



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MEGA TOM'S BURGERS		REINSPECTION DATE Not Specified		INSPECTOR Kelly Eredia	DATE 5/27/2021
LOCATION 1701 E MAIN ST, BARSTOW, CA 92311				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 4:01 PM	TIME OUT 4:39 PM	FACILITY ID FA0002841	RELATED ID CO0078466	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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 foodborne illness stating on 5/23/2021 steak, baked potato and vegetables was consumed by complainant. Baked potato had brown/ black on the corners and was hard with a gray color. The vegetables were cold and had a weird color, and the steak tasted like it had been in the freezer for a long period of time and then taken out and cooked. It tasted very old. Complainant had two small bites and had a stomach ache all night long. The restaurant was very dirty. The bathroom was discussing with no toilet paper, no paper towels and poop on the toilet. It is not known if medical attention was sought.

Discussed nature of complaint with manager on duty who is not aware of complaint.

Questioned manager if any employees have been ill or reported to work ill. Per manager 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.

Steak is stored frozen until ready to slice and store for use. To thaw, steak is placed in walk-in-cooler until partially thawed, sliced, and stored in reach-in-cooler drawer at cooks line. Steaks observed stored in drawer observed in good condition and below 29F. Steaks are not cooked until ordered. During inspection, no steaks observed cooked.

Baked potatoes are cooked three (3) at a time after lunch hours, and stored in steam table. During inspection, potatoes in steam table all opened and observed in good condition. Potatoes not used by end of day are discarded; no cooling or reheating conducted.

Vegetables are stored frozen in walk-in-freezer and in reach-in-cooler drawer at cooks line. Vegetables are not cooked until ordered. Once ordered, vegetables are cooked from frozen; no thawing. No vegetable observed cooked at time of inspection.

Facility has not had hired any recent food handlers, and all food handlers have valid Food Handler Cards.

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

Observed hot water exceeding 120F degrees at all sink except front handwash sink. Cold water lever of rear handwash sink observed missing (see hot and cold water available violation).

Observed bleach in sanitizer bucket at approximately 10 ppm (see wiping cloths violation). Chemical warewashing machine observed properly functioning with 50 ppm chlorine.

Chemicals observed stored separately from food and food contact surfaces.

Complaint closed.

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



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16C021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c),
114099.2(b)

Inspector Comments: Observed hot water of handwash sink located in front of kitchen not functional.
Handwash sink in rear of kitchen observed missing cold water lever.

Repair front sink to provide hot water, and repair/replace cold water lever of rear handwash sink.

Reinspection required in 3 business days to ensure compliance.

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)

16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed approximately 10 ppm bleach sanitizer in sanitizer bucket.

Provide a minimum of 100 ppm bleach at all times.

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](#).

Signature(s) of Acknowledgement

NAME: No Sig

TITLE:

Total # of Images: 0