

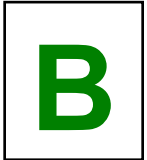


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME POPEYES LOUISIANA KITCHEN		DATE 7/12/2022	REINSPECTION 7/26/2022	PERMIT 1/31/2023
LOCATION 16205 SIERRA LAKES PKWY, FONTANA, CA 92336			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 8016 LOUIS AV, NORTHRIDGE CA 91325			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 4:20 PM	TIME OUT 5:50 PM	FACILITY ID FA0014873	RELATED ID PR0019651	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.



SCORE 83

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions & ex			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 pro	+	⊗	2
○ In	6. Adequate handwashing facilities supplied & accessi			⊗
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			4 2
○ In	○ N/O N/A 9. Proper cooling methods			4 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 2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 2

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, displa			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			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	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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	⊗
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

POINTS

4

Compliance date not specified
Complied on 7/12/2022
Violation Reference -

Inspector Comments: Observed several employees donning new pair of gloves after handling food without washing their hands.

Ensure all employees wash their hands with warm water and soap before donning a new pair of gloves.

Corrected on site. Employees were educated about proper handwashing procedures and rewashed hands.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hglcss>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS

4

Compliance date not specified
Complied on 7/12/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Measured the temperature of one container of spicy mayo and regular mayo near the drive thru window to be at 65F. Time stamp stated the food item was placed in the unit this morning(9am). Operator stated the temperatures are maintained by placing ice in the unit, however ice appeared to be melted during time of inspection. Operator voluntarily condemned and destructed the food item(VC&D).

Ensure all potentially hazardous foods(PHF) are cold holding at a temperature of 41F and below.

2) Measured the temperature of several raw marinated chicken containers to be 48-54F inside the Beverage Air upright unit to the right of the ice machine. Operator stated the items were placed in the unit one (1) hour prior to inspection. Ambient temperature of the unit was 50F.

Corrected on site. Food items were relocated to the walk-in refrigerator.

Ensure all potentially hazardous foods are cold holding at a temperature of 41F and below.

3) Observed one(1) container of raw chicken, raw egg mixture and flour batter inside the cold-holding unit to the right of the fryers to be at 50F. Operator stated the temperatures are maintained by placing ice in the unit, however ice appeared to be melted during time of inspection. Operator VC&D.

Ensure all potentially hazardous foods are cold holding at a temperature of 41F and below.

4) Observed four (4) trays of spicy chicken inside the hot holding unit in front of the drive-thru window to be at 116-120F. Operator stated the chicken were placed in the unit about twenty(20) minutes prior to inspection. Operator stated the unit was being replaced.

Discontinue storing chicken inside the hot holding unit until it is able to maintain potentially hazardous foods at a temperature of 135F and above. Ensure all PHFs are hot holding at a temperature of 135F and above.

NOTE: A follow-up inspection will be conducted to verify functionality of the hot holding unit and the beverage air unit. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/RI6w5DtEs7w>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed the handwashing sink in front of the ice machine and at the front service area to be missing paper towels. Ensure all handwashing sinks are fully stocked with paper towels and soap at all times.
	Not In Compliance Violation Reference -	

Violation Description: 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)

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: 1) Observed the door handle of the walk-in refrigerator and beverage air refrigerator to be dirty with food accumulation. 2) Observed the racks inside the beverage air refrigerator near the ice machine to have heavy accumulation of food. Clean the equipment. Maintain equipment in a clean and sanitary manner.
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	

Violation Description: 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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following: - missing light shield above the ice machine, three compartment sink and in front of the walk-in refrigerator - one (1) light nonfunctional in front of the walk-in refrigerator - light inside walk-in refrigerator to be nonfunctional Repair/replace light bulbs. Ensure all light bulbs are shielded, coated, or otherwise shatter-resistant.
	Not In Compliance Violation Reference - HSC - 114149, 114149.1	

Violation Description: 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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following: - missing air gap between the draining pipe and floor sink at the customer self-serve soda machine area - missing air gap between the draining pipe and floor sink at the ice machine near the handwashing sink - draining pipe not reaching the floor sink under the food preparation sink Ensure all pipes draining into a floor sink have at least a 1-inch air gap. Ensure all draining pipe are reaching the floor sink.
	Not In Compliance Violation Reference - HSC - 114171, 114189.1	

Violation Description: 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)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed the following:
- customer restroom to be missing toilet paper and soap
- customer restroom sink had black stains
- employee restroom missing toilet paper

Clean the restrooms and restock with toilet paper and soap. Ensure all toilet facility are maintained in a clean and sanitary manner.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. 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. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

48. FOOD HANDLER CERTIFICATION

POINTS
3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Observed one (1) expired and two (2) missing San Bernardino County food handler cards.

Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in an unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

The facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com)

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

Overall Inspection Comments



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Letter grade "A" removed.
Letter grade "B" posted on this date.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was given. The following forms/handout were provided: - Top 5 CDC risk factors - Request for a re-score inspection - Missing Food Handler -Handwashing decal -Hot/cold holding decal

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. This request is optional on the part of the facility which may wish to attempt to improve their score or letter grade. A Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.

***A reinspection will be conducted within 14 days to verify compliance regarding hot and cold holding units. Failure to comply will result in an additional billable re-reinspection with a 30-minute minimum charge of \$122.50.

*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection have been discussed with the facility manager. *

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Rose Sanchez
TITLE: Manager