



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME KFC/LONG JOHN SILVERS		REINSPECTION DATE 2/28/2020		INSPECTOR Emily Pfeifer		DATE 2/14/2020	
LOCATION 14258 HWY 395 , ADELANTO, CA 92301				PERMIT EXPIRATION 5/31/2020		IDENTIFIER: None	
TIME IN 12:52 PM	TIME OUT 1:17 PM	FACILITY ID FA0016272	RELATED ID PR0021658	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date to determine compliance of water measuring at least 100F in the kitchen area.

- Observed one (1) handwash sink in the front kitchen area providing water measuring no more than 86.5F.
- Observed one (1) handwash sink near the fryers providing water measuring no more than 87.2F.
- Observed one (1) handwash sink near the drive through area not providing any water.

The manager stated that a different company was consulted to repair the handwash sinks. Observed the work order for this company stating that the estimated service date was 2/13/19, one (1) day prior to inspection. The manager stated that no technicians had yet arrived to repair the handwash sinks.

The manager and food workers were instructed to remain washing their hands at the other sinks providing water of at least 100F until the handwash sinks are in compliance.

An additional inspection will be required to determine compliance.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed several employees washing their hands at the handwash sinks that were not reaching water temperatures of at least 100F.

The manager was instructed to ensure that employees are only washing their hands at other sinks reaching 100F, until the handwash sinks can be repaired.

Ensure that food workers are adequately and thoroughly washing hands with water measuring at least 100F.

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>

16K021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c),
114099.2(b)

Inspector Comments: Observed the following

- Water measuring no more than 86.5F at the handwash sink in the front kitchen area.
- Water measuring no more than 87.2F at the handwash sink near the fryers.
- No water being supplied at the handwash sink near the drive through area.

Repair/replace the handwash sinks in order to provide water temperature of at least 100F.

Note: The facility is able to provide hot water reaching at least 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)

Overall Inspection Comments



Public Health
Environmental Health Services

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An additional follow up will be required to determine compliance of water temperatures of at least 100F at the handwash sink.

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

A handwritten signature in blue ink, appearing to read "Zaheer Rai".

NAME: zaheer rai
TITLE: Manager

Total # of Images: 0