



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME KFC #E791016		DATE 2/26/2019	REINSPECTION DATE 3/12/2019	PERMIT EXPIRATION 12/31/2019
LOCATION 24866 W REDLANDS BL, LOMA LINDA, CA 92354			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 1990 S BUNDY DR STE 250, LOS ANGELES CA 201			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:50 PM	TIME OUT 5:05 PM	FACILITY ID FA0009389	RELATED ID PR0005737	PE 1620

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.



**SCORE 84**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O 3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	<span style="color: blue;">○</span> N/O N/A 8. Time as a public health control; procedures & record		4	2
In	N/O N/A 9. Proper cooling methods		4	<span style="color: red;">⊗</span> 2
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures		4	
In	<span style="color: blue;">○</span> N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	<span style="color: blue;">○</span> N/O N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<span style="color: green;">○</span> In	23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	<span style="color: red;">⊗</span>
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 2/26/2019 Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed slime and mold buildup inside the soda nozzles at drive through drink station. Manager stated they are cleaned nightly. Employee was instructed immediately to stop taking orders and have the nozzles cleaned prior to using again.  Ensure all food contact surfaces are clean and sanitized at all times. Nozzles shall be cleaned more frequently if a mass amount of accumulation is occurring.  Corrected on site.
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**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

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

**21. HOT AND COLD WATER AVAILABLE** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 2/26/2019 Violation Reference - HSC - 113953(c), 114099.2(b)	<b>Inspector Comments:</b> Hand wash sink located in the kitchen observed to be non-adjustable and reaching a maximum temperature of 125F.  Ensure hot water within the facility is kept at the following proper temperatures: -100F+ Facility in general -120F+ at prep sink and janitorial sink -100F+ at hand sink or ware washing sink -100F+ while hand washing -100F+ during active ware washing  Note: NON-ADJUSTABLE hand wash sinks shall reach between 100F-108F.  Corrected on site. Maintenance was contacted. Manager was unable to adjust hand sink at this time. A follow up will be conducted within 24-48 hours to ensure compliance. (Kitchen only has one hand sink)
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**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)

**9. PROPER COOLING METHODS**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114000	<b>Inspector Comments:</b> Observed a tray of chicken strips placed in the walk in refrigeration cooling rack holding at 41F and below and not properly covered.  Ensure that once food items have hit 41F they are properly covered from overhead protection.  Manager informed on this day.
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**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> Observed a small refrigeration unit (holding cole slaw) mounted on the ground across from the cook line. Easily movable equipment shall be elevated on a minimum 6 inch legs.  Ensure to make the necessary adjustments prior to the next routine inspection.
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**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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**41. PLUMBING; PROPER BACKFLOW DEVICES**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<p><b>Inspector Comments:</b> Observed the following in need of immediate attention:</p> <ul style="list-style-type: none"> <li>- Mop sink observed clogged</li> <li>- Customer soda dispenser drain observed clogged.</li> </ul> <p>Clean and maintain drains in good condition.</p> <p>Manager informed on this day.</p>
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**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<p><b>Inspector Comments:</b> Paper towel dispenser in one of the neutral gender restrooms observed in disrepair with duct tape used to close fully.</p> <p>Replace or repair in good working order.</p>
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**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

**48. FOOD HANDLER CERTIFICATION**

POINTS <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p><b>Inspector Comments:</b> One (1) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card.</p> <p>Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out, fax and return to San Bernardino County Environmental Health Services department INCLUDING copies of each missing food handler.</p> <p>Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.</p> <p>Failure to do so will result in a charged re-inspection to verify compliance.</p> <p>Note: Food worker cards MUST be issued by San Bernardino County to be valid.</p> <p>Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.</p>
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**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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com)

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**50. RESTROOMS REQUIRED**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<p><b>Inspector Comments:</b> One neutral gender restroom observed in disrepair at the time of inspection.</p> <p>Repair in good working order.</p>
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**Violation Description:** A food facility shall provide toilet facilities for use by employees. Toilet facilities shall be provided for patrons when there is onsite consumption of food. A food facility with more than 20,000 square feet shall provide at least one separate toilet facility for men and one separate toilet facility for women. (114250, 114276)



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#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Overall Inspection Comments

Letter grade "B" was posted on this day.

Due to the facility receiving a score between 89 and 80, this facility may request an optional re- score to improve their score or letter grade. The Health Official will complete the re- score inspection within ten (10) County business days of the food facility submitting a request for re-score.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged follow up inspection at an hourly rate of \$245.

One(1) missing or invalid food handler cards was observed on this day.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

#### Handouts Provided:

Five (5) CDC risk factors  
Request for a Re-Score Inspection  
Missing food handler paperwork

#### Decal Provided:

Handwashing  
Ware-washing  
Proper Cold/Hot holding temperatures

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

#### Signature(s) of Acknowledgement

NAME: Jessica Portillo  
TITLE: Supervisor