



**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 ANGELOS BURGERS				DATE 6/17/2013	SIGNATURE <i>Jose Rodriguez</i>
LOCATION 165 S MOUNTAIN AV, UPLAND, CA 91786				REINSPECTION DATE 12/17/2013	PERMIT EXPIRATION 4/30/2014
MAILING ADDRESS 165 S MOUNTAIN AV, UPLAND CA 91786				REHS Jose Rodriguez	
FA # FA0005213	PR # PR0011878	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN 9:34 AM	TIME OUT 11:42 AM	CONTACT Not Captured		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.



SCORE 80

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

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

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			⊗
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	+	⊗	2
In		6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	⊗
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	⊗

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		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	⊗

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	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	⊗
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	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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Observed employees handling raw beef patties, buns and vegetables (assembling burger) without washing hands. Ensure that employees wash hands after handling raw food, after changing tasks, before and after wearing gloves, after touching any part of the body or whenever necessary.
	Complied on 6/17/2013	

Violation Description: 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))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Observed several trays of hash browns at temperatures varying from 99-114 F. If this practice is implemented, facility shall ensure proper time control guidelines. Facility shall discard hash browns after 4 hours if food is kept out of approved holding temperatures. Label hash brown containers with time made and time it shall be discarded. Recommend to keep a log to keep track of hash brown trays.
	Complied on 6/17/2013	

Do not stack hash brown trays on top of one another without an approved cover to prevent potential contamination.

Violation Description: When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Ensure that employees are properly aware of internal cooking temperatures, holding temperatures and cooling procedures. Observed employees with lack of knowledge on critical aspects of food safety.
	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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed no soap or paper towels at the handwash sink at time of inspection. Ensure that handwash sink is adequately stocked at all times to allow for proper handwashing.
	Not In Compliance	

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)



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified	Inspector Comments: Observed tomatoes, cheese, eggs and salsa at temperatures between 49-51 F on the top of the cold prep table. Ensure that all potentially hazardous foods are held at 41 F or less at all times. Either place ice under containers to keep food cold, cover them or do not stack food too high. Keep fries in freezer if not being used. Refrain from leaving too many bags/boxes out at room temperature.
	Not In Compliance	

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

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

9. PROPER COOLING METHODS

POINTS 2	Compliance date not specified	Inspector Comments: Observed large container of beans and chili inside walk-in. Observed temperatures between 57-60 F. Employee stated that these items were made this morning (before 7 am). Ensure that items are cooled properly in shallow containers, in ice bath, with an ice paddle or any other approved method. Cool all potentially hazardous food from 135 F to 70 F within 2 hours and from 70 F to 41 F within 4 hours.
	Not In Compliance	

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified	Inspector Comments: Observed slicer with excess food debris. Clean/maintain and sanitize slicer after each use. Do not leave with leftover food accumulation. Observed sanitizer levels greater than 400 ppm. Maintain at 200 ppm and use test strips to adequately monitor concentration. Observed wet towels on counters. Return towels to sanitizer buckets when not actively being used.
	Not In Compliance	

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)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed whipped margarine with 1 g of trans fat. All products used as spread and for cooking shall be 0.5 g or less of trans fat.
	Not In Compliance	

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed missing thermometers inside all refrigeration units.
 Observed missing probe thermometer in the facility.

Provide approved thermometers to adequately monitor food temperatures (air and internal temperatures) of the food products.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>

Overall Inspection Comments

"B" grade posted.

DO NOT REMOVE, HIDE OR RELOCATE LETTER GRADE.

- Rescore form left.
- Food handler card information left. Obtain approved San Bernardino County food handler cards within 14 days.
- Manager certificate left. Obtain within 60 days.
- Chain CO2 tanks.
- Clean floor sinks and seal all holes/gaps on all walls of facility.
- RegROUT floor in back storage room.
- Keep toilet paper and paper towels inside dispensers.
- Provide chlorine test strips. 11