



**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 KFC / TACO BELL				DATE 11/5/2012	SIGNATURE <i>[Signature]</i>
LOCATION 9619 SHEEPCREEK RD, PHELAN, CA 92371				REINSPECTION DATE 5/05/2013	PERMIT EXPIRATION 8/31/2013
MAILING ADDRESS 9619 SHEEPCREEK RD, PHELAN CA 92371				REHS Evelyn Downer	
FA # FA0016395	PR # PR0021832	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 2:46 PM	TIME OUT 5:00 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
90

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
○ In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & excl		4	
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
In	○ N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○ In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A		4	2
In	N/O	○ N/A		4	2
In	○ N/O	N/A		4	2
In	○ N/O	N/A		4	
In	○ N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	○ N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
○ In	N/O	N/A		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		4	
WATER/HOT WATER					
○ In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	⊗
VERMIN					
○ 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	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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	



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Non-critical Violations

22: Sewage and wastewater properly disposed

POINTS 4	Compliance date not specified	<i>Violation Description:</i> All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable. <i>Inspector Comments:</i> Pump the septic tanks as often as needed to avoid tanks being full. Observed one septic tank full to the inner lid. Observed the other tank full to within 4 inches of the inner lid. There was no overflow within the facility from the floor drains, nor without from the septic tanks even though they were full. Manager phoned the pumper company already to request a service first thing tomorrow morning. Manager again phoned the company at time of inspection to be sure they were coming first thing in the morning.
	Not In Compliance	

35: Equipment/Utensils - approved; installed; clean; g

POINTS 1	Compliance date not specified	<i>Violation Description:</i> All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182) <i>Inspector Comments:</i> 1.) Clean and maintain clean the knives and the knife holder next to the prep sink. Observed food debris on the knives in the knife holder next to the prep sink. Observed food debris and dust on the knife holder next to the prep sink. 2.) Clean and maintain clean the ice tea dispensing container. Observed the ice container interior full of brown residue throughout. Observed some build up of ice tea residue on the exterior of the ice tea container/dispenser. 3.) Do not place napkins on top of the napkin dispenser. Observed napkin holder with napkins and extra napkins on top of the napkin holder. 4.) Clean and maintain clean the prep sink. Observed the prep sink with a brown residue throughout the compartment. Clean and maintain clean all hand sinks. Observed the hand sinks in all areas with mineral deposits interior compartment and rims etc.
	Not In Compliance	

38: Adequate ventilation and lighting; designated area

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1) <i>Inspector Comments:</i> Clean and maintain clean all the Type 1 and Type 2 hood canopy, and filters, back splash etc. Observed yellow brown grease accumulation on the hood canopy, filters, back splash areas in back of the fryers and the Blodgett oven.
	Not In Compliance	

40: Wiping cloths: properly used and stored

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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) <i>Inspector Comments:</i> Provide a minimum of 200 ppm quat sanitizer concentration for all sanitizer buckets. Observed quat sanitizer concentration of 100 ppm. Corrected on site changed the sanitizer for new at 300 ppm quat concentration.
	Not In Compliance	

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	



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Non-critical Violations

Inspector Comments: 1.) Repair, replace the waste line for the chicken prep area hand sink. Observed a waste water leak under the hand sink located in the chicken prep area.
 2.) Clean and maintain clean all the floor sinks in the faacility.
 Observed the floor sink under the front area soda machine is dark brown residue.
 Observed the floor sink under the prep sink with brown residue.
 Observed the floor sink under the 3 compartment sink has brown residue within the floor sink compartment.

44: Premises: personal/cleaning items; vermin-proofing

POINTS
1

Compliance date not specified
 Not In Compliance

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Inspector Comments: 1.) Clean and sanitize suspected waste water in back of property in the dirt. Pictures taken.
 Observed a suspected waste puddle that is 8 feet long and 3 1/2 feet to 4 feet wide at the widest point.
 2.) Clean and degrease the back door exterior cement sidewalk.
 Observed ground in dirt and grease.

45: Floors, walls and ceilings: built, maintained, and

POINTS
1

Compliance date not specified
 Not In Compliance

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))



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Non-critical Violations

Inspector Comments: 1.) Clean and maintain clean the floors in all the following area.

- a.) Clean the floor under the not being used at this time the Henry Penny food warmers.
Observed dirt, debris, mineral deposits on the floor under the Henry Penny food warmers.
- b.) Clean and maintain clean the floor under the dry storage area shelving especially the corners.
Observed accumulation of dirt, debris, minerals, plastic, paper and card board.
- c.) Clean the floor under the PITCo fryer.
Observed dried grease accumulation.
- d.) Clean the floor under the blodgett oven.
Observed food and grease debris.
- e.) Clean the floor under the chemical shelving in the mop sink area.
Observed soap residue, dirt in corners.
- f.) Clean and maintain clean the floor under the breading table, especially the corners.
Observed dirt, and food debris.
- g.) Clean the floor under the Taco Bell and KFC prep line.
Observed accumulation of black ground in to floor tile dirt, food debris etc.
- h.) Clean the floor under the fryers.
Observed grease and food debris under the fryers.
- i.) CLean the floor under the drive thru soda counter.
Observed dirt accumulation on the floor under the drive thru soda counter.

2.) Clean and maintain clean the walls in the following areas.

- a.) Clean the Frp wall on the side and behind the prep sink as well as above and below the prep sink.
Same for the 3 compartment sink.
Observed accumulation of black grease, dirt and food debris on all the FRP walls surrounding the prep sink and the 3 compartment sink.

- 3.) Clean and maintain clean the ceiling panels in the facility.
Observed one ceiling panel in front service area with black fingerprints.
Observed light grease on the ceiling panels near the hoods.

Overall Inspection Comments

[Empty box for Overall Inspection Comments]



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Phoned Joe Kryger as to septic tanks and suspected waste puddle in back of the property and the septic tanks being full. There is no backup of sewage into the facility and no overflow of the septic tanks at this time. Manager claims pumper will be here tomorrow morning around 6:30 am prior to store being open for business. Therefore no action taken at this time. Will check system tomorrow to insure compliance by having the septic tanks drained.

Telephone of facility (760) 868-6624

Refrigeration PHF=potentially hazardous food temperatures

- 1.) Refrigeration unit in KFC prep line with cole slaw at 41 F.
- 2.) Traulsen upright freezer with breaded chicken at 20 F.
- 3.) Undercounter freezer with bisquits at 20 F.
- 4.) Walk-in refrigerator (KFC) for raw chicken at 41 F
- 5.) walk-in refrigerator with meats, cheeses, produce at 42 F.
- 6.) Walk-in freezer with frozen foods such as meats at 24 F.
- 7.) Cold unit at prep line with salsa at 41 F, cole slaw at 41 F

Hot holding units

- 1.) Breaded chicken in hot holding display case at 156 F unit #1 and 150 F breaded chicken in #2 unit.
- 2.) Shredded chicken in the steamtable at 135 F
- 3.) Taco meat in steam table at 146 F.
- 4.) Popcorn chicken in hot holding unit in plastic tray at 139 F
- 5.) Hot wings in hot holding unit in plastic trays at 139 F.
- 6.) Mac and Cheese in holding unit in plastic tray at 135 F and mashed potatoes at 137 F.
- 7.) Upright hot holding unit with Nachos at 157 F, gravy at 165 F, chili at 160 F.

Hot water temperature was at 133 F.

The quat sanitizer solution at the 3 compartment sink automatic dispensing unit was at 350 - 400 ppm quat level.

The quat sanitizer solution in the 3 compartment sink which was at 300 ppm quat.

The Quat sanitizer solution in all sanitizer buckets was at 100 ppm quat level. Corrected on site to 300 ppm quat concentration.



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Manager has a valid food manager certificate.
All employees have valid food worker card.