The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / poses a potential threat to public health and safety. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.

**Major / Minor Violations:**

- GRADING SCALE:
  - A: 100-90 Passed inspection / meets minimum health standards.
  - B: 89-80 Did not pass inspection / poses a potential threat to public health and safety.
  - C: 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.

- **GRADE CARD REQUIREMENTS:**
  - The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020.

- **PERMIT INFORMATION:**
  - PERMIT #: PR0057939
  - EXPIRATION DATE: 09/30/2022
  - SERVICE: Follow-up inspection
  - REINSPECTION DATE: Next Routine
  - FACILITY PHONE #: (310)820-7720
  - PE: 2621
  - DISTRICT: 0025
  - INSPECTOR NAME: Shakeya Rhodes

- **SCORE: 97**

### FOOD FROM APPROVED SOURCES

- **Points Deducted:** 3

### FOOD STORAGE / DISPLAY / SERVICE

- **Points Deducted:** 3

### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

- **Points Deducted:** 2

### TIME AND TEMPERATURE RELATIONSHIPS

- **Points Deducted:** 2

### PROTECTION FROM CONTAMINATION

- **Points Deducted:** 2

### PHYSICAL FACILITIES

- **Points Deducted:** 1

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<tr>
<th>Major Violations</th>
<th>Minor Violations</th>
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### SUPERVISION / PERSONAL CLEANLINESS

- **Points Deducted:** 2

### GENERAL FOOD SAFETY REQUIREMENTS

- **Points Deducted:** 1

### PHYSICAL FACILITIES

- **Points Deducted:** 1

### TEMPORARY / PERMANENT FOOD FACILITIES

- **Points Deducted:** 1

### EMPLOYER HEALTH AND HYGIENIC PRACTICES

- **Points Deducted:** 1

### PREVENTING CONTAMINATION BY HANDS

- **Points Deducted:** 2

### WATER / HOT WATER

- **Points Deducted:** 2

### LIQUID Waste DISPOSAL

- **Points Deducted:** 2

### SIGNs / REQUIREMENTS

- **Points Deducted:** 1

### COMPLIANCE AND ENFORCEMENT

- **Points Deducted:** 1

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**RBD California Restaurants Limited**

**Address:** 72244 Sano Ave., 32nd St., Lake Elsinore, CA 92530

**Email:** accounts payable@rbdcali.com
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: KFC K312045
DATE: 7/27/2022
PERMIT #: PR0057893

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Inspector Comments:** Observed 1 nonfunctional light fixture inside chicken walk-in cooler. Repair/replace nonfunctional light fixtures.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

**Inspector Comments:** Observed the following:

1) Unclean inner surfaces of hot-holding units near food preparation line.
2) Unclean shelving in cabinet below beverage dispenser at drive-thru.
3) Spilled tea on counter top below tea dispenser at front counter.
4) Grease buildup on shelving and pans stored below food preparation table adjacent to 3-compartment sink.
5) An accumulation of food debris on table top can opener near 3-compartment sink.
6) An accumulation of grease buildup on faucets at 3-compartment sink.

Maintain equipment clean.

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114153, 114163, 114165, 114167, 114169, 114180, 114182, 114257)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

**Inspector Comments:** Observed missing air gap between pipe and rim of floor sink below beverage dispenser at drive-thru and below tea dispenser at front counter. Provide an air gap between pipes and rim of floor sink to prevent contamination of pipes in the event of a sewage backup.

**Violation Description:** All plumbing 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. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114198, 114201, 114269)

Overall Inspection Comments

A re-inspection was conducted to verify elimination of cockroaches from facility and to verify correction of violations listed on routine inspection report dated 7/25/22. At time of inspection no cockroaches or evidence of cockroaches were observed. All other violations were corrected except those listed above. Facility was re-opened, "Facility Closed" sign removed and "A" placard was posted.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.
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<th>Shakeya Rhodes</th>
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<td>Environmental Health Specialist</td>
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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

“If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed.”

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk.

In addition to the reasons above, Per California Health and Safety Code Section 114411: “The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.”

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. SCRAPE, clean, or soak items as necessary before washing.
2. WASH items in detergent and hot water of at least 100°F in the first sink.
3. RINSE items in clear water in the second sink.
4. SANITIZE by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
   - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   - 52ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
5. AIR DRY all items on the drain board.

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.
- No ice cream freezer or chest freezer exception.
- Ready-to-Eat Food
  - Cooked Food
  - Raw Meat, Raw Eggs

PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

1. Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
2. Add ice as an ingredient to replace water used in the recipe.
3. Place foods within an ice bath and frequently stir the foods to speed the cooling process.
4. Loosely cover foods so that heat and steam can escape during cooling.
5. Arrange containers within a refrigeration unit so that air can flow properly around containers.
6. Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on “defrost”
3. Submersed under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 Waverley
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St
Corona, CA 92882
Phone 951-273-9140
Fax 951-530-8319

HEMET
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-7874

INDIO
47-450 Ardisia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8030

MURRIETA
30335 Technology Dr #250
Murrieta, CA 92562
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Palm Canyon
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Rd #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017