



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS		DATE 10/8/2020	REINSPECTION DATE 10/22/2020	PERMIT EXPIRATION 9/30/2070
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311			INSPECTOR Luis Verde	
MAILING ADDRESS 1701 E MAIN ST, BARSTOW CA 92311			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:35 PM	TIME OUT 4:37 PM	FACILITY ID FA0002841	RELATED ID PR0009435	PE 1622

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 80

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
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ 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			2
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
In	6. Adequate handwashing facilities supplied & accessib			⊗ 2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
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	2
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	+	⊗	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

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			⊗ 2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals			⊗ 2

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

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
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	⊗



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS	DATE 10/8/2020
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311	INSPECTOR Luis Verde

54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Due active cockroach infestation, facility is closed and permit suspended until reinspection is conducted to verify elimination of infestation. Contact Environmental Health Services at 1-800-442-2283 to schedule reinspection once vermin infestation has been eliminated prior to opening for operation.
---------------------------	---	---

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Complied on 10/8/2020 Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed one (1) crate full of limes, one (1) crate of green tomatillos, and three (3) heads of purple cabbage inside the walk in refrigerator to be covered in mold. Ensure all potentially hazardous foods (PHFs) are in good condition, safe, and unadulterated. Employee voluntarily discarded the listed food items. See VC&D. Corrected on site.
---------------------------	--	--

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

21. HOT AND COLD WATER AVAILABLE ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed no hot water in adjustable kitchen handwashing sink between dry storage unit and walk-in refrigerator and no cold water in the adjustable kitchen handwashing sink in the back of kitchen next to prep table. Ensure an adequate, protected, pressurized, and potable supply of hot and cold water is available at all times
---------------------------	---	---

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed approximately fifty-seven (57) live active cockroaches throughout the facility in food prep and food storage areas. Dead cockroaches were also observed in non-food contact areas. Ensure to clean and sanitize all contaminated areas including, bins, utensils and shelving. Seal all holes, cracks and gaps from floors, walls and ceilings to eliminate points of entry for vermin. Obtain a form of pest control to eliminate and maintain facility free from cockroaches at all times. Due active cockroach infestation, facility is closed and permit suspended until reinspection is conducted to verify elimination of infestation. Note: Operator stated pest control had serviced the facility the day before. Pest control would be returning on 10/10/2020.
---------------------------	--	---

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS	DATE 10/8/2020
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311	INSPECTOR Luis Verde

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed no hand soap in employee restroom.

Ensure all hand washing facilities are properly supplied with hand soap.

Observed kitchen handwashing sink between walk in freezer and dry storage area unable to drain with no hot water available. Kitchen handwashing sink was also not properly secured to wall.

Repair/Replace handwashing sink and ensure it is accessible at all times.

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)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS
1

Compliance date not specified
Complied on 10/8/2020
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Observed one (1) container containing nine (9) raw steaks thawing at ambient temperature on shelf between walk-in fridge and prep table in kitchen. Employee stated steaks had been thawing for over two hours.

Ensure all potentially hazardous foods are properly thawed using approved food safety methods such as in the refrigerator, completely submerged under cold running water for less than 2 hours, in the microwave, or as part of the cooking process.

Employee voluntarily discarded raw steaks. See VC&D.

Corrected on site.

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)

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

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed several containers of food stored in cold holding reach in in kitchen to be uncovered, nesting, and surrounded with food debris.

Ensure all food is properly separated and protected to prevent contamination.

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.

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: Observed the following:

- Two (2) ladles above hot holding unit stored in shelf covered in food debris
- Three (3) food prep knives hanging on metal strip above food prep table with dry food debris
- Meat Slicer in front of warewashing sink with wet and dry food debris

Ensure all equipment and utensils are properly cleaned and stored to prevent contamination.

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS	DATE 10/8/2020
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311	INSPECTOR Luis Verde

48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBC - 33.0409	Inspector Comments: Observed six (6) missing food handler cards. Fax (909-387-4323) or email (sbcfoodworker@gmail.com) missing food handler card form with valid food handler cards within 14 days, by 10/22/20, to avoid a future charged follow-up inspection at an hour rate of \$245 with a 30 minute minimum charge. NOTE: Food handler cards must be San Bernardino County to be valid. Food handler card form was provided.
---	--	--

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

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator voluntarily discarded the following: - One (1) crate of limes - One (1) crate of green tomatillos - Three (3) heads of purple cabbage - Nine (9) pieces of raw steak
---	---	--

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

CV. COVID-19 OBSERVATIONS

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	Inspector Comments: Observed the following: - Social distancing signs and Face Mask required signs - Hand sanitizer provided - Outdoor dining available - One (1) customer dining inside facility - Multiple employees not wearing or improperly wearing face masks
---	---	---

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS	DATE 10/8/2020
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311	INSPECTOR Luis Verde

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Re-score form and food handler card form were provided.

Permit was suspended on this date. Notice of Closure sign was posted on front door.

Reinspection will be conducted on a later date. 'B' Letter grade will replace Notice of Closure sign upon verification of compliance.

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:
TITLE: