



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME POPEYES CHICKEN					DATE 9/24/2012	SIGNATURE	
LOCATION 1620 W FOOTHILL BL A, UPLAND, CA 91786					REINSPECTION DATE 3/24/2013	PERMIT EXPIRATION 1/31/2013	
MAILING ADDRESS PO BOX 980, GLENDALE CA 91209					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Susan Hudson		
FA # FA0000750	PR # PR0012103	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: Food		
TIME IN 15:30 PM	TIME OUT 16:40 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine		
					RESULT: 03 - Corrective Action / No Follow up Required		
					ACTION: 01 - No Further Action Required		

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

SCORE
97

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

- | | | |
|---|---|---|
| <input checked="" type="checkbox"/> In = In compliance | <input type="checkbox"/> N/O = Not observed | <input type="checkbox"/> N/A = Not applicable |
| <input checked="" type="checkbox"/> COS = Corrected on-site | <input checked="" type="checkbox"/> MAJ = Major violation | <input checked="" type="checkbox"/> OUT = Out of compliance |

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="checkbox"/> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Melissa Crisanto 7-2-08				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="checkbox"/> In		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="checkbox"/> In	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="checkbox"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="checkbox"/> In	N/O	5. Hands clean and properly washed; gloves used prop			4	2
<input checked="" type="checkbox"/> In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="checkbox"/> In	N/O	N/	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="checkbox"/> In	N/O	N/	8. Time as a public health control; procedures & record		4	2
<input checked="" type="checkbox"/> In	N/O	N/	9. Proper cooling methods		4	2
<input checked="" type="checkbox"/> In	N/O	N/	10. Proper cooking time & temperatures		4	
<input checked="" type="checkbox"/> In	N/O	N/	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="checkbox"/> In	N/O	N/	12. Returned and reserve of food			2
<input checked="" type="checkbox"/> In			13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="checkbox"/> In	N/O	N/	14. Food contact surfaces: clean and sanitized		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="checkbox"/> In			15. Food obtained from approved source		4	
<input checked="" type="checkbox"/> In	N/O	N/	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="checkbox"/> In	N/O	N/	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="checkbox"/> In		N/	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input checked="" type="checkbox"/> In	N/O	N/	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input checked="" type="checkbox"/> In		N/	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="checkbox"/> In			21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="checkbox"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="checkbox"/> In			23. No rodents, insects, birds, or animals		4	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	1
27. Food separated and protected	1
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	<input checked="" type="checkbox"/> X
37. Vending machines	1
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	<input checked="" type="checkbox"/> X
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	<input checked="" type="checkbox"/> X
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 worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

[EHS would appreciate your feedback on this inspection. Click here to take our survey or browse to surveymonkey.com/s/RFFSURVEY](http://www.surveymonkey.com/s/RFFSURVEY)



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Non-critical Violations

36: Equipment, utensils and linens: storage and use

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	
<i>Inspector Comments:</i> Observed several cylinders of compressed CO2 stored in small closet next to restrooms, secure these or remove unused cylinders from facility.		

41: Plumbing: proper backflow devices

POINTS 1	Compliance date not specified	<i>Violation Description:</i> The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)
	Not In Compliance	
<i>Inspector Comments:</i> Observed drain line from the re-therm unit in the floor sink, provide an air-gap type separation between the floor sink and drain line.		

43: Toilet facilities: properly constructed, supplied,

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)
	Not In Compliance	
<i>Inspector Comments:</i> Observed women's restroom drain cemented over, provide a working drain to the restroom.		

Overall Inspection Comments

No summary comments have been made for this inspection.

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