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.

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.

### FACILITY

**BASELINE BURGERS**

**LOCATION**

25578 BASELINE ST A, HIGHLAND, CA 92346

**Mailing Address**

25578 E BASELINE ST A, SAN BERNARDINO CA 92410

**Time In**

9:00 AM

**Time Out**

11:50 AM

**Facility ID**

FA0008168

**Related ID**

PR0001817

**PE**

4121

**Date**

4/4/2022

**RE INSPECTION DATE**

Next Routine

**PERMIT EXPIRATION**

1/31/2070

**Inspection**

Reydesel Salazar

**Identifer**

None

**Service**

001 - Inspection - Routine

**Result**

03 - Corrective Action / No Follow up Required

**Action**

01 - No Further Action Required

**Score**

85

**Mailing Address**

25578 BASELINE ST A, HIGHLAND, CA 92346

**Facility Name**

BASELINE BURGERS

**Owner**

Reydesel Salazar

**Address**

25578 E BASELINE ST A, SAN BERNARDINO CA 92410

**Account**

None

**Date**

4/4/2022

**Time In**

9:00 AM

**Time Out**

11:50 AM

**Type**

Food

**Previous Score**

85

**Type of Inspection**

Routine

**Description**

Food establishment

**Violations**

1. Demonstration of knowledge; food safety certification
2. Communicable disease; reporting, restrictions & exclusion
3. No discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use
5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible
7. Proper hot and cold holding temperatures
8. Time as a public health control; procedures & record
9. Proper cooling methods
10. Proper cooking time & temperatures
11. Proper reheating procedures for hot holding
12. Returned and reserve of food
13. Food in good condition, safe and unadulterated
14. Food contact surfaces: clean and sanitized
15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized process, and HACCP Plan
19. Consumer advisory provided for raw or undercooked foods
20. Licensed health care facilities/public and private schools; prohibited foods not offered
21. Hot and cold water available
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals
24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints
26. Approved thawing methods used, frozen food
27. Food separated and protected
28. Washing fruits and vegetables
29. Toxic substances properly identified, stored, use
30. Food storage; food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented
33. Nonfood contact surfaces clean
34. Warewashing facilities: installed, maintained, used
35. Equipment/Utensils approved: installed; clean; good repair
36. Equipment, utensils and linens: storage and use
37. Adequate ventilation and lighting; designated area
38. Thermometers provided and accurate
39. Wiping cloths: properly used and stored
40. Plumbing: proper backflow devices
41. Garbage and refuse properly disposed; facilities maintained
42. Toilet facilities: properly constructed, supplied, cleaned
43. Premises; personal/cleaning items; vermin-proof
44. Signs posted; last inspection report available
45. Floor, walls, ceilings: built, maintained, and clean
46. No unapproved private homes/living or sleeping quarters
47. Signs posted; last inspection report available
48. Food handler cards
49. Permits Available
50. Restrooms Required
51. Plan Review
52. VOC
53. Impoundment
54. Permit Suspension

**Code Sections**

5191 - CAL CODE OIR - v20.01.06 DADFALZIC 5:02 PM Page 1 of 5
## 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments: Observed one (1) cook don one glove without washing their hands first. Cook then proceeded to food prep. Ensure that food workers adequately wash their hands prior to donning gloves. Corrected on site. The food worker washed their hands prior to donning a new pair of gloves.</th>
</tr>
</thead>
</table>

**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. 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))


## 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments: Observed access to hand washing sink in the kitchen was blocked by one (1) container of pooled eggs and one (1) container of raw shelled eggs in an ice bath at the time of this inspection. Ensure hand washing facilities remains unobstructed at all times so as to promote properly wash hands.</th>
</tr>
</thead>
</table>

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)


## 7. PROPER HOT AND COLD HOLDING TEMPERATURES

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments: Observed potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows: 1. Observed one (1) steel pan of pooled eggs on ice on food prep line at 50F. Per manager, this PHF was prepared and stored on prep table three (3) hours prior to questioning. 2. Observed container of butter in ice bath back counter of customer service area at 52F. Maintain temperatures of PHFs at or below 41 F or at or above 135 F. Corrected on site. The manager was instructed to rapidly cool these PHFs below 41 F.</th>
</tr>
</thead>
</table>

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [https://youtu.be/Rt6w5DtEs7w](https://youtu.be/Rt6w5DtEs7w)

## 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments: Observed clean glass mugs placed on shelf with food debris in walk-in freezer. Ensure all food contact surfaces are maintained in a clean and sanitary condition.</th>
</tr>
</thead>
</table>

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [https://youtu.be/GzeSpPgZtV2s](https://youtu.be/GzeSpPgZtV2s)
### 27. FOOD SEPARATED AND PROTECTED

**FACILITY NAME:** BASELINE BURGERS  
**LOCATION:** 25578 BASELINE ST A, HIGHLAND, CA 92346  
**DATE:** 4/4/2022  
**INSPECTOR:** Reydesel Salazar

| POINTS | Compliance date not specified | Not In Compliance | Violation Reference - HSC - 113984 (a, b, c, d, f) | Inspector Comments: 1. Observed a ceramic bowl stored in a bucket of rice being used as a dispensing scoop. Dispense foods in a manner that prevents possible contamination from hands, such as using a scoop with a handle that is not stored or used in a manner to allow the handle to come into contact with food. Corrected on site  
2. Observed several uncovered containers inside the walk-in cooler. Observed the shelving to have dry food debris. Provide and maintain covers on all food containers to prevent possible overhead contamination.  
3. Observed steel pan with cooked potatoes resting on trash bin in kitchen. Discontinue this practice. Ensure to use place food and food containers on approved surfaces. Corrected on site |
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**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

| POINTS | Compliance date not specified | Complied on 4/4/2022 | Violation Reference - HSC - 114047, 114049, 114051 | Inspector Comments: 1. Observed the following: - One (1) pot of potatoes stored floor - One (1) plastic wrapped beef and one (1) bucket of ice cream on floor in walk-in freezer Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility. Corrected on site  
2. Observed bucket of rue mix stored on shelf adjacent to chemical bottles. Ensure that all foods are stored away from chemicals. Corrected on site |
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**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6” above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**More Information:** [https://youtu.be/kmd4Fcy_1Q44](https://youtu.be/kmd4Fcy_1Q44)

### 33. NONFOOD-CONTACT SURFACES CLEAN

| POINTS | Compliance date not specified | Not In Compliance | Violation Reference - HSC - 114115 (c) | Inspector Comments: Observed the following: - Excess food and other debris on underneath the griddle. - Buildup of dust on the fan guards inside the walk-in refrigerator. - Heavy buildup of food residue on the stainless steel shelves inside the walk-in refrigerator. Ensure to thoroughly clean and sanitize nonfood contact surfaces throughout the facility. Ensure to maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris. |
|---|---|---|---|
| 1 | |

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))
35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

**Points: 1**

**Inspection Comments:**
1. Observed five (5) pressurized cylinders stored in dry storage room to not be secured to a rigid structure.

Ensure that pressurized tanks are secured to a rigid structure at all times.

2. Observed nonfood grade plastic grocery bag used to store cooked rice on top hot holding table.

Ensure food intended for consumers is stored in approved food grade materials.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair, 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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

**Points: 1**

**Inspection Comments:**
Observed two (2) spatulas being stored in gap on electrical pipe and wall.

Discontinue this practice. Ensure all equipment and utensils are properly stored in an appropriate container or storage space away from contamination.

**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)

**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.
A "B" grade card was posted.
Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of $122.50.
PEP talk video will be emailed to operator.
The following handouts were provided:

- Cooling Hot Food Safely
- Food Safety Practices Overview
- Compliance Inspector Handout
- Top 5 CDC Risk Factors
- Request for a Re-Score Inspection

Note: A re-score 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 of the facility which may wish to attempt to improve their score or letter grade. A Health Official will complete the re-score inspection within ten (10) county business days of the food facility submitting a request for a re-score inspection.

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

No Sig

NAME: Jorge Rebollar
TITLE: Manager