



INSPECTION REPORT

Facility Name: IN-N-OUT BURGER #159	Program Identifier:	Inspection Date: 02/05/2019	FACILITY STATUS PASS
Address: 260 Washington St	City/Zip: Daly City, 94015	Suggested Re-Inspection Date: 08/05/2019	
Owner/Permittee: IN-N-OUT BURGER INC	Person in Charge:	Phone #: 6507582896	
E-mail Address: osc@innout.com; store159@innout.com	Time In:	Time Out:	
Certified Food Manager: Ryan Whalen	Exam Provider: Servsafe	Date Expired: 7/7/2021 12:00	
Program Record ID: PR0039584 (PR,SR,CO):	PE: 1513	Service: 001	

A \$182.00 (1hour minimum) fee will be charged for verified complaints, to reopen facilities ordered closed, or when violations noted during inspection are not corrected prior to reinspection. Any or all violations may be posted at the Environmental Health web site.

IN=In compliance N/A=Not applicable N/O=Not observed COS=Corrected on-site OUT=Items not in compliance Maj=Major violation Min=Minor violation											
CRITICAL RISK FACTORS						GOOD RETAIL PRACTICES					
The following pose a threat to public health and must be corrected immediately.						Preventive measures that can reduce food borne illness.					
						SUPERVISION					
						IN	OUT	COS	NO	NA	
EMPLOYEE KNOWLEDGE/HEALTH & HYGIENE						24	Person in charge present and performs duties				
1a	Demonstration of knowledge	x					x				
1b	Original food safety certification and food handler cards; valid, available for review	x					x				
2	Communicable disease; reporting, restrictions & exclusions	x								x	
3	No discharge from eyes, nose and mouth	x								x	
4	Proper eating, tasting, drinking or tobacco use	x									
PREVENT CONTAMINATION BY HANDS						GENERAL FOOD SAFETY REQUIREMENTS					
5	Hands clean and properly washed; proper glove use	x									
6	Adequate hand washing facilities; supplied and accessible	x									
TIME AND TEMPERATURE RELATIONSHIP						FOOD STORAGE/DISPLAY/SERVICE					
7	Proper hot and cold holding temperatures	x									
8	Time as a public health control; procedures & records									x	
9	Proper cooling methods									x	
10	Proper cooking time and temperature	x									
11	Proper reheating procedures for hot holding									x	
PROTECTION FROM CONTAMINATION						EQUIPMENT/UTENSILS/LINENS					
12	Returned and re-service of food	x									
13	Food in good condition, safe and unadulterated	x									
14	Food contact surfaces: clean and sanitized	x									
FOOD FROM APPROVED SOURCES						PHYSICAL FACILITIES					
15	Food obtained from approved source	x									
16	Compliance with shell stock tags, condition, display									x	
17	Compliance with Gulf Oyster Regulations									x	
ADDITIONAL CRITICAL RISK FACTORS						SIGNS/ REQUIREMENTS					
18	Compliance with variance, specialized processes & HACCP									x	
19	Consumer advisory provided for raw or undercooked foods									x	
20	Licensed health care facilities/public & private schools: prohibited foods not offered									x	
21	Hot and cold water available			x	x						
22	Sewage and wastewater properly disposed	x									
23	No insects, rodents, birds or animals present	x									
						47	Signs posted; last inspection report available				
						48	Permit available				
						49	Plan review				
COMPLIANCE & ENFORCEMENT											
C1 - REFERRAL	C4 - CEASE/DESIST	C7 - POLYSTYRENE	E1 - PLACARD POSTED	E4 - RE-OPEN	E7 - CHANGE OF OWNERSHIP-DENIED						
C2 - VC&D	C5 - IMPOUNDMENT	C8 - STORMWATER	E2 - PHOTO DOCUMENTATION	E5 - TRANSFAT	E8 - CHANGE OF OWNERSHIP-APPROVED						
C3 - SAMPLES	C6 - IMPOUND RELEASED	C9 - PLASTIC BAG BAN	E3 - HEARING	E6 - MENU	E9 - CHANGE OF OWNERSHIP-PENDING						

Received by: Justin Manager

Specialist: JEANETTE GORECHO, REHS Phone: 6503394470

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MEASUREMENTS DOCUMENTATION REQUIRED FOR ALL FACILITIES WITH PHF NO PHF


Item	Measurement	Comment
raw beef patties/designated refrigerator	39.00 F	
water/all other handwashing sinks	100.00 F	
water/3-compartment sink	120.00 F	
grilled onions/grill	211.00 F	
cooked beef patty/grill	172.00 F	
sliced tomatoes/prep top refrigerator	41.00 F	
spread/prep refrigerator	40.00 F	
water/handwashing sink by employee entrance	58.00 F	provide at least 100F water immediately- COS
quaternary ammonium/3-compartment sink	200.00 PPM	
quaternary ammonium/sanitizer bucket	200.00 PPM	
raw beef patty/prep top refrigerator	41.00 F	
milk shake base/walk-in cooler	34.00 F	
sliced tomatoes/prep refrigerator	41.00 F	
spread/walk-in cooler	36.00 F	

OBSERVATIONS AND CORRECTIVE ACTIONS

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

No.	Violation Comment	Comply By Date
21.	21. Hot and cold water available Water measured 58F at the handwashing sink closest to the employee entrance. Provide water between 100F-108F immediately. Corrected on-site. If this handwashing sink is available for employees to use, water must be provided at a temperature of 100F-108F.	Complied On Site

Overall Comments:

Received by:
Justin Manager


Specialist: JEANETTE GORECHO, REHS Phone: 6503394470



INSPECTION REPORT

Safe Food Donations: San Mateo County Environmental Health encourages all food facilities to participate in our Safe Surplus Food Donation Program. This is a statewide effort to get edible food out of the trash and to the families that are in need. Your business is protected by the Bill Emerson Good Samaritan Act and the California Retail Food Code 114433 that states any person, gleaner, or food facility that donates food as permitted by Section 114432 shall not be subject to civil or criminal liability. The county appreciates your business and contribution to the local community and environment. For more information regarding Safe Surplus Food Donations, please visit our website at <https://www.smchealth.org/fooddonation> or by phone at 650-692-6200.

Please note: Health permits are non-transferrable. In the event of a change of ownership, the new owner must apply for a new health permit. The placard is the property of San Mateo County Environmental Health Services. The placard shall remain posted as designated by the representative of San Mateo County. If removed the facility will be subject to a fine of \$500 per incident.

Received by:
Justin Manager



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