



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | |
|--|-------------------------------|-------------------------------|---------------------------------|--|------------|---------------------|---------------------------------|-----------------------|-----------------------|
| FACILITY NAME ANNIE'S TRUCK STOP | | | | DATE 8/17/2022 | | TIME IN 10:00 AM | | TIME OUT 12:30 PM | |
| ADDRESS 27666 HWY 74, ROMOLAND, CA 92585 | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER MIGUEL & SIDRONIA VILLAVICENCIO | | | | EMAIL Not Specified | | | | Major Violations 1 | |
| PERMIT # PR0003325 | EXPIRATION DATE 04/30/2023 | SERVICE Routine inspection | REINSPECTION DATE 12/17/2022 | FACILITY PHONE # (714)943-1113 | PE 3620 | DISTRICT 0016 | INSPECTOR NAME Leslie Aranda | | Points Deducted 20 |

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 / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. 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

B
SCORE 80

☒ In = In compliance ☒ COS = Corrected on-site ☐ N/O = Not observed ☐ N/A = Not applicable ☐ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | | COS | MAJ | OUT |
|--|-----|---|-----|-----|-----|
| <input checked="" type="radio"/> In | N/A | 1. Food safety certification Miguel Villavicencio, ServSafe, 7/24/23 | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | |
| <input checked="" type="radio"/> In | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| <input checked="" type="radio"/> In | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| <input checked="" type="radio"/> In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| <input checked="" type="radio"/> In | N/O | 5. Hands clean and properly washed; gloves used properly | + | 4 | 2 |
| <input checked="" type="radio"/> In | | 6. Adequate handwashing facilities supplied and accessible | + | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| <input checked="" type="radio"/> In | N/O | 7. Proper hot and cold holding temperatures | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 8. Time as a public health control; procedures and records | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 9. Proper cooling methods | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 10. Proper cooking time and temperature | | 4 | 2 |
| <input checked="" type="radio"/> In | N/A | 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| <input checked="" type="radio"/> In | N/O | 12. Returned and re-service of food | | | 2 |
| <input checked="" type="radio"/> In | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 14. Food contact surfaces: clean and sanitized Active wash >112F / Active chlorine >200ppm | + | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|--|-----|--|-----|-----|-----|
| <input checked="" type="radio"/> In | | 15. Food obtained from approved sources | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | 16. Compliance with shell stock tags, condition, display | | | 2 |
| <input checked="" type="radio"/> In | N/O | 17. Compliance with Gulf Oyster regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| <input checked="" type="radio"/> In | N/A | 18. Compliance with variance, specialized process, and HACCP plan | | | 2 |
| CONSUMER ADVISORY | | | | | |
| <input checked="" type="radio"/> In | N/A | 19. Written disclosure and reminder statements provided for raw or undercooked foods | | | 1 |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | | | |
| <input checked="" type="radio"/> In | N/A | 20. Licensed health care facilities / public and private schools; prohibited foods not offered | | 4 | 2 |
| WATER / HOT WATER | | | | | |
| <input checked="" type="radio"/> In | | 21. Hot and cold water available Water Temperature 3-comp sink: 120°F | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | | |
| <input checked="" type="radio"/> In | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| <input checked="" type="radio"/> In | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| <input checked="" type="radio"/> In | N/A | 24. Vermin proofing, air curtains, self-closing doors | | | 1 |

| SUPERVISION / PERSONAL CLEANLINESS | | OUT |
|--|--|-----|
| 25. Person in charge present and performs duties, demonstration of knowledge | | 2 |
| 26. Personal cleanliness and hair restraints | | 1 |
| GENERAL FOOD SAFETY REQUIREMENTS | | |
| 27. Approved thawing methods, frozen food storage | | 1 |
| 28. Food separated and protected from contamination | | 2 |
| 29. Washing fruits and vegetables | | 1 |
| 30. Toxic substances properly identified, stored, used | | 1 |
| FOOD STORAGE / DISPLAY / SERVICE | | |
| 31. Adequate food storage; food storage containers identified | | 1 |
| 32. Consumer self-service | | 1 |
| 33. Food properly labeled; honestly presented; menu labeling | | 1 |

| EQUIPMENT / UTENSILS / LINENS | | OUT |
|--|--|-----|
| 34. Utensils and equipment approved, good repair | | 1 |
| 35. Warewashing: installed, maintained, proper use, test materials | | 1 |
| 36. Equipment / utensils: installed, clean, adequate capacity | | 1 |
| 37. Equipment, utensils, and linens: storage and use | | 1 |
| 38. Adequate ventilation and lighting; designated areas, use | | 1 |
| 39. Thermometers provided and accurate | | 1 |
| 40. Wiping cloths: properly used and stored | | 1 |
| PHYSICAL FACILITIES | | |
| 41. Plumbing: properly installed, good repair | | 1 |
| 42. Refuse properly disposed; facilities maintained | | 1 |
| 43. Toilet facilities: properly constructed, supplied, cleaned | | 1 |
| 44. Premises; personal item storage and cleaning item storage | | 1 |

| PERMANENT FOOD FACILITIES | | OUT |
|--|--|-----|
| 45. Floors, walls, ceilings: good repair / fully enclosed | | 1 |
| 46. Floors, walls, and ceilings: clean | | 1 |
| 47. No unapproved private homes / living or sleeping quarters | | 1 |
| SIGNS / REQUIREMENTS | | |
| 48. Last inspection report available | | |
| 49. Food Handler certifications available, current, and complete | | 1 |
| 50. Grade card and signs posted, visible | | |
| COMPLIANCE AND ENFORCEMENT | | |
| 51. Plans approved / submitted | | |
| 52. Permit available / current | | |
| 53. Permit suspended / revoked | | |
| 54. Voluntary condemnation | | |
| 55. Impound | | |



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Employees are required to wash their hands before handling food, equipment or utensils, as often as necessary during food preparation, when switching between tasks, before putting on gloves, after touching body parts, after using the restroom, any time contamination may occur. Observed the following:

-The employee in the kitchen handling dirty dishes and preparing the 3-compartment sink to wash them, then switch to touch the handle of a pan on the cookline to flip the omelet or pancake cooking. The cook was immediately instructed to wash his hands and the inspector reminded him to wash his hands after handling the dirty dishes and before working with food items to prevent possible contamination.

-Throughout the inspection, the employee in the kitchen was not washing his hands. Ensure the hands are washed regularly and anytime possible contamination may occur.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: REEAT VIOLATION: At the start of the inspection, observed the handwashing sink in the kitchen to be blocked by a milk crate with a bag of granulated sugar on the milk crates and a toaster above the milk crate, actively toasting bread. Inside of the handwashing sink was a plastic container collecting leaking water from the faucet, 2 tortilla warming containers, a wiping cloth, and utensils (metal spoons). Instruction was given to immediately relocate ALL of the items to ensure the handwashing sink to ensure it is accessible for proper handwashing.

This is a repeat violation. Continued non-compliance may result in further enforcement action (i.e. citation, administrative hearing, etc).

Violation Description: Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

0

Inspector Comments: NOTE: As the toaster was observed propped above a milk crate in front of the handwashing sink, it was very possible that water from someone washing their hands would drip onto the toaster and the bread toasting. This was not observed during the inspection, however the possibility of contamination remains. Relocate the toaster to prevent possible contamination onto the food.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Observed the following:

-The owner actively warewashing, and with the sanitizer solution measuring >200ppm chlorine sanitizer. The corrective action was for the owner to dilute the sanitizer solution to 100ppm chlorine. The owner was instructed to re-wash the dishes and sanitize in 100ppm, to prevent possible chemical contamination onto the food contact surfaces.

-The meat slicer to contain excess food debris around it, specifically on the blade (a food contact surface). The owner was not actively working with it or had recently in the last 4 hours. Instruction was given to wash, rinse, and sanitize the meat slicer in place. Ensure this meat slicer is cleaned regularly and after use (at least once every 4 hours) to prevent possible bacterial growth and contamination of the meat slicer.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be separated and protected from contamination. Observed the following:

- Uncovered food inside the 2-door reach in refrigerator across from the hot holding unit:
- A container of gravy
- Blocks of cheese
- A container of salsa
- A container of beans
- Approximately 4 slices of uncooked bacon half out of the plastic container. Ensure the food stays inside of the container as protection against possible contamination.
- The following food items improperly stored inside the 1-door reach in freezer:
- Raw beef and raw chicken stored above prepared tamales and bags of hash browns
- Raw pork stored above a bag of green beans and a bag of raspberries
- An opened bag of rice and an opened bag of beans in the dry storage area. The open bags were exposed to potential overhead contamination. Ensure the bags are properly stored and covered against possible overhead contamination.
- Observed one of the owners use a plastic cup to scoop ice. Discontinue scooping ice in this manner and ensure to use the ice scoop to properly scoop ice onto the plastic cup to prevent possible contamination.
- A stack of coffee filters stored above the coffee grinder, exposed to potential overhead contamination. Ensure to properly store the coffee filters, protected against possible overhead contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Food shall be stored in approved containers and labeled as to its contents. Food shall be stored at least 6 inches above the floor on approved shelving. Observed the following:

- A bag of granulated sugar inside a milk crate (stored on its side) on the floor. Ensure the bag of granulated sugar is properly stored on approved shelving 6 inches above the floor.
- An opened bag of rice and an opened bag of beans stored on the floor of the back dry storage area. Ensure the food are properly stored and elevated at least 6 inches above the floor.
- Two unlabeled bulk food containers near the cookline/ microwaves. There were white powdery substances inside (sugar, salt, etc). Ensure all bulk food containers are properly labeled as to its contents.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved and in good repair. Observed the following:

-The oven door to not close properly, as it had an aluminum object to place between the oven and stove to hold the door in place. Ensure the oven door is repaired so that it closes properly.

-A broken flat red plastic spatula on the fryers flat base and another broken flat red spatula in the cold top mayonnaise container. Remove these damaged utensils from the facility, and replace with spatulas that are in good repair, smooth, sealed, and easily cleanable.

-Approximately 11 heavily burnt pans throughout the food facility (1 under the hot holding unit and 10 in the back dry storage area). These pans are no longer smooth, sealed, and easily cleanable. Remove the heavily burnt pans from the facility and replace with pans that are in good repair, smooth, sealed, and easily cleanable.

-1 broken metal cast iron grill press under the hot holding unit. As this item is no longer smooth, sealed, and easily cleanable, remove it from the facility.

-Split gaskets in the 2-door refrigerator across from the hot holding unit. Ensure the split gasket is replaced in an approved manner with an approved material.

-A paper bowl being used as a scoop for the rice. Discontinue the use of the paper bowl as a scoop and only use approved utensils and equipment.

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

POINTS

1

Inspector Comments: All utensils and equipment shall be maintained clean. Observed the following in need of cleaning:

-Both of the microwaves inside the kitchen, as observed excess food residue and debris inside and outside on the handle. Remove the excess food debris and maintain the microwaves clean at all times.

-The bulk food containers of the salt and sugar, as the outsides of the containers were observed soiled with food debris and residue. Clean the outside of the bulk food containers and maintain it clean at all times.

-The hood fire suppression system, as observed excess grease accumulation on it. Remove the excess grease and maintain it clean at all times.

-On and around the stove, as observed excess food debris. Remove the food debris and maintain clean.

-The 2-door refrigerator across from the hot holding unit gasket, as observed excess food debris on it. Remove the excess food debris and maintain it clean.

-The Hamilton Beach blender, as observed food debris on the outside of the unit. Remove the food debris and maintain clean.

-The ice machine deflector panel, as observed a pink residue on the front of it. Remove the pink residue and properly clean and sanitize the deflector panel.

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, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. Observed the following:

- A utensil stored above a cardboard cut out on the cutting board of the cold top unit. Ensure the utensil is stored in an approved manner.
- Flat spatulas and tongs stored above wiping cloths with food debris on them. Discontinue the storage of the utensils above wiping cloths and store them only in clean containers to prevent possible contamination.
- Clean plastic containers, a glass container, and a blender stored on the floor, near the back dry storage area and meat slicer. Ensure all CLEAN utensils and equipment are properly stored to prevent possible contamination.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Observed the light above the back dry storage area with the meat slicer and 3-door refrigerator to not have a cover. As open food is stored and prepared here, the light must have a light cover as protection if the light shatters. 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.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. 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, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used more than once to clean food spills shall be stored in a sanitizer bucket of approved concentration in between uses to prevent bacterial growth. Observed the following:

- Multiple soiled wiping cloths placed on the countertops throughout the kitchen. Ensure the wiping cloths are placed in a sanitizer bucket of approved concentration in between uses.
- A moist wiping cloth placed near a water spigot in the front serving area. Discontinue storing the wiping cloth at the countertop. If the water spigot is leaking, repair it in an approved manner with an approved material.
- The sanitizer bucket in the front serving area to measure over 200ppm chlorine sanitizer. Ensure the sanitizer buckets are tested and measure 100ppm chlorine at all times.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: All plumbing shall be installed and maintained to prevent contamination, kept clean, fully operative, and in good repair. Observed the following:

- No cold water at the food preparation sink. Ensure to repair this so the food preparation sink provides both hot and cold water.
- No cold water at the mop sink. Ensure to repair this so the mop sink provides both hot and cold water.

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, 114199, 114201, 114269)



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42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments: NOTE: Observed the facility to have excess equipment outside of the food facility near the back (fryer, refrigerator, microwave, etc). Owner stated they are having a hard time finding someone to pick it up and remove it. This Department is to grant the facility 4 months (12/17/2022) to remove the excess and unnecessary equipment from the facility. The exterior premises of each food facility shall be kept clean and free of litter and rubbish.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Personal items shall be stored in a designated area, away from food preparation and food storage to prevent possible cross contamination. Observed the following:

-A personal rolled up tortilla inside a container of salsa on the hot holding unit cutting board. The owner relocated the personal food to the back stainless steel prep table with the meat slicer. Instruction was given to store the personal food in a SEPARATE area to prevent possible cross contamination.

-A personal Dr. Pepper drink, 7-Up drink, and water and ice in a cup on middle shelves inside the 2-door refrigerator across from the hot holding unit. The personal drinks were adjacent to food items for the food facility. Ensure all personal drinks are stored in a SEPARATE area to prevent possible cross contamination.

-1 personal candle in use and 3 candles nearby, all which were placed on the stainless steel prep table adjacent to the meat slicer. As this meat slicer and table gets used, relocate the personal candles to where potential contamination of the food may not occur.

-The used mop water stored inside the mop bucket, outside of the food facility near the mop sink. Once the facility is done with the mop water, ensure to properly dispose of it.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

0

Inspector Comments: NOTE: Observed the vinyl flooring in the walkway between the front serving area and the back kitchen to be peeling and cracked. Also observed the flooring under the ice machine to be peeling and in disrepair. Ensure to repair the flooring in an approved manner with an approved material. Contact this Department (951-766-2824) if you have questions regarding the flooring.

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, and ceilings shall be maintained clean. Observed the following in need of cleaning:

-The wall behind the cookline and hot holding unit, as observed grease and food residue on the walls. Remove it and clean it.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

Overall Inspection Comments

This routine inspection was conducted in conjunction with a complaint investigation (CO0084089).

At this time, this facility failed to meet the minimum health standards of the California Health and Safety Code (80 =B). A re-inspection has been set for 1 week (8/25/2022). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove, or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions, contact Leslie Aranda at LAranda@rivco.org or call 951-766-2824.



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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.

Signature

Sidronia Villavicencio
Person in Charge

08/17/2022

Leslie Aranda
Environmental Health Specialist

08/17/2022

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."

No foil or cardboard
on shelves!



PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat
Food

Cooked
Food

Raw Meat,
Raw Eggs

Store cooked and ready-to-eat food above raw food to avoid cross-contamination.
Keep all food covered to prevent contamination

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
 - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
 - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



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:

- 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.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- 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. Submerged 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

| | | | | | | | |
|--------------------------------|--------------------------------|--------------------------------|---|--------------------------------|--------------------------------|---------------------------------|--------------------------------|
| | | | | | | | |
| Fruit and Vegetables | Eggs Cooked to Order | Fish | Single Piece Meat (Beef, Veal, Lamb, Pork) | Pooled Eggs | Ground Meat and Sausage | Poultry and Stuffed Meat | Reheated Foods |
| 135°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 155°F for 15 seconds | 155°F for 15 seconds | 165°F for 15 seconds | 165°F for 15 seconds |

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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