

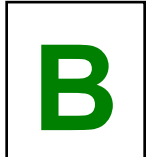


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HOTTIES NASHVILLE HOT CHICKEN LLC		DATE 8/10/2022	REINSPECTION 8/24/2022	PERMIT 2/28/2021
LOCATION 13865 CITY CENTER DR 3080, CHINO HILLS, CA 91710			INSPECTOR Estefani Ayala	
MAILING ADDRESS 13865 CITY CENTER DR UNIT 3080, CHINO HILLS CA 91710			IDENTIFIER: Food	
TIME IN 1:22 PM	TIME OUT 2:35 PM	FACILITY ID FA0016241	RELATED ID PR0021614	PE 1620
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 81

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

- 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 & ex			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 pro	+	⊗	2
In	6. Adequate handwashing facilities supplied & accessi			⊗
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A + 7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O N/A 8. Time as a public health control; procedures & record			4 ⊗
In	⊗ N/O N/A 9. Proper cooling methods			4 2
In	⊗ N/O N/A 10. Proper cooking time & temperatures			4
In	⊗ N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
In	⊗ N/O N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated			4 2
In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 ⊗

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
In	N/O ⊗ N/A 16. Compliance with shell stock tags, condition, displa			2
In	N/O ⊗ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	⊗ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O ⊗ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	⊗ 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		4	2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
○ 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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping	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	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HOTTIES NASHVILLE HOT CHICKEN LLC	DATE 8/10/2022
LOCATION 13865 CITY CENTER DR 3080, CHINO HILLS, CA 91710	INSPECTOR Estefani Ayala

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS 4	Compliance date not specified Complied on 8/10/2022	Inspector Comments: Observed employees don gloves on without proper hand washing.
	Violation Reference -	Employees must wash hands properly with soap, water of 100 F and dry with paper towels prior to donning gloves, or change of task. This violation was corrected on site. Manager was advised to retrain employees on proper hand washing techniques.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	Compliance date not specified Complied on 8/10/2022	Inspector Comments: Observed the following food items to be at 45 F for more then 4 hours: - 8 cartons of buttermilks - 3 packages of cheese - 3 dozens of eggs - 3 Large boxes of fries
	Violation Reference - HSC - 113996, 113998, 114037	All cold holding potentially hazardous foods must be kept at 41 F or below. REINSPECTION REQUIRED ON 8/15/22 OR LATER TO VERIFY COMPLIANCE. FAILURE TO COMPLY WILL RESULT IN A BILLABLE INSPECTION.

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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Paper towels towels were not observed at both hand sinks.
	Violation Reference -	Provide and maintain hand soap and hand towels to all hand sinks at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HOTTIES NASHVILLE HOT CHICKEN LLC	DATE 8/10/2022
LOCATION 13865 CITY CENTER DR 3080, CHINO HILLS, CA 91710	INSPECTOR Estefani Ayala

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114000	<p>Inspector Comments: Observed cole slaw and cooked mushrooms at 61 F in the reach in cold holding unit across the fryers. Employee stated food is discarded after 4 hours. Food was prepared less than 4 hours prior to the inspection. No time stamp observed on both food items.</p> <p>Provide written procedures that specifies the following: An approved TPHC (Time as a Public Health Control) plan must follow the following procedure:</p> <ol style="list-style-type: none"> 1). The food shall be marked to indicate when the product will be discarded. Food is allowed to be out of temperature control; for no more than four (4) hours. 2). The food shall be cooked and served or discarded within four (4) hours once removed from temperature control. 3). Food that is not marked properly or that has exceeded the four hour time limit shall be discarded. 4). Written procedures shall be maintained in the premises specific to the product under a TPHC.
--------------------	--	---

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<p>Inspector Comments: Observed interior of ice machine to have black build up.</p> <p>Clean and maintain ice machine interior clean and in a sanitary manner.</p> <p>REINSPECTION REQUIRED ON 8/15/22 OR LATER TO VERIFY COMPLIANCE. FAILURE TO COMPLY WILL RESULT IN A BILLABLE INSPECTION.</p>
--------------------	---	--

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: <https://youtu.be/Gz6zPgZtv2s>

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: Observed brown build up and a hair on lemonade beverage rack.</p> <p>Maintain all non-food contact clean and in a sanitary manner.</p>
--------------------	--	--

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HOTTIES NASHVILLE HOT CHICKEN LLC	DATE 8/10/2022
LOCATION 13865 CITY CENTER DR 3080, CHINO HILLS, CA 91710	INSPECTOR Estefani Ayala

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: -Observed all cold holding units and cooking equipment to have excessive food build up. Maintain all equipment clean and in a sanitary manner. - Observed two cold holding units to be inoperable. Units were not storing food at 41 F or below. Maintain all equipment in good, operable condition. - Observed fans throughout the kitchen with excessive dust build up. Maintain fans clean and in a sanitary manner.

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: - Observed paper cups used as scoops in bread crumbs. Discontinue this practice only use approved scoops with handle.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: -Observed hood filters with dust build up. Ensure hood filters are maintain clean and in a sanitary manner. -Observed one light bulb below hood filter to be inoperable. Repair light bulb.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HOTTIES NASHVILLE HOT CHICKEN LLC	DATE 8/10/2022
LOCATION 13865 CITY CENTER DR 3080, CHINO HILLS, CA 91710	INSPECTOR Estefani Ayala

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p>Inspector Comments: - Observed all floors throughout the front and back kitchen to have excessive food, and grease build up.</p> <p>Floors must be kept clean and in a sanitary manner.</p> <p>- Observed ceiling above preparation area near cooking equipment to have excessive dust build up.</p> <p>Maintain ceiling clean and in a sanitary manner.</p> <p>REINSPECTION REQUIRED ON 8/15/22 OR LATER TO VERIFY COMPLIANCE. FAILURE TO COMPLY WILL RESULT IN A BILLABLE INSPECTION.</p>
---------------------------	---	--

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<p>Inspector Comments: The following food items were voluntarily discarded:</p> <ul style="list-style-type: none"> ~ 8 cartons of buttermilks ~ 3 packages of cheese ~ 3 dozens of eggs ~ 3 Large boxes of fries
---------------------------	---	---

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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

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

Overall Inspection Comments



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HOTTIES NASHVILLE HOT CHICKEN LLC	DATE 8/10/2022
LOCATION 13865 CITY CENTER DR 3080, CHINO HILLS, CA 91710	INSPECTOR Estefani Ayala

Letter grade "B" posted on this date.

- Rescore handout provided on this date.
- Time as a temperature handout provided on this date.

REINSPECTION REQUIRED ON 8/15/22 OR LATER TO VERIFY COMPLIANCE. FAILURE TO COMPLY WILL RESULT IN A BILLABLE INSPECTION.

Reinspection will be conducted for the following violations:

- Inoperable cold holding units
- Facility floors and celings clean and in a sanitary manner
- Ice Machine interior clean and in a sanitary manner

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:
TITLE: