385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
POPEYES LOUISIANA KITCHEN #10520	1/27/2021	Next Routine	12/31/2070

LOCATION	INSPECTOR
12951 HESPERIA RD 1, VICTORVILLE, CA 92395	Leonisha Evans

MAILING ADDRESS: 12951 HESPERIA ROAD BLDG #1, VICTORVILLE CA 92395 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 03 - Corrective Action / No Follow up Required
ACTION: 01 - No Further Action Required

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
2:57 PM	4:59 PM	FA0014744	PR0019473	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.

A

SCORE 91

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 | 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 & 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	+	4	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	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, 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	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, 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	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	
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	1
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	

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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 1/27/2021
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the chicken in the following units to be out temperature:

- approximately 50 pieces of chicken tenders measuring 110 F in the small hot holding unit adjacent to the wall
- approximately 28 pieces of chicken breast in the middle hot holding unit
Observed the heating unit to be turned off at the time of temperature measurement.

Ensure potentially hazardous food is held at 41 F or below, or 135 F or above at all times.

Corrected on site: Manager voluntarily discarded approximately 50 pieces of chicken tenders and approximately 28 pieces of chicken breast. Manager turned on the middle hot holding unit and turn the up the temperature in smaller holding unit.

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 ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 1/27/2021
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: 1) Observed employee actively wipe down food contact surface with wiping cloth from the quaternary solution measuring 100pm on the back preparation table adjacent to the fryer.

Ensure when using quaternary ammonia solution to maintain solution at minimum concentration of 200ppm.

Corrected on site: Employee made new solution measuring 200ppm and wiped the same table with new solution.

2) Observed employee actively washing equipment/dishes, then dipped equipment/dishes in the sanitizing basin for the 3-comparment sink. Observed facility using quaternary ammonia sanitizer.

Ensure to use the following approved method for manual warewashing:
1. Wash with soap and hot water of at least 100 F
2. Rinse with clean water
3. Sanitize for 1 minute at 200 ppm when using quaternary ammonia
4. Allow to completely air dry before re-use

Corrected on site: Employee rewashed and properly sanitized the equipment/dishes

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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Observed multiple soiled knives and scissors on the magnetic strip in the following areas:

- across from the ice machine
- above the back preparation sink

Ensure utensils are clean and stored in safe manner and protected from contamination.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4)Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

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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

"A" grade card was posted on this date.

Materials provided on this date:

- Top 5 CDC risk factors
- Safety practices

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: Maria
TITLE: Manager