



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
 CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME MEGA TOM'S BURGERS	DATE 5/22/2014	SIGNATURE
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311	REHS Dawn LaFlower	

10. PROPER COOKING TIME & TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Ensure foods are cooked to the minimum cooking temperatures as required by Environmental Health. Observed hamburger patties cooked to 151 degrees. Discarded, see VC&D.
	Complied on 5/22/2014	

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food_Safely_Final_11_29_11.pdf

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified	Inspector Comments: Store personal food/drink items in a designated area where food is not prepared and stored, and where clean and sanitized utensils are not stored. Observed open drink cup stored on prep table. Removed.
	Not In Compliance	

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified	Inspector Comments: Eliminate vermin from facility. Observed many flies in back kitchen prep area. Provide approved fly control. Recommend installing air curtain on front entrance door.
	Not In Compliance	

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: Maintain food probe thermometer calibrated to within + or - 2 degrees. Observed food probe thermometer out of calibration by 18 degrees.
	Not In Compliance	

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Maintain the grade card in the posted location as designated by inspector. Observed "B" grade card removed.
	Not In Compliance	

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: 2 hamburger patties not cooked to minimum cooking temperature.
	Not In Compliance	

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

"A" grade card posted

An unannounced reinspection will be conducted at a later date to observe compliance. Recommend periodic training with employees to avoid future critical health violations.

Recommend a person in charge both for front and back to maintain Active Managerial Control throughout facility.