



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL POLLO LOCO #3669		REINSPECTION DATE Not Specified		INSPECTOR Rubi Guido	DATE 11/3/2021
LOCATION 758 W HIGHLAND AV, SAN BERNARDINO, CA 92405				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 4:07 PM	TIME OUT 5:15 PM	FACILITY ID FA0005196	RELATED ID CO0080909	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by Environmental Health Services. The facility is to remain closed until permission is given by Environmental Health Services. Contact Environmental Health Services to schedule a reinspection. A closure sign was posted. Do not remove, relocate, or obstruct the closure sign.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a follow-up inspection to verify compliance regarding vermin in the facility.

FINDING(S):

The manager stated the following:

- EcoLab serviced the facility the night of 11/2/21 to the morning of 11/3/21.
- Has not seen any live or dead cockroaches in the facility.
- EcoLab will be contacted to service the facility on 11/3/21 for cockroaches and flies.

OBSERVATION(S):

- One (1) live adult cockroach under the front counter.
- One (1) live adult cockroach near the floor sink in the drive through area.
- Several live nymph and adult cockroaches on the floors and walls under all of the cooking equipment at the front cooking line.
- One (1) live adult cockroach under the equipment at the preparation line.
- One (1) dead adult cockroach under the reach-in cooler at the drive through area.
- One (1) dead adult cockroach on the floor, under the soda dispenser at the drive through area.
- A few flies in the kitchen.
- Several flies in the dining area.
- Excessive grease and food buildup on the floor, under all of the cooking equipment at the front cooking line.
- Excessive grease buildup on the casters of the fryer that is located at the front cooking line.
- One (1) large opening in the wall, under the soda dispenser at the drive through area. The opening was covered with tape at this time.
- No other gaps/openings anywhere else in the facility.
- The manager provided the EcoLab invoice (11/2/21-11/3/21) upon request. The invoice indicated cockroach activity at the soda dispensing area and cooking lines.

RESULT(S):

The violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by Environmental Health Services. The facility is to remain closed until permission is given by Environmental Health Services. Contact Environmental Health Services to schedule a reinspection. A closure sign was posted. Do not remove, relocate, or obstruct the closure sign.

Description: Reinspection conducted at this time to determine compliance from prior inspection.



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16K023 No rodents, insects, birds, or animals



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed the following:
- One (1) live adult cockroach under the front counter.
- One (1) live adult cockroach near the floor sink in the drive through area.
- Several live nymph and adult cockroaches on the floors and walls under all of the cooking equipment at the front cooking line.
- One (1) live adult cockroach under the equipment at the preparation line.
- One (1) dead adult cockroach under the reach-in cooler at the drive through area.
- One (1) dead adult cockroach on the floor, under the soda dispenser at the drive through area.
- A few flies in the kitchen.
- Several flies in the dining area.

Eliminate all dead and/or live cockroaches/flies/vermin from the facility. Ensure to clean and sanitize all affected areas. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. The health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by Environmental Health Services. The facility is to remain closed until permission is given by Environmental Health Services. Contact Environmental Health Services to schedule a reinspection. A closure sign was posted. Do not remove, relocate, or obstruct the closure sign.

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)

More Information: https://youtu.be/1yuxW_p9Bxs

16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed excessive grease buildup on the casters of the fryer that is located at the front cooking line.

All nonfood-contact surfaces of utensils and equipment shall be clean.

Note: A follow-up inspection will be conducted at the request of the facility. If compliance is not met upon reinspection, then a billable re-inspection will follow.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: A) Observed excessive grease and food buildup on the floor, under all of the cooking equipment at the front cooking line.

Ensure floors, walls, and ceilings are clean and in good repair.

Note: A follow-up inspection will be conducted at the request of the facility. If compliance is not met upon reinspection, then a billable re-inspection will follow.

B) Observed one (1) large opening in the wall, under the soda dispenser at the drive through area. The opening was covered with tape at this time.

Eliminate all openings/entry points. Ensure floors, walls, and ceilings are clean and in good repair.

Note: A follow-up inspection will be conducted at the request of the facility. If compliance is not met upon reinspection, then a billable re-inspection will follow.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

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
www.SBCounty.gov/dph/dehs

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Signature(s) of Acknowledgement

NO sig

NAME: Ailene Padilla
TITLE: Manager

Total # of Images: 0