



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>GEORGE'S BURGERS #5</b>		DATE 3/23/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 1/31/2021
LOCATION 479 S MT VERNON AV, SAN BERNARDINO, CA 92410			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 479 S MT VERNON AV, SAN BERNARDINO CA 92410			IDENTIFIER: None	
TIME IN 8:45 AM	TIME OUT 10:30 AM	FACILITY ID FA0010011	RELATED ID PR0012823	PE 1621
			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. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.



**SCORE 83**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use	<span style="color: blue;">+</span>		<span style="color: red;">⊗</span>
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In				4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In			<span style="color: blue;">+</span>	4	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
<span style="color: green;">○</span> In				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	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/23/2021 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following food items out of temperature at the cook line:</p> <ul style="list-style-type: none"> <li>- Stainless steel container of sausages at prep line holding at internal temperature 72-101F - appx 30 sausages</li> <li>- Plastic container of chorizo sitting under cook line holding at internal temperature 55-59F</li> <li>- Two crates of raw eggs sitting on food preparation table temperature 55-59F - appx 35 eggs</li> </ul> <p>Discontinue this practice. Ensure that all potentially hazardous foods are held at 135F and above or 41F and below at all times. person in charge noted that these items had been placed approximately one hour prior to inspection.</p> <p>Corrected on site. Items were placed into appropriate refrigeration/ heating units.</p>
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**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/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**9. PROPER COOLING METHODS** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/23/2021 Violation Reference - HSC - 114000</p>	<p><b>Inspector Comments:</b> Observed the following potentially hazardous food items to be out of temperature in the walk in cooler:</p> <ul style="list-style-type: none"> <li>- Two(2) Large containers of cooked chili: 46-47F</li> <li>- One large stainless steel container of cooked rice: 47-48F</li> <li>- One large container of cooked sliced potatoes: 52F</li> <li>- One large plastic bin shredded cheese: 46-47F</li> </ul> <p>Person in charge noted that all of these containers had been prepared on friday - three days from inspection. Internal thermometer located at entryway to walk in read 44-45F. Other potentially hazardous and non potentially hazardous items were temped at the proper temperature 41-42F.</p> <p>Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods. Approved cooling methods include;</p> <ol style="list-style-type: none"> <li>1. Placing the food in shallow, heat-conductive pans.</li> <li>2. Separating the food into smaller or thinner portions.</li> <li>3. Using rapid cooling equipment such as chill blasters.</li> <li>4. Adding ice as an ingredient.</li> <li>5. Using ice paddles.</li> <li>6. Placing containers in an ice bath, stirring food frequently.</li> <li>7. In accordance to an approved HACCP Plan.</li> </ol> <p>When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination and to facilitate adequate heat transfer.</p> <p>Corrected on site. All items were voluntarily discarded and condemned due to improper cooling methods. See VC&amp;D for detail</p>
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**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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)



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**11. PROPER REHEATING PROCEDURES FOR HOT HOLDING** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 3/23/2021 Violation Reference - HSC - 114014, 114016	<b>Inspector Comments:</b> Observed a large stainless steel container of cooked refried beans and container of chili in the steam table holding at an internal temperature of 81-90F. After questioning cook, he noted that the containers had been placed in the warmer approximately two hours prior to inspection.  Discontinue this practice. Ensure that potentially hazardous foods are reheated to an internal temperature 165F minimum within two hours.  Corrected on site. Both containers were reheated to 165F at this time and placed back into warmer.
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**Violation Description:** Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 3/23/2021 Violation Reference -	<b>Inspector Comments:</b> Observed a personal plate of food sitting on cold prep table at rear kitchen cook line.  Discontinue this practice. Personal food/objects shall be stored separate from consumer goods.  Corrected on site. Plate was removed from prep line.
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**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)

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 3/23/2021 Violation Reference - HSC - 113953(c), 114099.2(b)	<b>Inspector Comments:</b> Hot water knob observed to be turned off at janitorial sink and observed a missing cold water handle.  Ensure both hot and cold water are available at ALL sinks throughout facility.  Corrected on site. Cook turned on hot water valve ; noted that the cold water valve will be repaired soon.
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**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)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> Observed multiple stainless steel bowls being used as scoops in multiple bulk food containers throughout kitchen.  Discontinue this practice. Ensure to use scoops with handles to properly transfer food.  Person in charge informed on this day.
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**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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**52. VC & D**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 113980

**Inspector Comments:** The following items were voluntarily discarded and condemned due to improper cooling practices:

- Two(2) Large containers of cooked chili: 46-47F / 45-50 lbs
- One large stainless steel container of cooked rice: 47-48F / 25-30lbs
- One large container of cooked sliced potatoes: 52F / 30-45lbs
- One large plastic bin shredded cheese: 46-47F / 45-50lbs

**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."

**IMPORTANT: Risk Based Inspection Frequency**

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

**Food Establishment Donor Survey**

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

**Overall Inspection Comments**



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Letter grade "B" was posted on this day.

A re-score grade inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score or elevated risk inspection. This request is optional on the part that the facility which may wish to attempt to improve their score or letter grade. A health Official will complete the rescore inspection with ten (10 ) county days of the food Facility submitting a request for a re-score inspection.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged inspection at an hourly rate of \$245.

One (1) missing or invalid food handler cards was observed on this day.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

Handouts Provided:

- Five (5) CDC risk factors
- Proper Cooling (Eng/Span)
- Foodborne Illness-Causing Organisms in the U.S
- Food facility self-inspection checklist

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection Reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged inspection at an hourly rate of \$245.

FOOD DONATIONS: You can help relieve hunger in your community! Nearly 5 million people in California struggle with food insecurity. YOU can help fill this gap by donating your surplus wholesome food to local nonprofits and directly to individuals. California recently passed the California Good Samaritan Food Donation Act (AB 1219), which provides liability protections for entities that make good faith donations of surplus food.

**FREE Classes to L.E.A.R.N!**

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

**Signature(s) of Acknowledgement**

NAME: Edgar Hernandez  
TITLE: PIC