



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|----------------------------|--|--|---------------------------------------|
| FACILITY NAME FATBURGER / BUFFALO'S | | DATE 8/6/2015 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 8/31/2015 |
| LOCATION 11226 4TH ST 101, RANCHO CUCAMONGA, CA 91730 | | | INSPECTOR Nick Thalasin | |
| MAILING ADDRESS 122-A E FOOTHILL BL STE 310, ARCADIA CA 91006 | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT | | |
| TIME IN 3:10 PM | TIME OUT 4:29 PM | FACILITY ID FA0014148 | RELATED ID PR0018700 | PE 1621 |
| IDENTIFIER: None 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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 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 | | | 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/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 | | | ⊗ |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| ○ In | N/O N/A 7. Proper hot and cold holding temperatures | | | 4 ⊗ |
| ○ In | ○ N/O N/A 8. Time as a public health control; procedures & record | | | 4 2 |
| ○ In | ○ N/O N/A 9. Proper cooling methods | | | 4 2 |
| ○ In | N/O N/A 10. Proper cooking time & temperatures | | | 4 |
| ○ In | ○ N/O N/A 11. Proper reheating procedures for hot holding | | | 4 |
| PROTECTION FROM CONTAMINATION | | | | |
| ○ In | ○ N/O 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 | + | ⊗ | 2 |

| 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/O ○ 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 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 handler cards | 2 |
| 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 8/6/2015 Violation Reference - | Inspector Comments: Observed staff members return from break and handle utensils, observed a staff member prepare food after accepting payment from a customer, without washing their hands; Employees shall wash their hands immediately before engaging in food preparation, after engaging in activities that contaminate the hands. |
|---------------------------|--|--|

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

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

| | | |
|---------------------------|--|---|
| POINTS 4 | Compliance date not specified Complied on 8/6/2015 Violation Reference - HSC - 113984(e), 114097, 114099 | Inspector Comments: Observed the line cook pick up a soiled knife from the dirty side of the warewashing sink, rinse it off, then use it to cut a freshly prepared burger; Facility must wash-rinse-sanitize-air dry all utensils as per State Code. |
|---------------------------|--|---|

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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|---|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - | Inspector Comments: Observed the front ice cream area handwashing sink is obstructed by a new beertap unit; A handwashing facility shall be clean, unobstructed, and accessible at all times for employee use. Observed no liquid soap or cleanser available at the line handwashing sink; A handwashing facility shall be provided with handwashing cleanser in a dispenser at, or adjacent to, each handwashing facility. |
|---------------------------|---|---|

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

| | | |
|---------------------------|--|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037 | Inspector Comments: Observed the sliced tomatoes in the line coldpan unit are being held at 45 degrees F after reportedly being prepared at 10:30 AM; All cold potentially hazardous foods [PHF] shall be maintained at or below 41°F. |
|---------------------------|--|---|

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1 | Inspector Comments: Observed a wiping cloth left on the line coldpan unit cutting board when not in use; Wiping cloths, if used repeatedly, shall be held in a sanitizing solution of an approved concentration (a solution of 200 ppm of quaternary ammonium [Quat]). |
|---------------------------|--|---|

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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51. PLAN REVIEW

| | | |
|-------------------------------|--|---|
| POINTS 0 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114380 | Inspector Comments: Observed two new beer taps (which block the front ice cream area handwashing sink), and a CVAP cook and serve unit added to the line with EHS review and approval; No construction activity shall occur for any facility or activity subject to DEHS jurisdiction without plan review and construction permits first being submitted to and approved by DEHS as provided in Chapter 2 of this E.H. Code. |
|-------------------------------|--|---|

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments

Facility has two (2) weeks to submit plans for the changes made.

Signature(s) of Acknowledgement

[Handwritten signature]

NAME:
TITLE: