



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LOUISIANA FAMOUS FRIED CHICKEN				DATE 9/2/2021	REINSPECTION DATE 9/16/2021	PERMIT EXPIRATION 2/28/2022
LOCATION 15329 PALMDALE RD K, VICTORVILLE, CA 92392				INSPECTOR Emily Pfeifer		
MAILING ADDRESS 15329 PALMDALE RD K, VICTORVILLE, CA 92392				IDENTIFIER: None		
				SERVICE: 001 - Inspection - Routine		
				RESULT: 05 - Corrective Action / Follow up Required		
				ACTION: 13 - Permit Suspended / Facility Closed		
TIME IN 1:41 PM	TIME OUT 3:05 PM	FACILITY ID FA0016375	RELATED ID PR0021806	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 85

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

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	N/A			2
		16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A			2
		17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
		18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
In	N/O	N/A			2
		19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
		20. Licensed health care facilities/public and private schools; prohibited foods not offered			2
WATER/HOT WATER					
In					2
		21. Hot and cold water available		⊗ MAJ	2
LIQUID WASTE DISPOSAL					
○ In				4	2
		22. Sewage and wastewater properly disposed			2
VERMIN					
In					2
		23. No rodents, insects, birds, or animals		⊗ MAJ	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	⊗ MAJ
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	1
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	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗ MAJ
44. Premises; personal/cleaning items; vermin-proofin	⊗ MAJ

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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗ MAJ



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54. PERMIT SUSPENSION

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an active cockroach infestation.

- Remove/eliminate all evidence of the cockroaches using an approved method of pest control as soon as possible.
- Seal all gaps/crevices in the facility
- Clean and sanitize the affected areas.

All evidence of cockroach activity must be eliminated from the facility prior to reopening. The facility must remain closed for at least 24 hours prior to reopening.

Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening the 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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following inside the cold holding display case next to the front service counter:

- One (1) container of cut watermelon measuring 45.4F
- One (1) container of cut watermelon measuring 48.0F
- One (1) slice of cheesecake measuring cheesecake measuring 49.1F.

Upon questioning, the manager stated that these items had been inside the unit for approximately three (3) hours prior to inspection.

Ensure that potentially hazardous food (PHF) is held at or below 41F or at or above 135F.

The manager removed these items from the cold holding display case and placed them in the large reach in refrigerator behind the front service counter.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/RI6w5DtEs7w>

21. HOT AND COLD WATER AVAILABLE

MAJOR

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed the facility unable to provide water measuring at or above 100F.

Measured the following water temperatures at the sinks throughout the facility:

- 88.7F at the handwash sink near the kitchen entrance
- 88.1F at the handwash sink in the restroom
- 83.1F at the three (3) compartment sink
- 88.1F at the preparation sink
- 86.9F at the janitorial sink.

Ensure that water of at least 120F is provided in the facility.

Ensure that the handwash sinks and three (3) compartment sink provide water measuring 100F or greater and that the preparation sink and janitorial sink provide water measuring 120F or greater.

Corrected on site. The manager adjusted the water heater. Observed the handwash and three (3) compartment sinks providing water over 100F and the preparation sink and janitorial sink providing water of 120F.

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)



Public Health
Environmental Health Services

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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS



POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed the following:

- Approximately two (2) live, nymph German cockroaches by the floor sink in the front service area
- Approximately three (3) live, nymph German cockroaches underneath the three (3) compartment sink.
- Approximately one (1) live, nymph German cockroaches on the wall behind the water heater
- Approximately one (1) dead, adult German cockroach in the floor sink in the front service area
- Approximately one (1) dead, adult German cockroach next to the water heater
- Approximately four (4) dead, nymph German cockroaches underneath the three (3) compartment sink.

Upon questioning, the manager stated that pest control visits the facility once per month. The manager was unable to provide the most recent pest control invoice on this date.

Eliminate any cockroaches and clean and sanitize the affected areas. Ensure the facility remains free from vermin at all times.

A reinspection is required prior to reopening to determine compliance. The facility must remain closed for at least 24 hours prior to reinspection.

If the violation is not in compliance upon reinspection, a billable re-reinspection will be conducted.

See permit suspension violation.

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

27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed the following uncovered containers of food:

- One (1) container of seasoning near the hot holding unit
- Three (3) containers of batter near the fryers.

Cover these containers and ensure that food is stored in a safe and sanitary manner, protected from contamination.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed one (1) roll of toilet paper stored on top of the handrail inside the employee restroom.

Discontinue this practice. Ensure that toilet paper is stored in a permanently installed dispenser at all times.

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)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified
	Not In Compliance

Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: 1. Observed the following stored on the edge of the stove near the fryers:

- One (1) employee cup
- One (1) employee bowl of food
- One (1) employee phone.

Ensure that employee personal items are stored in designated areas separate from food and utensil storage areas and from food preparation areas.

2. Observed the air curtain turned off when the back door of the facility was opened.

Maintain the air curtain on and in good repair to prevent entry 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)

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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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The permit was suspended on this date due to an active cockroach infestation.

The facility must remain closed for at least 24 hours prior to reinspection. Call Environmental Health Services at (800) 442-2283 for a reinspection prior to reopening.

If the violation is not in compliance upon reinspection, a billable re-reinspection will be conducted.

"Notice of Closure" posted on this date. Do not remove or relocate the "Notice of Closure."

The following were provided on this date:

- Request for a Rescore Form
- 5 CDC Risk Factors
- Food Safety Practices Overview
- Risk Based Inspection Frequency

PEP Talk provided on this date.

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

No Sig

NAME: Sear Ung
TITLE: Manager