



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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

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

FACILITY NAME <b>VAN BUREN DRIVE IN THEATRE</b>						DATE 8/14/2018		TIME IN 9:20 AM		TIME OUT 12:00 PM	
LOCATION 3035 VAN BUREN BLVD, Riverside, CA 92503						Facility Description Not Applicable					
PERMIT HOLDER Jaser Operating Co.						E-MAIL Not Specified				Major Violation 3	
PERMIT # PR0002334	EXPIRATION DATE 05/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # Not Captured	PE 2621	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points 19		

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 81**

○ 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
<span style="color: green;">In</span>	N/O	1. Food safety certification				2
		Estaban 11/3/22 SS				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & ex			4	2
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	5. Hands clean and properly washed; gloves used pro			4	2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">In</span>	N/O	<span style="color: red;">N/A</span>	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">4</span>	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	9. Proper cooling methods	<span style="color: blue;">+</span>	<span style="color: red;">4</span>	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	10. Proper cooking time & temperatures		4	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	12. Returned and reserve of food			2
<span style="color: green;">In</span>			13. Food: unadulterated, no spoilage, no contaminatio		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	<span style="color: blue;">N/A</span>	14. Food contact surfaces: clean and sanitized chlorine /		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>			15. Food obtained from approved source		4	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	16. Compliance with shell stock tags, condition, displa			1
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
<span style="color: green;">In</span>			21. Hot and cold water available		4	2
			120F			
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">In</span>			23. No rodents, insects, birds, or animals		<span style="color: red;">4</span>	2
<span style="color: green;">In</span>			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	<span style="color: red;">2</span>
37. Equipment, utensils and linens: storage and	<span style="color: red;">1</span>
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	<span style="color: red;">1</span>
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	<span style="color: red;">1</span>
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	<span style="color: red;">1</span>
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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## 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.  
Measured the following foods in the condiment ice bath at the following temperatures:  
a. red salsa at 59, green salsa at 59, pico de gallo at 49F, cut tomatoes at 59F  
PIC stated food was put into the ice bath 1 and half hours prior to inspection.  
Employee was directed to relocate foods into the walk in cooler.

## 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.  
Measured 3 deep, covered and stacked containers of cooked beef in the 3 door cooler between 44-63. Manager stated food was cooked the night before.  
Food was voluntarily discarded in the trash.

## 23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

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

1. Observed several rodent droppings in the following locations:
  - a. shelves throughout utensil and food storage areas
  - b. floor/wall junctures throughout kitchen
  - c. shelf next to pop corn machine
  - d. shelving units under front counter areas
  - e. shelves in dry storage room
2. Observed a few dead cockroaches on the floor in the hamburger room.

Eliminate the activity of rodents and cockraoches from the food facility by using only approved methods. Remove all evidence 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:** Exterior doors shall be self-closing and without gaps or openings to prevent vermin entry.

1. Observed small gaps at the back exit door.  
Properly rodent proof the interior/exterior of the premises. Seal all gaps that are greater than a 1/4 inch.
2. Observed a hole in the ceiling above the red pipe near the condiment bar.
3. Observed a hole in the cove base behind the popcorn maker in the kitchen
4. Observed a hole in the wall around the red pipe under the condiment bar.
5. Observed gaps and missing cove base tiles throughout the facility and under the soda machine

Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage.

## 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.  
Observed numerous rodent droppings on shelves and racks throughout the kitchen and storage areas.  
Maintain all equipment, utensils and facilities clean, fully operative and in good repair.



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### 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.

1. Observed the large ice scoop stored on top of the ice machine.

2. Observed the small ice scoop handle stored in contact with the ice in the soda machine.

Store the ice scoop in a sanitary, cleanable container or inside the ice machine/bin in a manner that does not allow the handle to come into contact with the ice. Clean the scoop regularly.

3. Observed the outside barbecue to not have an adequate barrier between the public and barbecue. Provide 3ft separation or barrier from customers.

### 43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

**Inspector Comments:** Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

Observed womens employee restroom to not have toilet paper.

### 46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

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

Observed accumulation of grime and rodent droppings on the floors throughout the facility.

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

### 49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work.

Observed several food handler cards to be expired.

Each food handler shall maintain a valid California Food Handler Card for the duration of his or her employment as a food handler. Cards shall be valid for two years from the date of issuance, regardless of whether the food handler changes employers during that period



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### Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (81=B). A reinspection will be set for one week 8/21/18. 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. In addition this facility was closed for rodent droppings throughout the facility. Rodent droppings were observed in the following areas: a. shelves throughout utensil and food storage areas b. floor/wall junctures throughout kitchen c. shelf next to pop corn machine d. shelving units under front counter areas e. shelves in dry storage room Remove/eliminate all evidence of the droppings. Seal all gaps and crevices in the facility listed in the inspection report. Clean and sanitize all the affected areas prior to contacting this office for reinstating the health permit. Food allergen education provided.

**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

Karla  
Person in Charge  
08/14/2018

Emily Piehl  
Environmental Health Specialist  
08/14/2018