



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME KFC/LONG JOHN SILVERS		DATE 5/11/2021	REINSPECTION DATE 5/25/2021	PERMIT EXPIRATION 10/31/2021
LOCATION 14258 HWY 395, ADELANTO, CA 92301		INSPECTOR Iliana Olguin		
MAILING ADDRESS 14258 HWY 395, ADELANTO CA 92301		IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 1:05 PM	TIME OUT 4:16 PM	FACILITY ID FA0016272	RELATED ID PR0021658	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 81

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

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

○ In = In compliance

+ COS = Corrected on-site

○ N/O = Not observed

⊗ MAJ = Major violation

○ N/A = Not applicable

⊗ 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 & 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	+	⊗	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		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 reservice 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	⊗

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		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		⊗
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
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		1
42. Garbage and refuse properly disposed; facilities m		1
43. Toilet facilities: properly constructed, supplied, clea		⊗
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 handler cards		3
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		
53. Impoundment		
54. Permit Suspension		



Public Health
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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

⚠ MAJOR ⚠

POINTS

4

Compliance date not specified
Complied on 5/11/2021
Violation Reference -

Inspector Comments: Observed employees conducting food preparation, donned gloves without first washing hands.

Ensure hands are washed prior to donning gloves.

Corrected on site: Employee was educated and instructed to wash their hands prior to donning gloves.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ MAJOR ⚠

POINTS

4

Compliance date not specified
Complied on 5/11/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed a container of shredded cheese measuring at 52F in the top open top cold holding unit and metal container or raw shrimp measuring at 47F in the cold holding unit next to the fryers. According to the operator the items had been placed in the units three (3) hours prior to inspection.

Ensure potentially hazardous foods are being held at or below 41F while cold holding.

Corrected on site, the above items were placed in the walk in cold holding unit for rapid cold holding.

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

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed mold-like build up on the ice deflector shield inside the ice machine.

Clean the ice machine and ensure that the ice machine is maintained clean, sanitized and free of contamination.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114197

Inspector Comments: Observed food and trash debris in the mop sink drain.

Ensure drains are clear of debris to allow for proper drainage.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: 1. Observed the following:

- raw chicken thawing in the preparation sink without running water.
- employee placing large plastic bag over preparation sink as part of thawing method. Upon questioning, employee stated the bag is placed over the sink and filled with water to submerge raw chicken for thawing.

Discontinue this practice and allow water to run off thawing chicken. Ensure chicken is thawed completely by submerging under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than two (2) hours).

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.pdf>

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1. Observed grease build-up on handles and doors of cold holding units throughout the facility

Clean these areas and maintain all nonfood contact surfaces clean.

2. Observed grease and food debris build up under the fryers.

Ensure all surfaces of utensils and equipment are maintained clean at all times.

3. Observed fan guards of walk in cold holding unit with dust build up.

Ensure fan guards are clean and free of contamination.

4. Observed multiple equipment throughout the facility with grease build up.

Ensure all equipment and utensils are clean and in good repair.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: 1. Observed ceiling light in disrepair inside walk in cold holding unit.

Repair the ceiling light and ensure adequate lighting is provided in all areas to facilitate cleaning and inspection.

2. Observed grease build up in the ventilation hoods.

Clean the ventilation hood and ensure to maintain hood systems clean and free of grease build up to prevent draining or dripping onto food, equipment, utensils, or linens.

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)

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40. WIPING CLOTHS: PROPERLY USED AND STORED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed multiple sanitizing buckets with low concentrations of Quaternary Ammonia. At the time of measurement the sanitized towels were not in use.

Ensure sanitized towels are completely submerged in a sanitized solution that measures at at least 200ppm Quaternary Ammonia.

Note: Corrected on site, operator replaced all sanitizing buckets with proper concentration.

Violation Description: 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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**POINTS****1**

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

Inspector Comments: Observed a sewer like smell coming from one (1) of the restroom stalls in womens restroom. A sign was posted stating "Out of Order". Upon questioning, operator stated restroom worked fine. Observed flushable toilet with sewage buildup.

Ensure restroom facilities are maintained clean, sanitary and in good repair for employees and customers.

Note: Violation repeated, restroom has been in disrepair for over a year.

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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: Observed box clutter stored in the office room and back side of the facility.

Ensure premises of the facility are kept clean and free of litter and rubbish. Maintain the facility in a manner that prevents the entrance or harborage of vermin.

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)



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: 1. Observed multiple cracked tiled throughout the facility.

2. Observed excessive grease build up in the following locations.

- On floor and walls behind the cooking line equipment
- On floors and walls of walk in cold holding unit.

Ensure walls and ceiling surfaces are clean and in good repair; durable, smooth, nonabsorbent, and easily cleanable

3. Observed grease and water mixture on floor and walls of the walk in cold holding unit. Per the operator the cold holding unit was in disrepair and being used for storage.

Ensure floors and walls of the unit is clean and maintained in a sanitary manner.

Note: A follow up inspection will be conducted to verify the unit has been maintained clean and free of contamination.

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))

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
- A permit suspension (closure) on your last graded inspection.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Letter grade B was conducted on this date.

The following handouts were given:

- Top 5 CDC risk factors
- Request for rescore handout

A follow up inspection will be conducted within 72 hours of this date, Friday 5/14/2021

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](#).



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Signature(s) of Acknowledgement

NAME:
TITLE: