



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Mantra Indian Cuisine						DATE 8/14/2018		TIME IN 12:30 PM		TIME OUT 3:20 PM	
LOCATION 27645 Jefferson Ave #106, Temecula, CA 92590						Facility Description Not Applicable					
PERMIT HOLDER Mantra Restaurant Inc						E-MAIL Not Specified				Major Violation 2	
PERMIT # PR0056037	EXPIRATION DATE 06/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)506-180	PE 3621	DISTRICT 0046	INSPECTOR NAME Michael Jaime			Points 29	

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.

C
SCORE 71

○ 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
In	N/O	1. Food safety certification				2
		Ajit Singh/ NRFSP/ 16.5.21				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & ex			4	2
In	N/O	3. No discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used pro			4	2
In		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods	+	4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In		13. Food: unadulterated, no spoilage, no contaminatio			4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	4	2
		Automatic dish wash- 50 ppm chlorine / Automatic dis				

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In		21. Hot and cold water available			4	2
		125F				
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
In		23. No rodents, insects, birds, or animals			4	2
In		24. Vermin proofing, air curtains, self-closing doors				1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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--	-------------------	-------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Observed wine glasses, and bear glasses stored on sides of basin at hand wash sink in the bar.

Relocate all utensils away from the hand wash station. Discontinue storing utensils in hand wash station. Ensure hand wash station is utilized for hand washing only.

- The paper towel dispenser was not fully operational in the mens restroom (i.e. not fully dispensed). Replace batteries or repair automatic dispenser in an approved manner to ensure unit dispenses paper towels as to design.

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

SALAD BAR

- A container of cut melon measured at 60F at the front salad bar. Container observed to not be fully submerged in the ice bath.

Operator stated that food had been held out for less than one hour. Operator submerged container fully in ice bath.

- A container of lentil beans measured at 59F at the salad bar. Container observed to not be fully submerged in the ice bath. Operator stated that food had been held out for less than one hour. Operator submerged container fully in ice bath.

BEVERAGE PREP COOLER

- A container of sliced tomatoes measured at 56F in the 3-door cooler in the beverage prep waiting station. Operator stated that food had been prepared around two hours prior. Ambient temperature of unit measured 35F. Ensure food is placed back in temperature control after prep.

- A container of lentil beans measured at 63.2F in the 3-door cooler in the beverage prep waiting station. Operator stated that food had been held in unit for less than 1 hour. Ambient temperature measured at 35F. Ensure food is placed back in temperature control after prep.

REACH-IN COOLER

- A container of butter cream sauce measured at 54.4F in the reach-in cooler across from the cooks line. Operator was unaware of how long food was held out of temperature. Food voluntarily discarded.

- A container of cooked tomato sauce measured at 57.5F in the reach-in cooler across from the cooks line. Operator was unaware of how long food was held out of temperature. Food voluntarily discarded.

- A container of prepped chicken measured at 55.9F in the reach-in cooler across from the cooks line. Operator was unaware of how long food was held out of temperature. Food voluntarily discarded.

Ambient temperature of unit measured at 39F. Ensure food is placed into temperature control after prep.

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

The following foods measured at the following temperature cooled over night in the walk-in cooler:

- A container of chicken in broth measured at 50.5F

- 2 containers of cream based sauce (i.e. cooked cream) measured at 51.7F

- 4 containers of spinach based sauce measured at 64.7F

- A deep plastic container of cooked onion based sauce measured at 61.8F

Education provided on proper cooling, and all food voluntarily discarded.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: Food contact surfaces shall be properly sanitized using one of the following methods: 100ppm chlorine for 30 seconds; 200ppm quaternary ammonia for 60 seconds; or 25ppm iodine for 60 seconds.

Observed an operator wash a large pot without sanitizing as the final step. Large pot is unable to fit inside the automatic dish wash machine. Education provided and unit will be sprayed and wiped with 100 ppm chlorine sanitizer. All smaller dishes were pre-washed and then placed into the automatic dish washer to sanitize.



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--	-------------------	-------------------

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Each food facility shall be kept free of vermin.

- Observed a few rodent droppings in the banquet room utilized for wine and equipment storage.
- Observed dead cockroaches in the banquet room utilized for wine and equipment storage.

A thorough investigation conducted. No further evidence of rodent and cockroach activity observed. Proof of current approved pest control provided (8/6/18). Remove all evidence of vermin activity, and clean and sanitize all effected areas. Seal all cracks, holes, or harborage points throughout the banquet room, and throughout facility.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

- Observed numerous containers of uncovered food in the reach-in coolers across from the cooks line.
 - Observed numerous containers of uncovered food in the walk-in cooler.
 - Observed the lid to the ice bin to be open while unattended.
- Cover all food in an approved manner when not in use to prevent cross contamination.

- Observed a bucket of raw chicken stored in close proximity to cooked chicken in the walk-in cooler . Store and relocate raw chicken away from all cooked, ready to eat, and or produce to prevent cross contamination.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored.

- Observed an unlabeled chemical spray bottle in the back kitchen area. Ensure all chemical spray bottles are labeled and or identified in an approved manner.

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

1

Inspector Comments: Food shall be stored at least 6" above the floor and in approved containers labeled as to contents.

Observed the following foods to be stored on the floor in the back area of the facility:

- 2 large pots of rice. Operator was observed mixing or prepping rice on the floor.
- 4 containers of cooked chicken in broth.
- Boxes of food stored on the floor in the walk-in freezer.

Discontinue storing food on the floor, and prepping food on the floor.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- Discontinue using linens as liners under cutting boards throughout the facility. Replace with material that is smooth, easily cleanable, and non absorbent.
- Observed a broken knife at the cooks line. Remove broken knife.
- Install an approved splash guard between the pot burner and the fryer at the main food prep line.
- Observed a domestic sharp microwave on the prep table of the beverage prep station. Remove household microwave. Ensure all equipment is NSF or ANSI approved.
- Remove all black containers from facility. Ensure material is lite in color to ensure proper cleaning.



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--	-------------------	-------------------

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative.

Remove the accumulation of food, debris, grease, and or grime from the following:

- The FRP panel behind the back prep across from the 3-compartment sink
- The fan guards in both walk-in coolers
- The gaskets to the reach-in coolers across from the cooks line
- The beverage dispenser holder in the bar area
- The can opener in the main kitchen area
- The upright warmer in the back area of the facility
- The main hand wash station at the cooks line

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination.

- Observed tongs stored on the handles of equipment throughout the facility. Store in an approved manner to prevent cross contamination (i.e. container, and clean every 4 hours).

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

- Provide a light cover for the light in the small dry storage area.

40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.

- Observed numerous wiping clothes stored on top of food prep surfaces throughout the back area of the facility.
- No sanitizer buckets were observed throughout the facility. Maintain wiping clothes in approved sanitizer when not in use (i.e. 100 ppm chlorine, 200 ppm ammonium)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers.

- Observed the lid to both trash dumpsters to be open at the time of the inspection. Maintain closed when not in use to prevent the harborage of vermin.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS

1

Inspector Comments: All personal drinks are to be kept covered and stored in a manner to prevent contamination.

- Observed personal beverages stored on the shelf above the prep counter next to food prep equipment.
- Observed personal beverages stored next to the warewash area during active ware washing.

Store all beverages in an approved manner away from all food and or food contact surfaces to prevent cross contamination.

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

- Observed the FRP to be deteriorating at the ware wash area
- Observed the base cove tiles to be loose on the side of the ice machine in the back area of the facility.

Repair and replace in an approved manner. Ensure floor is maintained in good repair.



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46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS**1**

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.

Clean and maintain the following:

- Under the storage racks throughout the facility
- The banquet room
- The bar
- Under all coolers throughout the facility
- Under all prep tables throughout the facility
- The mop storage room including walls
- The small storage room on the left side of the manual ware wash area

Overall Inspection Comments

This is a joint inspection conducted by M. Jaime and P. Sinclair as a result of complaint (CO#66426) received by this department. This facility has failed to meet the minimum requirements of the California Health and Safety Code (71 = C). Due to on-going non-compliance and failed inspections, the permit may be suspended or revoked. Detailed information regarding your right to a hearing will be provided within 5 days. "C" card posed. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact this department with questions (951) 461-0284.

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

Sanjay Bradhan
Person in Charge
08/14/2018

Michael Jaime
Environmental Health Specialist
08/14/2018