



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Citrus City Grille</b>				DATE 12/26/2019		TIME IN 1:00 PM		TIME OUT 4:15 PM	
ADDRESS 2765 Lakeshore Dr, Corona, CA 92883				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Citrus Grille Management Co LLC				EMAIL corona@citruscitygrille.com				Major Violations 2	
PERMIT # PR0036473	EXPIRATION DATE 11/30/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)277-2888	PE 3622	DISTRICT 0051	INSPECTOR NAME Sarah Miller	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 Daniel McCoppin; ServSafe 2/7/2023			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	N/A	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	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	N/A	14. Food contact surfaces: clean and sanitized Chlorine; Oppm /	+	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	N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	N/A	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 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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Observed the following:

- A) Back handwash station near reach-in cooler not stocked with soap. Ensure all handwash stations are stocked with soap at all times.
- B) Handwash station near cold table prep line not stocked with paper towels. Ensure all handwash stations are stocked with paper towels at all times. Furthermore, this handwash station was blocked by a propane torch. Ensure all handwash stations are accessible at all times.
- C) Handwash station near the fly light was not able to reach the minimum required temperature of 100F. Water measured a maximum of 92F at the time of inspection. Ensure all handwash sinks reach a minimum of 100F, and no greater than 108F if the temperature is not adjustable.
- D) Bar handwash station blocked by a container of gloves. Ensure all handwash stations are accessible at all times.

**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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following:

- A) Prep cold holding table unable to maintain the internal temperatures of potentially hazardous foods at 41F or below. The following foods were voluntarily discarded by the person in charge:

- 3 containers of diced tomatoes at 48F to 57F
- 2 containers of feta at 56F
- 2 containers of blue cheese crumbles at 58F
- 2 containers of cut cherry tomatoes at 54F
- Multiple containers of salsas at 56F to 58F
- Dressings with milk and dairy products at 54F-57F
- Whipped butter at 56F

Note: 2 containers of diced tomatoes and 2 containers of cheese had been placed out 20-30 minutes prior. These items were immediately placed in the walk-in cooler for rapid cooling.

Ensure all cold potentially hazardous foods are maintained at 41F or below. This unit has been impounded and may not be used for any potentially hazardous foods at this time. Reach-in coolers (below table top) are all holding temperature and may be utilized for potentially hazardous foods that would otherwise be placed in the cold table.

Note: By the end of the inspection, the front side of the prep table (closest to dining area) was properly functioning. The person in charge stated that the unit had not been turned on today. Ensure food temperatures are regularly checked to verify equipment is on and properly functioning. Back portion of the unit is to remain impounded.

- B) Waiting station (used for champagne on Sundays) coolers not able to maintain potentially hazardous foods at 41F or below. Containers of half and half creamer and small, preportioned creamers (requiring refrigeration) measured 50F. Person in charge stated they had been placed in the cooler approximately 3 hours prior. She immediately placed them in the walk-in cooler for rapid cooling. 1 container of lightly pasteurized orange juice that measured 50F and had been there since yesterday was voluntarily discarded by the person in charge. Take all necessary approved action to ensure cold potentially hazardous foods are maintained at 41F or below.

- C) Containers of half and half creamer in the bar reach in cooler measured 46F-48F. Creamers were relocated to the walk-in cooler. Take all necessary approved action to ensure cold potentially hazardous foods are maintained at 41F or below.

**Violation Description:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following:

A) Kitchen dishwasher was not properly sanitizing utensils; sanitizer concentration measured 0ppm at the time of inspection. Maximum dishwasher temperature was 125F.

B) Bar dishwasher was not properly sanitizing utensils; sanitizer concentration measured 10-20 ppm at the time of inspection.

Dishwasher units have been impounded. Take all necessary approved action to ensure dishwashers are properly sanitizing dishes (50 ppm if using chlorine). Use three compartment sinks to properly wash, rinse, and sanitize dishes until dishwashers can be repaired. Person in charge was instructed to re-wash all dishes that have been washed using the dishwasher using the 3-compartment sink. Do not utilize either the kitchen nor the bar dish machines until a member of this department has verified they may be used.

NOTE: Kitchen dishwasher unit was repaired by the end of the inspection. Impound has been removed. Facility is permitted to use kitchen dishwasher at this time.

**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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

0

Inspector Comments:

Numerous fruit flies were present throughout the kitchen, with a high number located at the waiting station. Take all necessary approved action to eliminate the flies.

**Violation Description:** Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments:

Dishwasher was unaware of the required concentration for sanitizing dishes. Education was provided. Ensure proper concentrations of sanitizer are being used (i.e. 50ppm of chlorine if using a dish machine, 200ppm of quaternary ammonia)

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

Observed the following:

A) Raw foods (raw shell eggs and cartons of raw egg yolks), stored over ready-to-eat foods (hummus and milk) in the walk-in cooler. Ensure all raw foods are stored below ready-to-eat foods to prevent possible contamination.

B) Bulk, unlabeled food (possibly breadcrumbs) stored with the lid off, and contaminated with a plastic piece of a label. Ensure all bulk foods are stored with lids on to prevent possible contamination.

C) Meat slicer stored with an accumulation of food debris. Ensure meat slicer is properly washed, rinsed, and sanitized.

D) Pies in boxes stored directly on the ground of the walk-in freezer. Ensure all foods are stored at least 6 inches off of the ground.

**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))



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30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments:

Observed a household can of pesticide (Rid-a-bug) stored below the soda machine. Only pesticides specifically approved for use in a food facility may be used if in accordance with the manufacturer's instructions. Remove pesticide from the facility as it is not approved for commercial use.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

Observed the following:

A) Plastic "Thank you" bags used to store raw chicken in the walk-in freezer. Discontinue using plastic bags to store foods as they are not approved for such use.

B) Numerous opened bulk food items, including but not limited to cornbread mix, yeast, waffle mix, rice, etc. in the dry storage area. Ensure all bulk food items are stored in approved food containers that can be sealed once opened. Food shall be stored in approved, smooth, easily-cleanable containers with tight-fitting lids.

C) Numerous foods stored in the walk-in cooler without lids. Ensure bulk food containers are equipped with lids to prevent possible contamination.

**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))

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

0

Inspector Comments:

Bar dishwasher was not equipped with sanitizer test strips. Ensure all dish machines and 3-compartment sinks are equipped with the appropriate sanitizer test strips.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

0

Inspector Comments:

Observed the following soiled:

- Vent in the "Fire Alarm Panel" room with severe accumulation of dust
- Outside of ice machine with rust and mold
- Floor throughout warewashing room soiled

Clean and maintain the above listed items 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, 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:

Observed the following:

A) Cutting knife stored wedged between a prep table and cold table in the back of the kitchen (near reach in cooler). Additionally, multiple tongs were stored on oven and stove handles. Ensure utensils are stored in such a way that they are protected from possible contamination.

B) Soiled utensils stored in a dipper well that was not running water. Water in the dipper well was heavily soiled with food debris. Ensure utensils are being properly stored. If storing utensils in the dipper well, ensure water is running with sufficient velocity to flush loose particles.

**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

0

Inspector Comments:

Shatter guards on lights to the walk-in cooler and warewash room were missing. Provide approved shatterproof guards to these lights.

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments:

Person in charge was unable to provide probe thermometer. Ensure a calibrated probe thermometer is used to regularly check internal food temperatures.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed the following:

A) Wiping cloths stored on top of prep areas and the cookline. Ensure all wiping cloths are stored fully submerged in a sanitizer solution.

B) 2 wiping cloths stored draped over sanitizer buckets. Ensure all wiping cloths are stored fully submerged in a sanitizer solution.

**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))



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

Observed the following:

A) Severe leaks present throughout the dishwasher, causing a significant amount of water to pour onto the floor. Take all necessary approved action to repair leaks.

B) Employee restroom handwash sink leaking. Repair leak in an approved manner.

C) Drain line to soda machine resting inside of the floor sink. An air gap between the water supply inlet and the flood level rim of the floor sink shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Ensure there is a proper air gap between the top of the floor sink and the bottom of the drain.

D) Condensate leak to coolers in disrepair, causing water accumulation below Vulcan Ovens. Repair leak in an approved manner.

**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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

**Inspector Comments:** Observed dumpster lids left open. Maintain dumpsters covered when not in use.

**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

0

Inspector Comments:

Observed a personal drink on table above prep cold table. All personal drinks are to be maintained covered and stored in a manner to prevent contamination.

**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:

Observed missing ceiling panel in the dry storage room. Replace missing ceiling panel in an approved manner.

**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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

The person in charge was only able to provide 1 Food Handler Card at the time of inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

54. VOLUNTARY CONDEMNATION

POINTS

0

**Inspector Comments:** See violation #7 for further details.

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.



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55. IMPOUND

POINTS

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**Inspector Comments:** See violations #7 and #14 for further details. Any impounded equipment may not be used until a member of this department confirms they may be used. For questions, contact Sarah Miller at (951) 273-9140 or [sarmiller@rivco.org](mailto:sarmiller@rivco.org). "Impound" tags have been placed.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.



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**Overall Inspection Comments**

This inspection was initiated due to a complaint received by this Department. A complaint investigation was also conducted at this time (reference CO0071659).

At this time, this facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). A reinspection will be set for one week (1/2/2020). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B/C" card posted. "A" card removed. "B/C" card must remain posted until removed by an employee of this Department. Contact Bonnesa with any questions at (951) 273-9140 and/or [bonnesalopez@rivco.org](mailto:bonnesalopez@rivco.org).

**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](http://www.rivcoeh.org).

**Signature**

Veronica Beels  
Person in Charge  
12/26/2019

Sarah Miller  
Environmental Health Specialist  
12/26/2019



## 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."

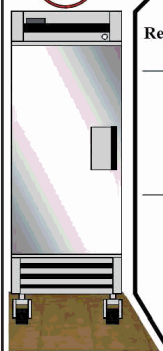
A food facility may be closed for any of the following reasons:

- 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

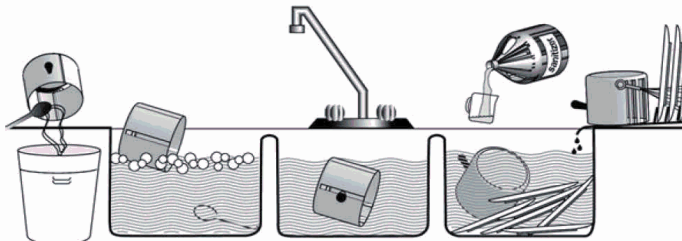
Cooked Food

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

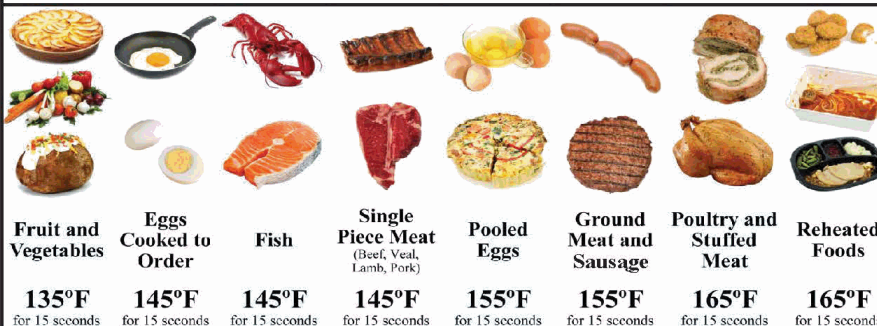


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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