



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL POLLO LOCO #3669		REINSPECTION DATE Not Specified		INSPECTOR Vanessa Salcedo	DATE 11/5/2021
LOCATION 758 W HIGHLAND AV, SAN BERNARDINO, CA 92405				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 9:36 AM	TIME OUT 10:55 AM	FACILITY ID FA0005196	RELATED ID CO0080909	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE

### 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.

#### 16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

**Inspector Comments:** Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate continues to be suspended and facility will continue to be closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a billable re-inspection to reinstate the health permit. "Notice of closure" sign will remain posted, do not move, hide, or remove sign.

**Violation Description:** Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

#### 16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this visit is to conduct a billable follow up inspection requested by the operator. It was noted during the previous follow up inspection that the facility was closed and the permit was suspended due to several live cockroaches that were observed in the kitchen area. It was also noted that excessive grease build up was observed on the casters of fryers located at the front cooking line, on the floor under the soda dispenser at the drive thru area, and under all of the cooking equipment at the front cooking line. Several of flies were observed in the dining area and in the kitchen area. A large opening in the wall under the soda dispenser was observed in the drive thru area. The opening was covered with tape on that date.

On this date the manager stated that their pest control company fumigated the facility on 11/3/21 and 11/4/21, receipts were provided. On Thursday, October 4th pest control fumigated the facility around 10:30 am and they installed a fly light in the hallway near the restrooms on that same day around 12 am. No flies were observed in the facility at this time. Manager stated that they cleaned and power washed the floors throughout the kitchen area and back area. The floors under the large equipment in the kitchen area and under the soda dispenser at the drive thru area were observed to be clean. Observed the large opening in the wall under the soda dispenser to be repaired, manager stated that the hole was covered with silicone. Per manager the cockroaches that were observed during the previous visit were cleaned up and the affected areas were sanitized.

Observed the following on the floors at this time:

- one (1) dead adult cockroach under the soda dispensers in the drive thru area
- one (1) dead adult cockroach in the floor sink adjacent to the hand sink in the kitchen area
- one (1) dying adult cockroach under the dry storage rack in the dry storage room
- one (1) dying adult cockroach under the kettles used to cook beans in the kitchen area

Manager was instructed via phone call prior to visiting the facility that no live or dead cockroaches can be observed during the follow up inspection in order to reopen the facility. Per manager they will try to have pest control treat the facility today.

**Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

Inspector Comments: Observed the following on the floors at this time:

- one (1) dead adult cockroach under the soda dispensers in the drive thru area
- one (1) dead adult cockroach in the floor sink adjacent to the hand sink in the kitchen area
- one (1) dying adult cockroach under the dry storage rack in the dry storage room
- one (1) dying adult cockroach under the kettles used to cook beans in the kitchen area

Eliminate the cockroaches and clean and sanitize the affected areas.

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas listed (in this report) with heavy grease buildups and old food debris throughout the facility.
3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clusters from the dry storage room, eliminate all unused equipment, personal items from the dry storage room.

**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)

More Information: [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

### Overall Inspection Comments

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate continues to be suspended and facility will continue to be closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a billable re-inspection to reinstate the health permit. "Notice of closure" sign will remain posted, do not move, hide, or remove sign.

### 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](#).

Total # of Images: 0