



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

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME STEAK N SHAKE				DATE 7/31/2014	SIGNATURE
LOCATION 12160 MARIPOSA RD, VICTORVILLE, CA 92392				REINSPECTION DATE 8/14/2014	PERMIT EXPIRATION 7/31/2014
MAILING ADDRESS 12160 MARIPOSA RD, VICTORVILLE CA 92392				REHS Veronica Vazquez	
FA # FA0005038	PR # PR0008083	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 2:17 PM	TIME OUT 5:00 PM	CONTACT Not Captured		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.



SCORE 90

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				2
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/C	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/C	5. Hands clean and properly washed; gloves used prop		4		2
In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/C	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	
In	N/C	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/C	N/A	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	⊗

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/C	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
In			21. Hot and cold water available		4	⊗
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	1

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	⊗
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	⊗
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	



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

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME STEAK N SHAKE	DATE 7/31/2014	SIGNATURE
LOCATION 12160 MARIPOSA RD, VICTORVILLE, CA 92392	REHS Veronica Vazquez	

7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified	Inspector Comments: Maintain potentially hazardous food at 41F or below. Observed food items in prep table refrigerator with surface temperature of 70F. Observed ranch with internal temperature of 64, cheese at 67F, tomatoes at 62F. See VC&D. Operator discarded food items. Observed ranch and cheese with internal temperature of 55F in sliding refrigerator next to cook line. Observed surface temperature of 53F. Observed top of prep fridge with surface temperature of 41F. Operator will temporarily use ice bath to ensure potentially hazardous are maintained at 41F or below. Limit quantity of potentially hazardous food store in ice bath and bring out as needed of walk in refrigerator.
	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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified	Inspector Comments: Observed low temperature automatic dishwasher without approved sanitizer. Observed no chlorine solution connected to machine. Operator states supply has not arrived. Observed plates and glasses washed in dish washer without sanitizer. Facility has 3-compartment sink with quaternary ammonium available.
	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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified	Inspector Comments: All sinks must be provided with hot and cold water. Observed hand washing sink without cold water by the dishwasher station. Repair. Hot water available exceeds 108F for hand washing.
	Not In Compliance	

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: Immediately repair/replace prep table refrigerators by fryer and in cook line. Observed prep table refrigerator by fryer with thermometer reading 70F and prep table refrigerator 50F. Observed refrigeration technician arrive at facility and attempt to repair prep table refrigerators. Facility currently is using ice baths for dairy products and potentially hazardous food. Observed facility currently has a freezer trailer outside of facility with boxes of frozen ground beef patties. Facility must store food in approved commercial refrigeration units inside facility. Facility currently has a walk in freezer/refrigerator and is full. Freezer trailer must be removed or send food product back to supplier if unable to store inside facility. Maintain a temperature log for truck refrigeration and have arrangements with food supplier.
	Not In Compliance	

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME STEAK N SHAKE	DATE 7/31/2014	SIGNATURE
LOCATION 12160 MARIPOSA RD, VICTORVILLE, CA 92392	REHS Veronica Vazquez	

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Store wet towels in designated area or approved solution. Observed wet towel over counter by drive-thru shake prep area.
	Not In Compliance	

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

Overall Inspection Comments

Posted "A" card

Will reinspect prep table refrigerators and dishwasher are repaired by Friday 8/01/14 and ensure refrigerated trailer is removed from premises.

All new employees must obtain county of San Bernardino food handler cards within 14 days of hire. Left food worker card information. Left cold/hot holding stickers and cooking temperature stickers.

Call Veronica Vazquez at (800) 442-2283 with any questions.