



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS				REINSPECTION Not Specified	INSPECTOR Stephanie Obregon P	DATE 8/10/2022
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311				PERMIT	IDENTIFIER: None	
TIME IN 9:32 AM	TIME OUT 10:32 AM	FACILITY ID FA0002841	RELATED ID CO0084128	PE 1622	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED	

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: The purpose of this visit is to conduct a complaint investigation. A complaint was received by the San Bernardino County Environmental Health Services on July 16, 2022. The complainant stated that they observed used napkins, straws, and trash located on the front top ordering counter. Per complainant, an employee preparing food for customers did not wash their hands or use gloves. The complainant stated they could not find the grade card rating for the facility.

Upon questioning, the manager stated they were not aware of this complaint and have not received any in similar nature. Per manager, employees are required to wash their hands in between changing tasks and every time gloves are donned. Upon questioning, the manager stated employees are required to wash their hands for approximately 30 seconds with hot water and soap, then dry. Per manager, two type of gloves are used in the facility. The manager stated the blue gloves are used when handling meats and the clear gloves are used when preparing, or handling other foods. Observed an employee don a pair of gloves, then proceed to prepare food without washing their hands in between at the cook's line (See violation 16C005). The employee was instructed to was his hands before donning gloves. Observed the "B" grade card from the last inspection (12/16/2021) to be relocated from the previous complaint investigation conducted on 06/23/2022. Observed grade card to be relocated from the front entranced doors, and moved to the top left corner of the entrance doors. The "B" grade card was moved from original location and placed in a location not visible to the public. The manager was informed that the "B" grade card shall not be removed, relocated, or obscured and failure to comply will result in charged follow up inspections at \$122.50 minimum first 30 minutes (See violation 16C047). Observed no trash or debris on the counters or customer dining area.

Complaint closed.

Description: A complaint report has been received by Environmental Health.

16C005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed an employee don a pair of gloves, then proceed to prepare food without washing their hands in between at the cook's line.

Employees are required to change gloves when switching between tasks or when the gloves become worn, damaged or soiled. Each time new gloves are dawned, employees are required to wash and dry hands prior to putting on gloves.

Corrected on site. The employee washed hands before dawning gloves.

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))



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16C047 Signs posted; last inspection report available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113725.1, 113953.5

Inspector Comments: Observed the "B" grade card from the last inspection (12/16/2021) to be relocated from the previous complaint investigation conducted on 06/23/2022. Observed grade card to be relocated from the front entranced doors, and moved to the top left corner of the entrance doors. The "B" grade card was moved from original location and placed in a location not visible to the public.

NOTE: On this date, "B" grade card was placed on the right side window next to the double entrance doors adjacent to the parking lot.

Ensure to keep the letter grade card posted at all times.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at \$122.50 minimum of 30 minutes.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

Overall Inspection Comments

A complaint investigation was conducted on this date.

Violations in regards to the complaint were observed.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at \$122.50 minimum of 30 minutes.

No further action required.

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](#).

Total # of Images: 0