



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS		REINSPECTION DATE 10/27/2020	INSPECTOR Kelly Eredia	DATE 10/13/2020
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311		PERMIT EXPIRATION 9/30/2070	IDENTIFIER: None	
TIME IN 4:09 PM	TIME OUT 5:30 PM	FACILITY ID FA0002841	RELATED ID PR0009435	PE 1622
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE				

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Reinspection conducted on this day as follow-up to routine inspection conducted 10/8/20. On that day, approximately fifty-seven (57) live active cockroaches were observed throughout facility in food prep and food storage areas. Dead cockroaches were also observed in non-food contact areas. Facility was closed and permit suspended. Owner was advised to obtain a form of pest control to eliminate cockroach infestation, and to clean and sanitize all contaminated areas including, bins, utensils and shelving. It was also recommended to seal all holes, cracks and gaps from floors, walls and ceilings to eliminate points of entry for vermin.

During reinspection, live cockroaches observed on floor in various areas of kitchen, including food storage room, food prep area, cook area and on wall behind soda boxes. Numerous dead cockroaches observed on shelving food is stored, on floor beneath equipment, and on top of can stored in storage area. Eliminate all cockroaches and clean and sanitize all food contact surfaces. Ensure to discard any food contaminated.

Permit shall remain suspended and facility closed until successful elimination of cockroaches has been verified.

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

Overall Inspection Comments

Permit shall remain suspended and facility closed until successful elimination of cockroaches has been verified. Contact EHS at 800-442-2283 for reinspection.

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: No Sig

TITLE:

Total # of Images: 0