



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

**(800) 442-2283**

FACILITY NAME <b>FAT BURGER &amp; BUFFALO CAFE EXPRESS</b>				DATE 1/28/2015	SIGNATURE <i>[Signature]</i>	
LOCATION 2843 LENWOOD RD A, BARSTOW, CA 92311				REINSPECTION DATE 7/28/2015	PERMIT EXPIRATION 11/30/2015	
MAILING ADDRESS 5001 CORRAL CT, RANCHO CUCAMONGA CA 91731				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Dawn LaFlower</b>		
FA # FA0001152	PR # PR0011456	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None	
TIME IN 12:49 PM	TIME OUT 2:12 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine	
					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 87**

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			⊗
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			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
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	+	⊗	2

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	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	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	⊗
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	⊗
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  
 Complied on 1/28/2015

**Inspector Comments:** Disposable gloves must be removed and hands washed with soap and warm water between tasks that could cause cross contamination.

Observed employee wearing disposable gloves wipe prep tables and food contact surfaces wearing disposable gloves and proceed to prepare food. Discontinue this practice and ensure to remove disposable gloves and wash hands prior to replacing disposable gloves and preparing food. Educated employee on methods of glove use and handwashing to avoid future violations.

**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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 1/28/2015

**Inspector Comments:** Ensure food contact surfaces are cleaned with the proper sanitizer concentrations. Observed employee wipe prep table/areas with no detectable amount of quaternary ammonium and also wipe with plain water after wringing out wiping towel in sink. Discontinue this practice and use wiping towels submerged in sanitizer solution measuring 200 to 400 ppm.

Proper sanitizing of utensils must be conducted by complete submersion in quaternary ammonium measuring 200 to 400 ppm.  
 Observed employee sanitizing utensils in 3 compartment sink with quaternary ammonium measuring 100 ppm. Corrected, sanitizer water discarded and utensils were sanitized in 200 ppm quaternary ammonium.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Ensure all employees can demonstrate knowledge and are properly trained in their assigned tasks.

Observed employee washing utensils unable to demonstrate knowledge in the proper water temperature and proper contact time when manually warewashing.

Educated employee of the proper water temperature (minimum 100 degrees) and sanitizer contact time (60 seconds completely submerged).

**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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Maintain sanitizer containers with quaternary ammonium measuring 200 to 400 ppm.

Observed multiple sanitizer containers measuring with 0 to 100 ppm quaternary ammonium.

**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)



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**48. FOOD WORKER CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Obtain valid San Bernardino County Food Worker Cards and FAX the completed Food Worker Card verification form within 14 days.

Observed 2 employees with invalid Food Worker Cards.

Ensure to FAX the completed Food Worker Card verification form within 14 days to avoid a charged reinspection of \$245.00 per hour with a 1/2 hour minimum.

**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.

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

**Overall Inspection Comments**

"B" grade card posted - do not relocate, or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour with a 1/2 hour minimum.

Request for Rescore provided.

Ensure to FAX the completed Food Worker Card verification within 14 days to avoid a charged reinspection of \$245.00 per hour with a 1/2 hour minimum.

Considering the violations observed during this inspection, it is recommended that this facility receive a HELP consultation. A HELP consultation is free of charge and is will provide education to operator and employees to improve food handling practices.

Ensure to obtain a valid Food Managers Certification within 60 days of opening.