



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>HATE BURGER</b>				REINSPECTION DATE <b>Next Routine</b>	INSPECTOR <b>Edith Lopez</b>	DATE <b>3/25/2020</b>
LOCATION <b>7 N 5TH ST, REDLANDS, CA 92373</b>				PERMIT EXPIRATION <b>10/31/2020</b>	IDENTIFIER: None	
TIME IN <b>11:27 AM</b>	TIME OUT <b>11:50 AM</b>	FACILITY ID <b>FA0027779</b>	RELATED ID <b>PR0036791</b>	PE <b>1620</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 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: This re-inspection is being conducted at the request of the operator.

This facility was closed for business at the time of this inspection.

On 03/24/2020 the health permit for this facility was suspended due to lack of hot water at the facility. On this date, after a thorough inspection of the entire kitchen facility, all hand sinks measured 102F+ and the prep sink/3-compartment sink/mop sink measured 120F+.

This food facility was observed to have both hot and cold water. The health permit for this facility was re-instated on 3/25/2020. The notice of closure sign was removed this date.

Continue to maintain this facility in good working conditions providing both hot and cold water.

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

#### Overall Inspection Comments

"B" grade card was posted on this date.

DO NOT REMOVE, RELOCATE, OR REPLACE LETTER GRADE.

No further action required at this time.

#### 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: MATTHEW HARRY  
TITLE: OWNER

Total # of Images: 0