



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>KFC / TACO BELL</b>				REINSPECTION <b>Not Specified</b>	INSPECTOR <b>Stephanie Obregon P</b>	DATE <b>5/17/2022</b>
LOCATION <b>9619 SHEEPCREEK RD, PHELAN, CA 92371</b>				PERMIT	IDENTIFIER: None	
TIME IN <b>10:40 AM</b>	TIME OUT <b>3:06 PM</b>	FACILITY ID <b>FA0016395</b>	RELATED ID <b>CO0083216</b>	PE <b>1621</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

**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,

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



Public Health  
Environmental Health Services

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**16K999 Complaint Inspection**



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Compliance Date: Not Specified

Inspector Comments: PURPOSE:

Reference - HSC

The purpose of this visit is to conduct a complaint investigation. A complaint was received via phone call by the San Bernardino County Environmental Health Services on 5/16/2022.

NATURE OF COMPLAINT:

The complainant stated that this facility has had various septic issues in the past. Per complainant, the back area walls are rotting with worms coming out of the janitorial sink and in between the walk-in refrigerator and freezer. The complainant stated the wall behind the three compartment sink has mold build up. Per complainant, the chicken preparation area wall has an unapproved stainless steel wall. The complainant alleged that an employee was mad at a customer and spit into the Taco Bell Fryer. Per complainant, the hot holding unit storing cooked chicken has a pan that contains green moldy water at the bottom of the machine. The complainant stated that there is an unapproved filter in the ceiling and a hole in the wall containing black-like mold. The complainant stated that there is a missing ceiling tile above the soda machine, which leaks when it rains. Per complainant there are worms along the bottom of the walls in the dry storage room and the employees have missing Food Handlers Cards. The complainant alleged that the two floor drains located near the back area have black moldy substance coming out of the ground. Per complainant, the toilets in the restrooms are not secured to the ground and the doors do not have proper locks. Per complainant, the walk-in refrigerator compressor fails causing the walk-in to get warm and the racks where raw chicken defrosts has pink-like slime and the walk-in freezer is not properly sealed, which is causing ice to build up. The complainant stated that the back door is not sealed properly, which allows pest to enter inside the facility.

OBSERVATION(S):

On this date the following information was provided/observed:

- (1) -The person in charge indicated that they were aware of this complaint and have not received any in a similar nature.
- Upon arrival to facility, observed a floor drain to have back up of water coming out located near the hand wash sink near the office.
  - Observed the floor sink underneath the three compartment sink and the preparation sink to have standing water lining the floor sink.
  - Observed a stainless steel wall in the chicken preparation area. Per manager, the stainless steel wall was installed in the year 2018; However, is unsure if the facility went through plan check.
  - Per manager, the employee spitting in the fryer did not happen; However, if it were to happen, the manager would clean and sanitize the taco fryer.
  - Observed the bottom of the pan for the hot holding unit storing chicken to not have green moldy water. Per manager, the water in the pan is drained and cleaned every night and it is refilled in the morning.
  - Observed a long pipe coming out the ceiling located in the office area. Per manager, they do not know where this pipe leads to.
  - Observed two (2) holes around the long pipe coming out of the ceiling located in the office area.
  - Observed six (6) missing Food Handler Cards.
  - Observed a missing ceiling tile above the soda machine located in the lobby.
  - Observed the dry storage area to have no infestation or evidence of worms.
  - Per manager, the walk-in refrigerator compressor storing chicken does take time to get cold after being automatically set to the defrosting mode.
  - Observed ice build up on the exterior ceiling of the walk-in freezer. Per manager, a new walk-in door was installed to fix this issue.
  - Observed the back door to have gaps on the side and on the bottom of the door. Per manager, a weather strip was installed, but not correctly.
  - Observed the back door to have the air curtain in the "off" position.

OUTCOME:

Permit suspended and facility closed at the time due to active sewage overflow.

Follow up will be conducted to ensure elimination of sewage and wastewater violation.



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The complaint will be closed.

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

### 16K054 Permit Suspension



**Compliance Date:** Not Specified

**Inspector Comments:** Permit suspended on this date due to sewage overflow in the kitchen.

**Not In Compliance**

**Violation Reference - HSC - 114409, 114405**

Once sewage overflow is eliminated, contact EHS for reinspection prior to opening and operating 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)

### 16C022 Sewage and wastewater properly disposed

**Compliance Date:** Not Specified

**Inspector Comments:** Observed floor drain near the kitchen hand wash sink to be overflowing with water and the floor sinks underneath the three compartment sink and preparation sink to have standing water filled at the floor sink line.

**Not In Compliance**

**Violation Reference - HSC - 114197**

Ensure liquid waste drains to an approved fully functioning sewage disposal system in order to drain properly.

Permit suspended during complaint investigation due to sewage overflow (See permit suspension comment).

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

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

**Compliance Date:** Not Specified

**Inspector Comments:** (1) Observed the air curtain to not function when back door opens. Note: The air curtain was observed to be in the "off" position.

**Not In Compliance**

**Violation Reference - HSC - 114067 (j), 114123**

Ensure air curtain is switched to back door.

Corrected on site. The employee plugged the switch on to make the air curtain functional when opening the door.

(2) Observed several gaps on the side and underneath the back delivery door.

Ensure to seal these gaps to prevent entrance 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)

### 16C048 Food Handler Certification

**Compliance Date:** Not Specified

**Inspector Comments:** Observed six (6) missing San Bernardino County food handler cards.

**Not In Compliance**

**Violation Reference - SBCC - 33.0409**

Provide valid San Bernardino County Food Handler Card(s) within 14 days to avoid a billable re-inspection with a minimum charge of \$122.50. A "Missing Food Handler Cards" form was provided at the time of inspection. Fax/Mail/Email this completed form to this department within 14 days.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.



**Public Health**  
Environmental Health Services

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#### 16K051 Plan Review

**Compliance Date:** Not Specified

**Not In Compliance**

**Reference - HSC - 114380**

**Inspector Comments:** Observed a stainless steel wall in the chicken preparation area. Per manager, the stainless steel wall was installed in the year 2018; However, is unsure if the facility went through plan check.

The facility was informed that any major remodeling additions to the menu and/or installation of new equipment, or remodeling must be approved by San Bernardino County Environmental Health Services plan check at 1 (800) 442-2283 prior to any changes.

**Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

#### Overall Inspection Comments

Due to sewage overflow, facility is closed and permit is suspended during complaint investigation.

DO NOT REMOVE, RELOCATE, OR OBSTRUCT "Notice of Closure" sign posted during complaint investigation.

Once sewage overflow is eliminated, contact EHS at 800-442-2283 for reinspection prior to opening and operating.

The following was provided on this date:

- Missing Food Handler Cards form

#### 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: David Robles

TITLE: Manager

Total # of Images: 0