



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

www.rivcoeh.org

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

FACILITY NAME Flat Top Bar & Grill				DATE 6/4/2018	TIME IN 1:45 PM	TIME OUT 4:20 PM
LOCATION 17960 Van Buren Blvd, Riverside, CA 92508				Facility Description Not Applicable		
PERMIT HOLDER Roland Munoz				E-MAIL roland@flattopbarandgrill.com		Major Violations 2
PERMIT # PR0002457	EXPIRATION DATE: 01/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)780-0114	PE 3620	DISTRICT 0002
INSPECTOR NAME Emily Piehl					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.

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
○ In	N/O	1. Food safety certification Bailey Hegler 10/20/22				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
○ In		2. Communicable disease; reporting, restrictions & exclusions		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 properly		4		2
○ In		6. Adequate handwashing facilities supplied & accessible				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 & records		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 contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized 100 ppm chlorine 3-compartment sink /		4	2

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, display			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 123F at the 3-compartment sink		4	2
LIQUID WASTE DISPOSAL						
○ In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals			4
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 storage	○ 2
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. 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 repair	○ 2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	○ 2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	○ 1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	○ 1
46. Floor, 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 cards available; current, valid	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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13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.
Observed spoilage on tomatoes stored in a container in the walk in cooler
Observed rodent droppings in a container of lemons and packaged tortillas in the walk in cooler.
Person in charge discarded all food.
Ensure all food is covered and protected from contamination at all times.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of vermin.
Observed numerous rodent droppings in the following locations:
a. floor under fryer, flat top, reach in cooler
b. floors under 3-compartment sink
c. floors in walk in cooler and floors throughout dry storage room
d. in containers of food in the walk in cooler
e. floors in womens restroom
-Eliminate the activity of rodents from the food facility by using an only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.
1. Exterior doors shall be self-closing and without gaps or openings to prevent vermin entry.
Observed gaps in the back exit door and front entrance door.
Repair weather stripping to prevent gaps in exterior doors.
2. Air curtain shall turn on when door is open and turn off when door closes.
Observed the back door to not have an air curtain.
Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.
3. Exterior doors shall not be propped open.
Observed front door to be propped open upon arrival. Maintain exit doors closed at all times except during passage or delivery.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

2

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.
Observed frozen raws beef thawing at room temperature on the counter. Discontinue this practice

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.
Observed torn and deteriorated gaskets at glass doors of walk in cooler.
Repair/replace the gaskets. Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: 1 Toilet rooms shall have approved ventilation.
Observed vents in restrooms to be in operable.
Ensure restrooms have adequate ventilation
2. 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.
Observed lights to be missing shatterproof covers near the hood and in back kitchen prep area.
Provide shatterproof coverings on all light fixtures.

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 damp cloth stored on the prep table.
Store cloths inside the sanitizer container when not in immediate use.



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

2

Inspector Comments: All plumbing and plumbing fixtures 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.

Observed missing air gaps in the following locations:

- draft beer lines
- prep sink
- ice machine

Provide an air gap of at least 1 inch between the drain line and the top rim of the floor sink

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet rooms shall be separated by a well-fitting self-closing door.

Observed restrooms to not have self closing doors.

Ensure restrooms doors are self closing.

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 gaps in base coving next to the fryer
- Observed gap in between the sealed door and wall in the walk in cooler
- Observed wall in between the fryer and 3-compartment sink to not be sealed.

Repair the walls and/or ceiling in order to provide surfaces that are smooth, durable, nonabsorbent, and easily cleanable.

- Observed flooring in the walk in cooler to be in disrepair.

Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable. If flooring is to be replaced, submit a sample to this office prior to installation.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

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

Observed an accumulation of debris and grime in the following locations:

- floors under fryer, reach in cooler, flat top, 3-compartment sink
- wall under 3-compartment sink
- floors throughout back kitchen prep area
- floors in walk in cooler

Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.



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Overall Inspection Comments

On this date observed facility to have numerous rodent droppings. For this reason the facility was closed (voluntarily) and is not approved to operate. Facility must remain closed until the following is corrected prior to contacting this office for a reinspection: 1. Remove/eliminate all evidence of vermin using an approved method. 2. Seal any gaps in the facility (exterior doors) 3. Clean and sanitize all affected areas 4. discard any contaminated foods Facility has failed their inspection At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (80=B). A reinspection will be set for one week 6/11/18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Emily Piehl at 951-358-5172.

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	
<hr/> Person in Charge 06/04/2018	<hr/> Emily Piehl Environmental Health Specialist 06/04/2018