



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS				REINSPECTION DATE Not Specified	INSPECTOR Matthew Covach	DATE 3/8/2021
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:05 AM	TIME OUT 1:21 PM	FACILITY ID FA0002841	RELATED ID CO0074679	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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, 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.

#### 16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** Environmental Health received a complaint stating on 12/4/2020 complainant purchased pastrami chili cheese fries. Complainant stated that the food was spoiled. After complainant consumed the food, approximately one (1) day later, complainant began to vomit, had stomach pain, and had diarrhea. Complainant did not seek medical attention.

Discussed nature of complaint with operator on site and manager via speaker phone who were aware of complaint.

Questioned manager if any employees have been ill or reported to work ill. Per operator on site, no employees have been or reported to work ill.

Facility has not had any changes in food suppliers, food processing procedures or has modified ingredients.

Pastrami chili cheese fries contain pastrami, chili, and French fries.

Operator stated that pastrami is delivered to facility fully cooked in plastic vacuum sealed bags stored in cardboard box stored in walk-in cooler at or below 41 F. Observed pastrami stored in walk-in cooler measured at or below 41 F. Employee stated that the pastrami is reheated to 165 F and hot-held on hot-holding prep table at or above 135 F. Observed hot-held pastrami on hot-holding prep table measured at 167 F. Operator stated that chili is delivered to facility and stored in walk-in cooler at or below 41 F. Observed chili stored in facility stored in walk-in cooler measured at or below 40 F. Operator stated that chili is heated in large pot on two-burner stove until boiling. Observed chili boiling with a raw wood utensil approximately three (3) feet in length, that appeared to cut from a 2x4 stored laying across the top of an open pot of chili in large pot on two-burner stove (see Equipment/ Utensils- approved; installed; clean; good repair, capacity violation). Operator stated that chili is placed in smaller containers and transferred to hot-holding prep table and hot-held at or above 135 F. Observed smaller containers of chili in hot-holding prep table measured at or above 157 F. Observed cooked French fries under heat lamp measured at or above 161 F. All food items listed above appeared in good condition.

Facility has not experience any failures in equipment, power, water or had any waste water or sewage overflows.

Observed hot water exceeding 125 F degrees throughout the facility.

Observed missing hand soap from dispenser at handwashing sink located near two-burner stove. Observed hand towels missing from handwashing sink located near kitchen entrance door (see adequate handwashing violation).

Chemicals observed stored separately from food and food contact surfaces.

Based on the information obtained during foodborne illness investigation, including inadequately supplied handwashing facilities and unapproved utensil, complaint is plausible.

Complaint closed.

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



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### 16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

**Inspector Comments:** 1. Observed missing paper towels at handwashing sink located near kitchen entrance door.

2. Observed missing hand soap at handwashing sink located near two-burner stove in rear kitchen.

Ensure that all handwashing sinks are maintained fully stocked with hand soap and hand towels in dispensers at all times for proper handwashing.

**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)

### 16C026 Approved thawing methods used, frozen food

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114018, 114020, 114020.1

**Inspector Comments:** Observed container of frozen raw chicken improperly thawing at ambient room temperature in standing water on counter opposite two-burner stove in rear kitchen.

Ensure that food is thawed in one of the following ways:

- Under refrigeration that maintains the food temperature at 41F or below.
- Completely submerged under potable running water for a period not to exceed two (2) hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- In a microwave oven if immediately followed by immediate preparation.
- As part of a cooking process.

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

### 16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

**Inspector Comments:** Observed a raw wood utensil approximately three (3) feet in length, that appeared to cut from a 2x4 stored laying across an open pot of chili cooking on two-burner stove in rear kitchen.

Ensure all new and replacement food-related and utensil-related equipment is certified by an NSF/ ANSI, smooth, durable, and easily cleanable.

**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)

### 16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

**Inspector Comments:** Observed three (3) wiping cloths stored improperly in the following locations:

- Two (2) wiping cloths stored on counter between front kitchen and cash register counter.
- One (1) wiping cloth stored on counter immediately in front of flat grill in front kitchen.

Ensure wiping cloths are stored fully submerged in clean water with sanitizer of proper concentration between uses.

NOTE: Wiping cloths not observed in use.

**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)

### 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](#).



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**Total # of Images: 0**