



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BURGER KING #9310			REINSPECTION DATE Not Specified	INSPECTOR Emily Pfeifer	DATE 10/20/2020
LOCATION 12077 PALMDALE RD, VICTORVILLE, CA 92392			PERMIT EXPIRATION 12/31/2070	IDENTIFIER: None	
TIME IN 2:45 PM	TIME OUT 2:55 PM	FACILITY ID FA0001803	RELATED ID PR0012185	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The permit is reinstated and the facility may reopen to the public after ensuring that that all distribution lines including the soda machine, ice machine, and all other sinks are flushed.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date to determine compliance of potable water in the facility.

Environmental Health Services spoke with the Clinical Lab of San Bernardino to confirm that the repeat sampling sets for the water in the following locations were absent for total coliform and E. Coli:

- Well
- Men's restroom
- Handwash sink in the kitchen
- Preparation sink
- Three (3) compartment sink

The boil water notice has been rescinded at this time.

Prior to reopening the facility, ensure that that all distribution lines including the soda machine, ice machine, and all other sinks are flushed.

The permit is reinstated.

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

Overall Inspection Comments

A follow up inspection was conducted to determine compliance of potable water inside the facility.

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](#).

Total # of Images: 0