

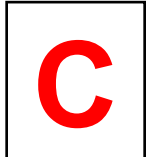


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAXWELL'S BURGERS		DATE 8/15/2019	REINSPECTION DATE 8/29/2019	PERMIT EXPIRATION 10/31/2019
LOCATION 17772 HWY 18, APPLE VALLEY, CA 92307			INSPECTOR Dawn LaFlower	
MAILING ADDRESS 17770 HWY 18, APPLE VALLEY CA 92307			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:22 AM	TIME OUT 1:58 PM	FACILITY ID FA0005866	RELATED ID PR0009573	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.



SCORE 70

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.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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			⊗
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 ⊗
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			4 ⊗

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 ⊗

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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
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 **MAJOR**

POINTS 4	Compliance date not specified Complied on 8/15/2019 Violation Reference -	Inspector Comments: Operator observed failing to wash hands between handling raw bacon and proceeding to food preparation. Operator also observed insufficiently washing hands to remove food debris. Properly wash hands with soap and warm water between tasks for a minimum of 10 to 15 seconds by vigorously rubbing to remove food debris and rinse with clean running water followed by drying with disposable paper towels.
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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/EHSDocuments/HandwashingDoneRight.pdf>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: Open cup of ice water observed stored on ledge of hand sink. Discontinue any eating or drinking in food preparation areas. Corrected; cup removed.
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Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: Roll of paper towels observed not stored in dispenser at the preparation station hand sink. Store hand wash supplies in dispensers. Recommend relocating the paper towel dispenser from above the drain board of the 3 compartment sink to above hand sink.
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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: Box of raw bacon observed with an internal temperature varying between 45 and 58 degrees. Operator states that bacon was removed from the preparation refrigerator approximately 1 hour prior to inspection. Maintain cold holding temperatures of potentially hazardous foods at or below 41 degrees. Operator immediately returned bacon to the preparation refrigerator.
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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/Food_Danger_Zone.pdf



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9. PROPER COOLING METHODS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114000	<p>Inspector Comments: Cooked potatoes observed in a bowl on preparation table with an internal temperature ranging from from 113 to 127 degrees without any temperature intervention. Operator states potatoes were cooked approximately 1 hour prior.</p> <p>Ensure to rapidly cool foods from 135 degrees to 70 degrees within 2 hours and from 70 degrees to 41 degrees within another 4 hours. When actively cooling potatoes on preparation tables, cut potatoes into smaller portions and place container in ice to rapidly cool.</p>
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Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<p>Inspector Comments: Operator states that customer self-service soda nozzles are cleaned and sanitized every two days.</p> <p>All customer self-serve utensils must be cleaned and sanitized minimally every 24 hours.</p>
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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/TowelSanitizingSolution.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<p>Inspector Comments: Observed what appears to be new rodent droppings in the non-food storage closet. Dead rodent and dead roaches observed on sticky trap.</p> <p>Ensure all vermin are excluded from facility.</p>
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Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments: Raw hamburger observed stored on ledge of preparation refrigerator without any method of protection.</p> <p>Open container of salt observed on ledge of preparation refrigerator observed without any method of protection.</p> <p>Open container of bbq sauce on shelf above preparation refrigerator observed without lid.</p> <p>Ensure all foods are covered and protected from contamination.</p>
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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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: Debris accumulation observed on shelves above and below preparation and 3 compartment sink.</p> <p>Clean and maintain all non-food contact surfaces in clean condition.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified	Inspector Comments: Chlorine sanitizer test strips observed not available. Provide chlorine sanitizer test strips to adequately measure sanitizer concentrations.
	Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/ThreeCompartmentSink.pdf>

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: Upright refrigerators and freezers observed non-functional. Reach in ice cream freezer observed non-functional. Operator using a pre-packaged ice cream freezer as a temporary freezer until replaced. Repair non-fuctionional equipment. Pre-packaged beverage refrigerator observed being used to store milk and other open foods in the customer area. Discontinue using refrigerator for open food/drink storage. Ice Machine observed non-functional. Repair ice machine or relocate ice machine in storage (that is improperly draining) in its place. Residential toasters, microwave, and food processor (shredder) observed in use. Discontinue use of all non-commercial equipment. Use only NSF equipment that is approved plan check.
	Not In Compliance 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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Styrofoam container observed being used for scoop in the salt container on top of the preparation refrigerator. Metal bowl observed being used in the bulk flour container. Use only approved scoops with handles.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

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)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Ventilation panel observed missing above grill. Repair/replace ventilation panel. Deep fryer observed moved approximately 8 to 10 inches from the inner edge of ventilation hood. Move deep fryer to no less than 6 inches inside hood. Vertical broiler (Gyro) observed without overhead ventilation hood. Vertical broiler (Gyro) is required to be placed under a ventilation hood.
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Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Thermometer in the the preparation refrigerator observed non-functional. Replace thermometer. Food probe thermometer observed not available. Provide a calibrated food probe thermometer.
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Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.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:
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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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: A temporary ice machine observed installed next to the upright freezer and improperly draining to the floor sink. Remove ice machine. No equipment can drain to a floor dink.
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Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: An approximate 1" partial gap under the back receiving door observed. Repair/replace weather stripping.
		Numerous non-functional equipment observed. Remove equipment to prevent vermin infestation.
		Janitorial sink observed being used to store bagged and clean towels. Discontinue using janitorial sink for storage.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

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: Debris accumulation observed on floors behind cooking equipment, under storage shelves in the back storage room, on walls behind steam table, and on wall behind preparation refrigerator, and 3 compartment sink. Clean and maintain all floors, walls, and ceilings in clean condition.
		Holes in walls and ceilings observe in wall across from non-functional refrigerator and freezer, and in the ceiling in the back storage area. Repair all walls and ceilings.
		Floors in the kitchen and storage areas observed in disrepair. Repair/replace floors with approved flooring. Contact The Environmental Health Plan Check Department for information on approved base cove and flooring.

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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments:

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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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.

Overall Inspection Comments

"C" grade placard posted - Do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour.

Due to this facility receiving a score below an "80", this facility must submit a Request for Re-score Inspection within 30 days of this inspection and no later than September 14, 2019. Failure to comply with submitting the Request for Rescore Inspection will result in closure of facility.

A re-score inspection is a new, complete routine inspection. The re-score inspection will address any un-corrected violations as noted on the prior Official Inspection Report as well as any additional violations observed at the re-score inspection. Facility must obtain at least a "B" on the re-score inspection, otherwise facility will be closed until a "B" grade is achieved on any future re-score inspections.

Request for Re-score Inspection form provided.
Food Handler Card verification form provided.
Top 5 CDC Risk Factors flier provided.
Food Facility Risk Based Inspection Frequency flier provided.
Active Managerial Control flier provided.

A reinspection will be conducted in 2 weeks to observe if the reach in refrigerator and freezer are working. The preparation refrigerator is not sufficient for food storage for this facility.

Facility does not have a food preparation sink. Grease trap is located under the 3 compartment sink. If a transfer of ownership is to occur, facility will be required to be brought to code.

Signature(s) of Acknowledgement

NAME: Max
TITLE: Owner/Operator