



# COUNTY OF SAN MATEO HEALTH SYSTEM

## RETAIL FOOD FACILITY OFFICIAL INSPECTION REPORT

Environmental Health Services Division  
2000 Alameda de las Pulgas #100  
San Mateo, CA 94403 (650) 372-6200 FAX (650) 627-8244  
www.smchealth.org/food

Facility Name: IN-N-OUT BURGER #159		Program Identifier:		Inspection Date: 02/01/2018		<b>FACILITY STATUS</b>  <b>PASS</b>
Address: 260 Washington St		City/Zip: Daly City, 94015		Suggested Re-Inspection Date: 08/01/2018		
Owner/Permitee: IN-N-OUT BURGER Inc.		Person in Charge:		Phone #: 6507582896		
E-mail Address: osc@innout.com		Time In:		Time Out:		
Certified Food Manager: Ryan Whalen		Exam Provider: Servsafe		Date Expired: 7/7/2021 12:00		
Program Record ID: (PR,SR,CO): PR0039584		PE: 1513		Service: 001		

A 1-hour minimum reinspection fee will be charged for verified complaints, to reopen facilities ordered closed, or when violations noted during inspection are not corrected prior to reinspection. For the most current re-inspection fee please visit our website at smchealth.org/ehfees. 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.					
EMPLOYEE KNOWLEDGE/HEALTH & HYGIENE						SUPERVISION					
	IN	MAJ	MIN	COS	NO	NA	IN	OUT	COS	NO	NA
1a	x						24	x			
1b	x						25	x			
2	x						<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
3	x						26				x
4	x						27	x			
<b>PREVENT CONTAMINATION BY HANDS</b>							28	x			
5	x						29	x			
6	x						<b>FOOD STORAGE/DISPLAY/SERVICE</b>				
<b>TIME AND TEMPERATURE RELATIONSHIP</b>							30	x			
7	x						31	x			
8						x	32	x			
9	x						<b>EQUIPMENT/UTENSILS/LINENS</b>				
10	x						33	x			
11						x	34	x			
<b>PROTECTION FROM CONTAMINATION</b>							35	x			
12	x						36	x			
13	x						37				x
14	x						38	x			
<b>FOOD FROM APPROVED SOURCES</b>							39	x			
15	x						40	x			
16						x	<b>PHYSICAL FACILITIES</b>				
17						x	41	x			
<b>ADDITIONAL CRITICAL RISK FACTORS</b>							42	x			
18	x						43	x			
19						x	44	x			
20						x	45	x			
21			x	x			46	x			
22	x						<b>SIGNS/ REQUIREMENTS</b>				
23	x						47	x			
<b>COMPLIANCE &amp; ENFORCEMENT</b>											
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: Charisma Assistant 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/designated refrigerator	34.00 F	
beef patty/flat top grill	180.00 F	
raw beef/undercounter refrigerator	33.00 F	
quaternary ammonium concentration/sanitizer bucket by pick up window	200.00 PPM	
sauce/walk-in cooler	33.00 F	
sliced tomatoes/refrigerator	41.00 F	
sliced tomatoes/prep top refrigerator by grill	52.00 F	okay- cooling less than 2 hours
milk shake mix/walk-in cooler	39.00 F	
quaternary ammonium concentration/3-compartment sink	200.00 PPM	

**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 Hot water is not available at the restrooms. Provide water at least 100F but not above 108F at the handwashing sinks in the restrooms.	Complied On Site

Overall Comments:

**Food Health Permits are getting a new look.** The new permits will now expire one year after they're issued. Starting July 1, 2016, San Mateo County Environmental Health Services will be sending you a new permit to operate annually. Once you receive your invoice, please pay promptly and we will send you the permit within 2-4 weeks. Call 650-372-6200 for more information. **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.

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