**CAL CODE OFFICIAL INSPECTION REPORT**

**FACILITY NAME:** BASELINE BURGERS  
**DATE:** 10/14/2022  
**REINSPECTION:** Next Routine  
**PEMRT:** 07/31/2070

**LOCATION:** 25578 BASELINE ST A, HIGHLAND, CA 92346  
**MAILING ADDRESS:** 25578 E BASELINE ST A, SAN BERNARDINO CA 92410

TIME IN | TIME OUT  
--- | ---  
8:25 AM | 10:50 AM

**FACTOR ID:** FA0008168  
**RELATID ID:** PR0001817  
**PE:** 1621

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.

**MAILING ADDRESS**

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

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### DEMONSTRATION OF KNOWLEDGE

<table>
<thead>
<tr>
<th>N/O</th>
<th>1. Demonstration of knowledge; food safety certification</th>
<th>COS MAJ OUT</th>
<th>2</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2. Communicable disease; reporting, restrictions &amp; ex</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>3. No discharge from eyes, nose, and mouth</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>N/O</td>
<td>4. Proper eating, lasting, drinking or tobacco use</td>
<td></td>
<td>2</td>
</tr>
</tbody>
</table>

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

<table>
<thead>
<tr>
<th>N/O</th>
<th>5. Hands clean and properly washed; gloves used pro</th>
<th>4 2</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>6. Adequate handwashing facilities supplied &amp; accessi</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>7. Proper hot and cold holding temperatures</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>8. Time as a public health control; procedures &amp; rec</td>
<td>4 2</td>
</tr>
<tr>
<td>N/O</td>
<td>9. Proper cooling methods</td>
<td>4 2</td>
</tr>
<tr>
<td>N/O</td>
<td>10. Proper cooking time &amp; temperatures</td>
<td>4 2</td>
</tr>
<tr>
<td>N/O</td>
<td>11. Proper reheating procedures for hot holding</td>
<td>4 2</td>
</tr>
</tbody>
</table>

### TIME AND TEMPERATURE RELATIONSHIPS

<table>
<thead>
<tr>
<th>N/O</th>
<th>12. Returned and reserve of food</th>
<th>2</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>13. Food in good condition, safe and unadulterated</td>
<td>2</td>
</tr>
<tr>
<td>N/O</td>
<td>14. Food contact surfaces: clean and sanitized</td>
<td>4 2</td>
</tr>
</tbody>
</table>

### PROTECTION FROM CONTAMINATION

<table>
<thead>
<tr>
<th>N/O</th>
<th>15. Personal cleanliness and hair restraints</th>
<th>1</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>16. General food safety requirements</td>
<td>1</td>
</tr>
</tbody>
</table>

### EQUIPMENT/UTENSILS/LINENS

<table>
<thead>
<tr>
<th>OUT</th>
<th>33. Nonfood contact surfaces clean</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>34. Warewashing facilities: installed, maintained, use</td>
<td></td>
</tr>
<tr>
<td></td>
<td>35. Equipment/Utensils approved; installed; clean; good repair; c</td>
<td></td>
</tr>
<tr>
<td></td>
<td>36. Equipment, utensils and linens: storage and use</td>
<td></td>
</tr>
<tr>
<td></td>
<td>38. Adequate ventilation and lighting; designated area</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>39. Thermometers provided and accurate</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>40. Wiping cloths: properly used and stored</td>
<td>1</td>
</tr>
</tbody>
</table>

### PHYSICAL FACILITIES

<table>
<thead>
<tr>
<th>OUT</th>
<th>41. Plumbing: proper backflow devices</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>42. Garbage and refuse properly disposed; facilities</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>43. Toilet facilities: properly constructed, supplied; c</td>
<td></td>
</tr>
<tr>
<td></td>
<td>44. Premises; personal/cleaning items; vermin-proof</td>
<td>1</td>
</tr>
</tbody>
</table>

### PERMANENT FOOD FACILITIES

<table>
<thead>
<tr>
<th>OUT</th>
<th>45. Floor, walls, ceilings; bull, maintained, and clean</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>46. No unapproved private homes/living or sleeping</td>
<td>1</td>
</tr>
</tbody>
</table>

### CONFORMANCE WITH APPROVED PROCEDURES

<table>
<thead>
<tr>
<th>N/O</th>
<th>16. Compliance with shell stock tags, condition, displa</th>
<th>2</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/O</td>
<td>17. Compliance with Gulf Oyster Regulations</td>
<td>2</td>
</tr>
</tbody>
</table>

### CONSUMER ADVISORY

| N/O | 18. Compliance with variance, specialized process, and HACCP Plan | 2  |

### HIGHLY SUSCEPTIBLE POPULATIONS

| N/O | 19. Consumer advisory provided for raw or undercooked foods | 2  |

### WATER/HOT WATER

| OUT | 20. Licensed health care facilities/public and private schools; prohibited foods not offered | 4 2 |

### LIQUID WASTE DISPOSAL

| OUT | 21. Hot and cold water available                       | 4 2 |

### VERMIN

<table>
<thead>
<tr>
<th>N/O</th>
<th>22. Sewage and wastewater properly disposed</th>
<th>4 2</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>23. No rodents, insects, birds, or animals</td>
<td>4 2</td>
</tr>
</tbody>
</table>

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**SCORE 87**
# CAL CODE OFFICIAL INSPECTION REPORT

**FACILITY NAME:** BASELINE BURGERS  
**LOCATION:** 25578 BASELINE ST A, HIGHLAND, CA 92346  
**DATE:** 10/14/2022  
**INSPECTOR:** Rubi Guido

## 7. PROPER HOT AND COLD HOLDING TEMPERATURES

| POINTS | Compliance date not specified | Inspector Comments: Measured the internal temperature of the following potentially hazardous food at 44F-50F, stored in the preparation/reach-in cooler (measured the ambient temperature at 47F) that is located across from the griddle:  
- Sliced and chopped tomatoes  
- Egg whites  
- Pooled eggs  
- Cream cheese  
- Feta cheese  
- Cottage cheese  
- Cheddar cheese  
- Precooked hash browns  
- Boiled eggs  
- Sour cream  
The employee stated that the above items were stored in the unit at 6:30am-7:30am, approximately 1.25-2.25 hours prior to questioning.  
All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.  
Note: The employee discarded the items that were stored in the cooler on 10/13/22. See VC&D for details. Corrected onsite. |
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>4</td>
<td>10/14/2022</td>
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</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/RI6w5DtEs7w

## 13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

| POINTS | Compliance date not specified | Inspector Comments: Observed liquid waste dripping into an uncovered container with boiled eggs, stored in the reach-in cooler that is located across from the griddle.  
All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.  
Note: The employee discarded the eggs. See VC&D for details. Corrected onsite. |
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>4</td>
<td>10/14/2022</td>
<td></td>
</tr>
</tbody>
</table>

### Violation Description:
All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

### More Information:
https://youtu.be/JrRQVxqDXy4
## 27. FOOD SEPARATED AND PROTECTED

| POINTS | Compliance date not specified | Inspector Comments: A) Observed an ice bath with one (1) container of shell eggs and one (1) container of pooled eggs stored (without separation/protection from potential contamination) to the left of and an open/exposed waffle maker stored (without separation/protection from potential contamination) in front of the hand sink that is located across from the fryers. Observed the hand sink to be located on the preparation counter at the far end of the preparation line and a shelf installed directly in front of the hand sink, only allowing access to the hand sink from an angle. The owner stated that the shelf was installed approximately two (2) years ago. Discontinue this practice and remove the addition in front of the hand sink. Install a 12 in splash guard on the left side of the hand sink. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage (113980). Note: A follow-up inspection will be conducted on or after 10/18/22 to verify compliance. If compliance is not met upon reinspection, then a billable re-reinspection will follow. B) Observed all containers with food to be uncovered and stored in the reach-in cooler (located across from the griddle) with excessive black mold-like substance buildup on all surfaces inside the cooler. Discontinue this practice. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage (113980). |
| 1 | Not In Compliance | Violation Reference - HSC - 113984 (a, b, c, d, f) |

### 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.

## 33. NONFOOD-CONTACT SURFACES CLEAN

| POINTS | Compliance date not specified | Inspector Comments: Observed excessive black mold-like substance buildup on all surfaces inside the reach-in cooler (with uncovered food containers) that is located across from the griddle. All nonfood-contact surfaces of utensils and equipment shall be clean. Note: The owner stated that the cooler will be cleaned entirely. |
| 1 | Not In Compliance | Violation Reference - HSC - 114115 (c) |

### 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 | Compliance date not specified | Inspector Comments: Measured the ambient temperature of the reach-in cooler (holding potentially hazardous food) at 47F, located across from the griddle. Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below. Note: The manager adjusted the ambient temperature. Measured the ambient temperature of the unit at 36F. Corrected onsite. |
| 1 | Complied on 10/14/2022 | Violation Reference - HSC - 114130, 114130.1, 114130 |

### Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, 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)
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME: BASELINE BURGERS
LOCATION: 25578 BASELINE ST A, HIGHLAND, CA 92346
DATE: 10/14/2022
INSPECTOR: Rubi Guido

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS: 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: A) Observed food equipment and paper goods stored on top of the walk-in cooler.
Discontinue this practice. Ensure all food equipment is stored in an approved location.
B) Observed one (1) unfastened pressurized cylinder stored in the warewashing area.
Pressurized cylinders must be securely fastened to a rigid structure.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS: 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed several damaged and unapproved floor tiles throughout the kitchen and storage areas.
All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Ensure floors, walls, and ceilings are clean and in good repair.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

51. PLAN REVIEW

POINTS: 0

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114380

Inspector Comments: Observed the following:
- Food equipment storage on top of the walk-in cooler.
- A brick wall in the women's restroom.

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)

52. VC & D

POINTS: 0

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

Inspector Comments: The employee voluntarily consented to the condemnation and destruction of the following:
- Approximately one (1) pound of cheddar cheese
- Approximately six (6) pounds of precooked hash browns
- Approximately eight (8) boiled eggs
- Approximately 1/2 pound of sour cream

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.”
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME: BASELINE BURGERS
LOCATION: 25578 BASELINE ST A, HIGHLAND, CA 92346
DATE: 10/14/2022
INSPECTOR: Rubi Guido

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

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

Overall Inspection Comments

"B" grade card posted.

PEP Talk given.

The following documents were provided:
- Re-score form
- Top 5 CDC Risk Factors
- Active Managerial Control handout
- Risk Based Inspection Frequency handout

NOTE:
DO NOT REMOVE, RELOCATE, OR OBSTRUCT IN ANY WAY THE LETTER GRADE CARD.

Non-compliance will result in a billable follow-up inspection at an hourly rate of $245.

When ready for re-inspection, submit a re-score inspection application.

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: Magdanela Rebollar
TITLE: Owner