



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME KFC		DATE 3/24/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 12125 MARIPOSA RD, VICTORVILLE, CA 92392			INSPECTOR Dawn LaFlower	
MAILING ADDRESS 12125 MARIPOSA RD, VICTORVILLE, CA 92392			IDENTIFIER: None	
TIME IN 1:28 PM			SERVICE: 004 - COMPLAINT - INITIAL	
TIME OUT 2:59 PM			RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
FACILITY ID FA0004496			ACTION: 01 - NO FURTHER ACTION REQUIRED	
RELATED ID CO0050261			PE 1621	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Environmental Health has received an foodborne illness complaint stating 8 individuals from 4 separate households became ill approximately 3 to 4 hours after eating food from facility. It is not known if the food was eaten at facility or was take out.

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

Overall Inspection Comments

Advised manager of complaint received. Manager stated being aware of complaint and has not received any other complaints. Manager stated that the food items ordered were purchased as take out.

Observed chicken cooked to an internal temperature exceeding 200 degrees.

Observed temperature of chicken in hot holding ovens at or exceeding 167 degrees. Observed temperatures mashed potatoes, gravy, and other hot holding foods at 154 degrees and above. All unpackaged foods (mashed potatoes, gravy, corn on the cob, etc.) are made fresh every 4 hours and chicken is held no longer than 2 and 3 hours in hot holding ovens. No cooling of foods is conducted at facility, and foods are discarded at end of day with the exception of cole slaw. Observed cold holding temperatures of potentially hazardous foods at 38 degrees and below. All refrigeration equipment observed in proper working condition.

Manager states that no employees have reported to work ill or have been ill recently. Manager states that employees are sent home if symptoms of illness are observed.

There are no new employees at this facility.

Facility has not experienced any failures in equipment, power, hot water, or has had any waste water/sewage overflows. Facility has not had any changes in food suppliers, food processing procedures, or has not had any modification in food ingredients.

Observed quaternary ammonium sanitizer dispensed at 300 ppm. Sanitizer containers measuring 200 to 300 ppm.

Observed hot water exceeding 120 degrees throughout facility.

Observed food being stored properly in walk in refrigerator to avoid any cross contamination.

Observed toxic chemicals (cleaning supplies, sanitizer, etc) being stored properly, away from food preparation areas or where clean and sanitized utensils are stored.

Observed employees washing hands properly between tasks.

Observed employees able to demonstrate knowledge in minimum hot and cold holding temperatures, cooking temperatures, sanitizer levels and sanitizing of food contact surfaces, and manual warewash procedures.

After a thorough investigation, unable to verify any conditions that could lead to a foodborne illness.

Complaint closed.

Signature(s) of Acknowledgement

NAME: Shawn McBrayer

TITLE: Manager

Photo Attachments:

No Photo Attachments