



RETAIL FOOD FACILITY INSPECTION REPORT

FACILITY NAME EL POLLO LOCO #5425		FACILITY ADDRESS 88 CORPORATE PARK, IRVINE, CA 92606		
MAILING ADDRESS 3535 HARBOR BLVD STE 100 COSTA MESA, CA 92626		IDENTIFIER None		
C/O - OWNER EL POLLO LOCO INC		RESULT CLOSED		
FACILITY ID FA0000689	RELATED ID PR0000689	SERVICE: F03 - REINSPECTION		INSPECTION DATE 2/13/2019
PROGRAM DESCRIPTION 0132 - RESTAURANT 31-60 PERSONS - COMPLEX		FOOD MANAGER CERTIFICATE / EXPIRATION DATE ALEJANDRO I. 03.07.22		REINSPECTION DATE: N/A

Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.

OPENING COMMENTS

***** THIS REPORT SUPERSEDES THE PREVIOUS REPORT ISSUED ON-SITE ON 2-13-19 *****

This visit is made to follow-up on the routine inspection and foodborne illness complaint (ref#CO0069898) investigation conducted on 2-7-19. This visit was made jointly with Bao-An Huynh, Program Manager.

Your food facility health permit is suspended due to imminent health risks related to an on-going foodborne illness investigation. A hearing will be scheduled to discuss conditions of permit reinstatement. (Refer to FM50 and FM51 for Details)

On this follow-up inspection, the following were noted:

-- In reference to the routine inspection report dated 2/7/19, all previously noted violations were observed to be corrected except for FM02, for which the person-in-charge stated documents pertaining to attainment of valid California Food Handler Cards for all food handlers were forwarded by email to J. Forester. The person-in-charge stated these documents will be provided again at a later time. The person-in-charge stated that a safety training session was provided to all employees on 2-10-19.

-- In reference to the foodborne illness investigation report dated 2/7/19, the following issues were noted and corrective advisement were provided:

(1) The grill cook was observed removing a piece of chicken leg off the grill and placed it onto a cutting board to take the cooking temperature, which was observed to be above 180F. The person-in-charge was advised to require employees to place chicken from the grill onto a disposable plate, NOT onto a cutting board, to take cooking temperature readings so as to avoid cross-contamination of the cutting board in case the cooking temperature of the chicken read below 165F.

(2) An employee was observed wearing short gloves (wrist-length) when transferring raw marinated chicken from the white holding bin onto the grill to cook. Supplies of long gloves (elbow-length) were available in the facility. The action of using short gloves to transfer raw chicken from the white holding bins is contrary to the standard operating procedure provided on the 2-7-19 foodborne illness investigation report, which noted elbow length gloves are used for transferring the raw chicken from the holding bin on to the grill. This finding was reviewed with the person-in-charge, who stated staff will be retrained to ensure use of elbow-length gloves for this procedure going forward.

3. COMMUNICABLE DISEASE; REPORTING, RESTRICTIONS & EXCLUSIONS - OUT OF COMPLIANCE

Inspector Comments:

Your food facility health permit is suspended due to imminent health risks related to an on-going communicable disease transmission. A hearing is to be scheduled to discuss conditions of permit reinstatement.

Violation Description: Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.1, 113949.2, 113949.5, 113950, 113950.5, 113975)



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50. PERMIT SUSPENSION - IMMINENT HEALTH HAZARD

Inspector Comments: IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE

The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13, Article 3 of the California Health and Safety Code. The attached Inspection Report specifies the conditions that warrant this closure and the Sections of the law that are being violated.

Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.

You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this Notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 calendar days shall be deemed a waiver of your right to a hearing.

An owner, manager or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1,000.00 and/or imprisonment for not more than six months for each offense.

This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the Internet, or at Environmental Health.

Contact this office at the number noted above, during normal days of business to request a re-inspection, or if you have any questions.

If you are calling after 5:00 pm or on weekends, leave a message at (714) 433-6418 and an inspector/on call staff will call you back at their earliest convenience. Please make after hour request calls before 8:00 pm. The afterhours overtime rate through June 30, 2019 is \$45.75 per quarter hour, or fraction thereof; time charged includes all travel time.

The CLOSED notification seal was issued this date.

REASON FOR CLOSURE: Imminent health risks due to on-going foodborne illness investigation.

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)

51. NOTICE OF VIOLATION - HEARING

Inspector Comments:

A compliance hearing has been scheduled for the owner/operator on February 14, 2019 at 10:00 AM, at 1241 E. Dyer Rd., Santa Ana CA 92705 to provide an opportunity to present evidence as to why the facility's permit should not be modified, suspended or revoked due to serious or repeated violations of the California Health and Safety Code.

Your failure to attend this hearing will be deemed a waiver of your right to a hearing in this matter.

Pursuant to the fee resolution, the owner/operator is assessed \$360 when a hearing is scheduled. The fee must be paid prior to hearing.

Bring a current government issued photo identification to the hearing.

Violation Description: A permit suspension hearing has been scheduled for the owner/operator to provide an opportunity to present evidence as to why the facility's permit should not be suspended. (114411)



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SIGNATURE(S) OF ACKNOWLEDGEMENT

NAME:
TITLE:

Signing for the receipt of the above report is not an admission of the facts of the violations set forth herein.

INSPECTOR:

T TSENG, REHS
ENVIRONMENTAL HEALTH SPEC II
(714) 433-6076
htseng@ochca.com

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 your gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 1714.25 of the Civil Code and Sections 114432 to 114434, inclusive, of the Health and Safety Code. For more information, please visit ocfoodinfo.com or wastenotoc.org.