



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME POPEYES LOUISIANA KITCHEN #4725				REINSPECTION DATE Not Specified	INSPECTOR Sujin Lee	DATE 7/16/2021
LOCATION 4107 EDISON , CHINO, CA 91710				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:38 PM	TIME OUT 3:14 PM	FACILITY ID FA0011376	RELATED ID CO0079086	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

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

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

**Inspector Comments:** The purpose of the visit is to conduct a complaint inspection. The complaint was received on 7/7/2021.

Reference - HSC

Nature of complaint:

The complainant alleged following:

The facility is infested with rats. The rats chew on food. The manager does not discard contaminated food. Two customers have gotten sick.

Spoke to a manager on this date and she stated following:

1. She was aware that there was rat issues when she was transferred to this facility approximately one month ago.
2. A personnel from Eco lab has been coming to the facility everyday when the facility is closed and he checks to see if there is a new evidence of rat infestation.
3. The manager provided a most recent routine report from Eco lab. The report indicated droppings need to be removed from ceiling. The report indicated an exit door was open upon arrival.
4. They are waiting for ceiling area to be cleaned. Then, holes on ceilings will be sealed.
5. If she finds food contaminated with vermin, she discards them.

Spoke to chief operating officer and director of Popeye on this date. They stated following:

1. They are aware of issue and working hard to resolve the issues.
2. They stated there is rat infestation outside the facility.
3. The facility is located inside Shell gas station. The owner of Shell gas station owns this building. The owner is not taking care of rat infestation outside of the facility as well as inside the facility of the Shell gas station.
4. They have come to resolution to take care vermin issue of Shell gas station side as well from their own expense.

Outcome:

Eliminate all rodent droppings from this facility and maintain this facility free from vermin including but not limited to rodents. Take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner. A follow-up inspection will be conducted on or after 7/26/2021.

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

#### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

**Inspector Comments:** Observed 2-3 flies adjacent to mop sink and main kitchen.

Not In Compliance

Ensure the facility is vermin free including but not limited to flies.

Violation Reference - HSC - 114259.1, 114259.4, 11425

**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)

#### 16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

**Inspector Comments:** Observed a cabinet underneath cash register to be accumulated with soda syrup debris.

Not In Compliance

Maintain the cabinet in a clean and sanitary condition.

Violation Reference - HSC - 114115 (c)

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



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME POPEYES LOUISIANA KITCHEN #4725	DATE 7/16/2021
LOCATION 4107 EDISON, CHINO, CA 91710	INSPECTOR Sujin Lee

### 16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed a drive-through window to be open when not in use.

Maintain the drive-through window closed to prevent vermin entrance.

2. Observed several ceiling panels to be lifted and have gaps including but not limited to office area, above shell ice machine and adjacent to drive-through window.

Maintain all ceiling to be covered to prevent vermin harboring.

**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)

### 16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed walls behind following to be peeling:

- Handwashing sink at cashier area.
- Ice machine.

2. Observed a broken floor tile below fryers.

3. Observed gaps between walls and cove tiles adjacent to drive through window.

Repair/replace walls and floors as needed. Ensure all floor and wall surfaces are smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

4. Observed heavy accumulation of syrup debris on floor below soda fountain machine in cashier area. Note: Observed several fruit flies in this area.

Maintain the floor in a clean and sanitary condition.

**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))

### Overall Inspection Comments

No summary comments have been made for this inspection.

### 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: Ana Gutierrez  
TITLE: Manager

Total # of Images: 0