



**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 <b>KFC</b>				DATE <b>3/6/2013</b>	SIGNATURE <i>Isabel D</i>	
LOCATION <b>41819 BIG BEAR BL, BIG BEAR LAKE, CA 92315</b>				REINSPECTION DATE <b>9/06/2013</b>	PERMIT EXPIRATION <b>6/30/2013</b>	
MAILING ADDRESS <b>8236 LAUREL RIDGE RD, RIVERSIDE CA 92508</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Cecilia Jones</b>		
FA # <b>FA0009515</b>	PR # <b>PR0011713</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>1:08 PM</b>	TIME OUT <b>2:09 PM</b>	CONTACT <b>Not Captured</b>			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.

<b>SCORE</b>
<b>92</b>

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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <span style="color: red;">Data not collected</span>			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record	4	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	9. Proper cooling methods	4	2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures	4	
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A	12. Returned and reserve of food		2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated	4	2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	2
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display		2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods		2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered	4	
WATER/HOT WATER					
<span style="color: green;">○</span> In			21. Hot and cold water available _____Temp	4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed	4	<span style="color: red;">⊗</span>
VERMIN					
<span style="color: green;">○</span> 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	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<span style="color: red;">⊗</span>
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
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	<span style="color: red;">⊗</span>
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**

**6: Adequate handwashing facilities supplied & accessible**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)  <i>Inspector Comments:</i> Observed the hot water temperature at the hand wash sink reached only to 91 degrees. For proper hand washing ensure that hot water temperature reaches 100 degrees.
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**22: Sewage and wastewater properly disposed**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<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> Observed standing water in the mop sink. Ensure that water is draining properly.
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**39: Thermometers provided and accurate**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)  <i>Inspector Comments:</i> Observed exterior mounted thermometer to the freezer is not working. Repair or replace.
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More Information:

<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>

**41: Plumbing; proper backflow devices**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<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)  <i>Inspector Comments:</i> Provide an air gap to all floor sinks. Observed several missing.
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**48: Food Worker Certification**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.  This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.  <i>Inspector Comments:</i> Observed 4 missing Food Worker Cards. Provide valid San Bernardino Food Worker Cards within 14 days. Fill out and fax form left by inspector within 14 days in order to avoid a charged re-inspection.
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**Overall Inspection Comments**

Letter grade "A" posted.  
 Food worker card information left.