



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL POLLO LOCO #3613			REINSPECTION DATE Next Routine		INSPECTOR Anies Kondoker	DATE 9/18/2015
LOCATION 1066 E HARRIMAN PL, SAN BERNARDINO, CA 92415			PERMIT EXPIRATION 2/28/2016		IDENTIFIER: None	
TIME IN 5:30 PM	TIME OUT 5:46 PM	FACILITY ID FA0013735	RELATED ID PR0018174	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

#### 16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - HSC

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

#### 16H026 HELP- Status of Contaminated Equipment/Cross Contamination Control Plan

Compliance Date: Not Specified

Inspector Comments: Observed torn gasket in Victory reach-in refrigerator near drive-thru window.

Not In Compliance

Replace.

Violation Reference -

**Violation Description:** A reinspection has been conducted on this date to determine the status of your "contaminated equipment/cross contamination" control plan. Recommendations tailored to meet the needs of each food facility were given during the HELP consultation. Those recommendations provided ways risk factors might be mitigated. Operators were encouraged to take ownership in the implementation and development of their own unique safety management system.

#### 16K039 Thermometers provided and accurate

Compliance Date: Not Specified

Inspector Comments: Observed missing thermometer in Victory reach-in refrigerator near drive-thru window.

Not In Compliance

Ensure that all refrigeration units have accurate thermometers.

Violation Reference - HSC - 114157, 114159

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

#### Overall Inspection Comments

Observed Victory reach-in refrigerator near drive-thru holding potentially hazardous foods at 40 F.

#### Signature(s) of Acknowledgement

NAME: martha p zavala

TITLE:

Total # of Images: 0