizing of surfaces.

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

**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))

*Inspector Comments:* Plug large hole behind red waste bin; open holes in walls invite rodents.



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**Non-critical Violations**

**48: Food Worker Certification**

<b>POINTS</b>	Compliance date not specified
<b>2</b>	Not In Compliance

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

*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:* Obtain approved food handler card for Ricardo Cardenas; currently does not have San Bernardino County approved food handler card. Card must say "San Bernardino County" on it.

Please obtain card, fill out accompanying sheet and fax in within 2 weeks. Failure of San Bernardino to receive this fax results in charged re-inspections at \$122.50 per half hour for card verification.

**Overall Inspection Comments**

A Card Posted.

Thank you