



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOUISIANA FAMOUS FRIED CHICKEN				REINSPECTION DATE Not Specified	INSPECTOR Emily Pfeifer	DATE 9/2/2021
LOCATION 15329 PALMDALE RD K, VICTORVILLE, CA 92392				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:06 PM	TIME OUT 4:14 PM	FACILITY ID FA0016375	RELATED ID CO0079892	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

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



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16K997 Foodborne Illness Complaint Inspection



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LOCATION 15329 PALMDALE RD K, VICTORVILLE, CA 92392	INSPECTOR Emily Pfeifer

Compliance Date: Not Specified

Inspector Comments: **FOODBORNE ILLNESS INVESTIGATION**

Reference - HSC

ALLEGATIONS:

The purpose of this visit is to conduct a foodborne illness investigation.

1. TYPE OF FOOD EATEN AT THE FACILITY: Fried chicken and french fries
2. DAY, DATE, AND TIME COMPLAINANT ATE AT THE FACILITY: Thursday, 8/19/21, around 2:00pm.
3. DAY, DATE, AND TIME SYMPTOMS BEGAN: Thursday, 8/19/21, around 2:30pm.
4. SYMPTOMS COMPLAINANT EXPERIENCED: Unknown
5. STILL EXPERIENCING SYMPTOMS? Yes
6. MEDICAL ATTENTION SOUGHT? Yes
IF YES, WHEN AND WHERE WAS MEDICAL ATTENTION SOUGHT? Unknown facility.
7. OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, COWORKERS, ETC.) SICK/HAVE SIMILAR SYMPTOMS AFTER EATING AT THE SAME FACILITY? No.

FINDINGS:

The food facility manager was interviewed and the following information was provided and/or observed.

*Facility manager aware of this complaint: Yes.

*Other foodborne illness complaints received by this facility: None.

*Changes in food supplier/distributor: No.

*Recent hot water loss, plumbing issues, or electrical outages: Yes.

Observed the facility unable to provide water measuring at or above 100F.

Measured the following water temperatures at the sinks throughout the facility:

- 88.7F at the handwash sink near the kitchen entrance
- 88.1F at the handwash sink in the restroom
- 83.1F at the three (3) compartment sink
- 88.1F at the preparation sink
- 86.9F at the janitorial sink.

Corrected on site. The manager adjusted the water heater. Observed the handwash and three (3) compartment sinks providing water over 100F and the preparation sink and janitorial sink providing water of 120F.

*Any equipment failure: No.

*Recent refrigeration issues: No.

*Any sewage/wastewater overflow in the food preparation or storage areas: No.

Preparation details of suspected foods:

*Name of food and ingredients: The fried chicken is made with chicken, seasonings, and batter.

*Holding temperatures of suspected foods:

- Measured fried chicken between 154.1F and 162.8F inside the hot holding unit.
- Measured several containers of raw chicken measuring at 41F or below inside the walk in refrigerator.
- Measured no french fries in the hot holding unit at the time of inspection.
- Observed french fries frozen inside the walk in freezer.

*Preparation of suspected foods: The chicken is received raw and prepared with marinade. After preparation, it is stored inside the walk in refrigerator. Once the chicken is removed from the walk in refrigerator, it is dipped in batter and then placed in the fryer and cooked to an internal temperature greater than 165F. The fried chicken is then served immediately or placed inside the hot holding unit.



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The french fries are received frozen and then cooked in the fryers. The french fries are then either placed in the hot holding unit or served immediately.

*Has the facility recently changed or modified the ingredients or food processing procedures of the suspect food? No.

Vermin:

Observed the following:

- Approximately two (2) live, nymph German cockroaches by the floor sink in the front service area
- Approximately three (3) live, nymph German cockroaches underneath the three (3) compartment sink
- Approximately one (1) live, nymph German cockroaches on the wall behind the water heater
- Approximately one (1) dead, adult German cockroach in the floor sink in the front service area
- Approximately one (1) dead, adult German cockroach next to the water heater
- Approximately four (4) dead, nymph German cockroaches underneath the three (3) compartment sink.

Upon questioning, the manager stated that pest control visits the facility once per month. The manager was unable to provide the most recent pest control invoice on this date.

Health habits of the employee(s) preparing suspect foods:

*Employee(s) ill recently: None.

*Employee(s) ill this date: No.

*New employees hired within the last month: No.

*Employees with sores, boils, cuts, or abrasions: No.

*Signs of employees drinking:

Observed the following stored on the edge of the stove near the fryers:

- One (1) employee cup
- One (1) employee bowl of food
- One (1) employee phone.

*Tobacco usage: No.

*Dirty outer garments: No.

NOTE: The person-in-charge (PIC) shall notify this Agency when he or she is aware that two(2) or more employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Food Retail Code, Section 113949.5)

Handwashing:

Measured the following water temperatures at the sinks throughout the facility:

- 88.7F at the handwash sink near the kitchen entrance
- 88.1F at the handwash sink in the restroom
- 83.1F at the three (3) compartment sink
- 88.1F at the preparation sink
- 86.9F at the janitorial sink.

Corrected on site. The manager adjusted the water heater. Observed the handwash and three (3) compartment sinks providing water over 100F and the preparation sink and janitorial sink providing water of 120F.

*Handwashing sinks/supplies: The kitchen handwash sink was supplied with hand soap and paper towels in dispensers.

*Employee restroom handwashing sinks/supplies: The restroom handwash sink was supplied with handsoap and paper towels in dispensers.



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Sanitizing procedures and chemical storage:

- *Dish machine sanitizer level: N/A
- *Three-compartment sink sanitizer level: Not observed in use at the time of inspection.
- *Wiping towels sanitizer level: 200ppm quaternary ammonium
- *Chemicals stored separate from food and/or food contact surfaces: Yes.

Food storage and utensils/equipment:

- *Food stored properly:
- Observed the following uncovered containers of food:
 - One (1) container of seasoning near the hot holding unit
 - Three (3) containers of batter near the fryers.
- *Approved equipment/utensils used: Yes.

RESULTS

A routine inspection was conducted in conjunction with this complaint investigation.
 Corrective action required. Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening.
 See violation text and permit suspension violation.

Description: A foodborne illness complaint report has been received by Environmental Health.

16C021 Hot and cold water available **⚠ CRITICAL ⚠**

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed the facility unable to provide water measuring at or above 100F.
 Measured the following water temperatures at the sinks throughout the facility:
 -88.7F at the handwash sink near the kitchen entrance
 -88.1F at the handwash sink in the restroom
 -83.1F at the three (3) compartment sink
 -88.1F at the preparation sink
 -86.9F at the janitorial sink.
 Ensure that water of at least 120F is provided in the facility.
 Ensure that the handwash sinks and three (3) compartment sink provide water measuring 100F or greater and that the preparation sink and janitorial sink provide water measuring 120F or greater.
 Corrected on site. The manager adjusted the water heater. Observed the handwash and three (3) compartment sinks providing water over 100F and the preparation sink and janitorial sink providing water of 120F.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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16C023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Inspector Comments: Observed the following:

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

- Approximately two (2) live, nymph German cockroaches by the floor sink in the front service area
- Approximately three (3) live, nymph German cockroaches underneath the three (3) compartment sink.
- Approximately one (1) live, nymph German cockroaches on the wall behind the water heater
- Approximately one (1) dead, adult German cockroach in the floor sink in the front service area
- Approximately one (1) dead, adult German cockroach next to the water heater
- Approximately four (4) dead, nymph German cockroaches underneath the three (3) compartment sink.

Upon questioning, the manager stated that pest control visits the facility once per month. The manager was unable to provide the most recent pest control invoice on this date.

Eliminate any cockroaches and clean and sanitize the affected areas. Ensure the facility remains free from vermin at all times.

A reinspection is required prior to reopening to determine compliance. The facility must remain closed for at least 24 hours prior to reinspection.

If the violation is not in compliance upon reinspection, a billable re-inspection will be conducted.

See permit suspension violation.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

16K054 Permit Suspension



Compliance Date: Not Specified

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an active cockroach infestation.

Not In Compliance

Violation Reference - HSC - 114409, 114405

- Remove/eliminate all evidence of the cockroaches using an approved method of pest control as soon as possible.
- Seal all gaps/crevices in the facility
- Clean and sanitize the affected areas.

All evidence of cockroach activity must be eliminated from the facility prior to reopening. The facility must remain closed for at least 24 hours prior to reopening.

Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening the facility.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16C027 Food separated and protected

Compliance Date: Not Specified

Inspector Comments: Observed the following uncovered containers of food:

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

- One (1) container of seasoning near the hot holding unit
- Three (3) containers of batter near the fryers.

Cover these containers and ensure that food is stored in a safe and sanitary manner, protected from contamination.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed the following stored on the edge of the stove near the fryers:

- One (1) employee cup
- One (1) employee bowl of food
- One (1) employee phone.

Ensure that employee personal items are stored in designated areas separate from food and utensil storage areas and from food preparation areas.

2. Observed the air curtain turned off when the back door of the facility was opened.

Maintain the air curtain on and in good repair to prevent entry 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)

Overall Inspection Comments

A foodborne illness complaint investigation was conducted on this date in response to a complaint received by Environmental Health Services.

A routine inspection was conducted in conjunction with this complaint investigation.

The permit was suspended on this date due to an active cockroach infestation.

The facility must remain closed for at least 24 hours prior to reinspection. Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening.

If the violation is not in compliance upon reinspection, a billable re-reinspection will be conducted.

"Notice of Closure" posted on this date. Do not remove or relocate the "Notice of Closure."

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: Sear Ung
TITLE: Manager

Total # of Images: 0