



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SMACKED BURGER SHACK</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Guy Surber</b>	DATE <b>1/19/2021</b>
LOCATION <b>799 BASELINE ST, SAN BERNARDINO, CA 92410</b>				PERMIT EXPIRATION <b>11/30/2020</b>	IDENTIFIER: SHARED KITCHEN	
TIME IN <b>4:20 PM</b>	TIME OUT <b>4:39 PM</b>	FACILITY ID <b>FA0035267</b>	RELATED ID <b>PR0045582</b>	PE <b>1620</b>	SERVICE: 006 - FIELD CONSULTATION	
				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.

**16K992 Permit Reinstatement**

Compliance Date: <b>Not Specified</b>	<b>Inspector Comments:</b> Permit reinstated at Smacked Burger Shack in San Bernardino. Observed that all sinks had hot water at a minimum of 120F and cold water.
Not In Compliance	
Reference - HSC	

**Description:** The health permit to operate is hereby reinstated and facility may open.

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**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**

*No Sig*

NAME: Anthony Toney  
TITLE:  
Total # of Images: 0