



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 EL POLLO LOCO 5636				DATE 3/21/2013	SIGNATURE <i>Ruth Alcantara</i>
LOCATION 9171 SIERRA AV, FONTANA, CA 92335				REINSPECTION DATE 4/04/2013	PERMIT EXPIRATION 12/31/2013
MAILING ADDRESS 3535 HARBOR BL STE 100, COSTA MESA CA 92626				REHS Chris Nwadike	
FA # FA0004788	PR # PR0007757	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 4:36 PM	TIME OUT 5:47 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection 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
91

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	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	○ N/A	8. Time as a public health control; procedures & record			2
○ In	N/O	N/A	9. Proper cooling methods			2
○ In	N/O	N/A	10. Proper cooking time & temperatures			4
○ In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
In	○ N/O	N/A	12. Returned and reserve of food			2
○ In			13. Food in good condition, safe and unadulterated			4
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4
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	16. Compliance with shell stock tags, condition, display			2
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			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
						2
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	⊗
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	⊗
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	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
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	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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Critical Violations

7: Proper hot and cold holding temperatures

POINTS 4	Compliance date not specified	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a)) <i>Inspector Comments:</i> Prepared avocado salsa supposed to be kept refrigerated until ready for use was observed on shelf in the dry food storage area at room temperature. The Manager voluntarily discarded the food item.
	Complied on 3/21/2013	

More Information:
[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012 how to keep food out of danger zone.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012%20how%20to%20keep%20food%20out%20of%20danger%20zone.pdf)

Non-critical Violations

25: Personal cleanliness and hair restraints

POINTS 1	Compliance date not specified	<i>Violation Description:</i> All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971) <i>Inspector Comments:</i> Observed employees handling food without hair restraints. Provide hair restraints for all employees that handle food.
	Not In Compliance	

33: Nonfood-contact surfaces clean

POINTS 1	Compliance date not specified	<i>Violation Description:</i> All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c)) <i>Inspector Comments:</i> Observed dust and dirt buildup on storage shelves under prep tables. Provide thorough and regular cleaning.
	Not In Compliance	

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

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)) <i>Inspector Comments:</i> Observed debris buildup on floor edges by the wall behind the ice machine. Provide thorough and regular cleaning.
	Not In Compliance	

48: Food Worker Certification

POINTS 2	Compliance date not specified	<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 1 non SB County Food Handlers cards. Ensure that all employees obtain and maintain current San Bernardino County Food Handlers cards. The current 'Food Workers Card' for the employee must be faxed to EHS at 909-387-4272 within 2 weeks from today. There will be re-inspection fee of \$245.00 per hour if the current copy of the Card is not received by EHS on or before 04-05-2013.
	Not In Compliance	

More Information:
[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food worker training.aspx](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

Overall Inspection Comments

No summary comments have been made for this inspection.