



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM**  
**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

(800) 442-2283

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

FACILITY NAME <b>NOGALES BURGERS 2</b>				DATE <b>9/23/2013</b>	SIGNATURE 
LOCATION <b>11613 CHERRY AV, FONTANA, CA 92335</b>				REINSPECTION DATE <b>2/23/2014</b>	PERMIT EXPIRATION <b>7/31/2014</b>
MAILING ADDRESS <b>11613 CHERRY AV, FONTANA, CA 92335</b>				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS <b>Sierra Clayborn</b>	
FA # <b>FA0012019</b>	PR # <b>PR0000482</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>9:50 AM</b>	TIME OUT <b>10:12 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION
					RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ
					ACTION: 01 - NO FURTHER ACTION REQUIRED

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

**16K994 Reinspection**

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC

**Inspector Comments:** During routine inspection observed small reach-in refrigeration unit at cook's line in disrepair due to it maintaining food at approximately 45-49 F. Reinspection required to seek compliance for proper refrigeration.

**Violation Description:** Reinspection conducted at this time to determine compliance from prior inspection.

**Overall Inspection Comments**

Observed main reach-in refrigeration in good condition, maintaining food between 35-43 F. Thermometer in unit reading at 35 F.  
Observed reach-in refrigerated drawers at cook's line maintaining 41 F.  
Observed cold prep table near steam table in rear of cook's line maintaining food at 49-51 F, though it had been recently prepped.  
Overall, refrigeration maintaining proper cold holding temperatures.

RECOMMENDATION for cold prep table near steam table at rear of cook's line, USE ICE BATHS for all potentially hazardous items. Integrate the set up of an ice bath into the daily morning routine, monitoring the level of ice to ensure the food in the ice bath stays in good temperature for the prolonged period of time.

**Photo Attachments:**  
No Photo Attachments