



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

(800) 442-2283

FACILITY NAME <b>TWISTED CHICKEN</b>				DATE <b>8/21/2014</b>	SIGNATURE <i>see inspection report</i>
LOCATION <b>27170 LAKEVIEW DR 402, HELENDALE, CA 92342</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>27170 LAKEVIEW DR 402, HELENDALE, CA 92342</b>				REHS <b>Veronica Vazquez</b>	
FA # <b>FA0024174</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0048593</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>1:10 PM</b>	TIME OUT <b>1:29 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - COMPLAINT - INITIAL</b>
				RESULT: <b>03 - CORRECTIVE ACTION / NO FOLLOW UP REQ</b>	
				ACTION: <b>01 - NO FURTHER ACTION REQUIRED</b>	

**RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)**

**16K999 Complaint Inspection**

Compliance Date: **Not Specified**  
Not In Compliance  
Violation Reference - **HSC**

**Inspector Comments:**

ACCORDING TO THE COMPLAINANT THE OWNER OF THE FACILITY HAS EMPLOYEES TAKE UNEATEN FOOD OFF OF CUSTOMERS PLATES AND RE SERVE THE FOOD, ALSO HE HAS THEM STORE RAW CHICKEN IN THE WALK IN COOLER ON THE TOPS SHELVES OVER THE VEGETABLES.

Ensure to store raw food products below ready to eat foods. Observed raw chicken in pans stored on shelves over produce in bags. Corrected on site. Operator stored raw pans of chicken below produce.

Avoid to leave personal food items in preparation table. Observed basket of chicken wings with pieces of bread in the prep table on cookline.

Employee states food was personal and just prepared and set on table. Employee removed basket of food to office.

**Violation Description:** A complaint report has been received by Environmental Health.

**Overall Inspection Comments**

Call Veronica Vazquez at (800) 442-2283 with any questions.

**Photo Attachments:**

No Photo Attachments