



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

FOOD ESTABLISHMENT INSPECTION FORM

|  |                               |                               |                                   |                                  |            |  |                                  |                    |              |                      |  |
|--|-------------------------------|-------------------------------|-----------------------------------|----------------------------------|------------|--|----------------------------------|--------------------|--------------|----------------------|--|
| FACILITY NAME<br><b>JOHNNY'S BURGER #2</b>         |                               |                               |                                   |                                  |            | DATE<br>4/3/2019                       |                                  | TIME IN<br>9:00 AM |              | TIME OUT<br>11:00 AM |  |
| ADDRESS<br>4825 LA SIERRA AVE, Riverside, CA 92505 |                               |                               |                                   |                                  |            | FACILITY DESCRIPTION<br>Not Applicable |                                  |                    |              |                      |  |
| PERMIT HOLDER<br>Jeffrey S. Lee                    |                               |                               |                                   |                                  |            | EMAIL<br>Not Specified                 |                                  |                    |              | Major Violation<br>0 |  |
| PERMIT #<br>PR0002233                              | EXPIRATION DATE<br>04/30/2019 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>Next Routine | FACILITY PHONE #<br>Not Captured | PE<br>3620 | DISTRICT<br>0003                       | INSPECTOR NAME<br>Randell George |                    | Points<br>10 |                      |  |

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

**A**  
SCORE 90

☒ 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<br>Jessica Kim  |     |     | 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    | <input type="radio"/> 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    | <input type="radio"/> 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    | <input type="radio"/> N/O N/A 11. Proper reheating procedures for hot holding            |     | 4   |                                    |
| PROTECTION FROM CONTAMINATION          |  |     |     |                                    |
| <input checked="" type="radio"/> In    | <input type="radio"/> 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   | <input checked="" type="radio"/> 2 |
| <input checked="" type="radio"/> In    | N/O N/A 14. Food contact surfaces: clean and sanitized<br>chlorine /                     |     | 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 <input type="radio"/> N/A 16. Compliance with shell stock tags, condition, display                                   |     |     | 2                                  |
| <input checked="" type="radio"/> In    | N/O <input type="radio"/> N/A 17. Compliance with Gulf Oyster regulations  |     |     | 2                                  |
| CONFORMANCE WITH APPROVED PROCEDURES   |  |     |     |                                    |
| <input checked="" type="radio"/> In    | <input type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP                                   |     |     | 2                                  |
| CONSUMER ADVISORY                      |  |     |     |                                    |
| <input checked="" type="radio"/> In    | <input type="radio"/> 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    | <input type="radio"/> 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   |     | 4   | <input checked="" type="radio"/> 2 |
|  | Water Temperature 98 F°F   |     |     |                                    |
| 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  |     |     | <input checked="" type="radio"/> 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  | <input checked="" type="radio"/> 1 |
| 33. Food properly labeled; honestly presented; menu labeling                 | 1                                  |

| EQUIPMENT / UTENSILS / LINENS                                      | OUT                                |
|--|------------------------------------|
| 34. Utensils and equipment approved, good repair                   | <input checked="" type="radio"/> 1 |
| 35. Warewashing: installed, maintained, proper use, test materials | 1                                  |
| 36. Equipment / utensils: installed, clean, adequate capacity      | <input checked="" type="radio"/> 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        | <input checked="" type="radio"/> 1 |
| 46. Floors, walls, and ceilings: clean                           | <input checked="" type="radio"/> 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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|-------------------------------------|------------------|-----------------------|

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

0

**Inspector Comments:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed 52 F at cold hold table. Refrigeration technician on site.

**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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

**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. All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. No usable preparation sink. 3 compartment sink required to be sanitized if used during preparation process. Observed spices in dry storage shelves under paper. Discontinue use of paper under dry storage items.

**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)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

**Inspector Comments:** Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Back door bottom sweep requires replacement.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

32. CONSUMER SELF-SERVICE

POINTS

1

**Inspector Comments:** Self serve beverage dispenser requires cleaning of top ice machine vent and ice chute residue.

**Violation Description:** Consumer self-service areas shall be properly maintained. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair. Reach in cooler at cook line requires new seal on left door. Reach in cooler next to walk in cooler requires new left handle.

**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 equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Ice machine inside chute requires cleaning. Discontinue placing tongs on handles of stove. Store all utensils to prevent contamination. Keep hood vents clean and replace light out in hood.

**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)

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

POINTS

1

**Inspector Comments:** Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches. Missing cove tile at 3 compartment sink.

**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)



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46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be maintained clean. Observed debris under large CO2 dispenser. Clutter next to ice machine and office produce holding shelves.

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



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**Overall Inspection Comments**

No summary comments have been made for this inspection.

**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**

jessica kim  
Person in Charge  
04/03/2019

Randell George  
Environmental Health Specialist  
04/03/2019

## 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."

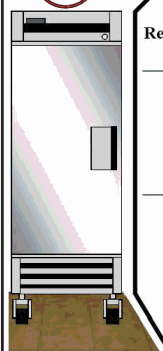
A food facility may be closed for any of the following reasons:

- 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

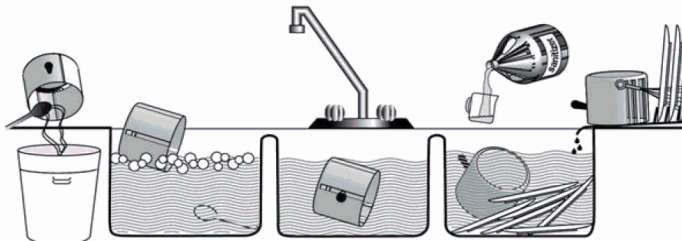
Cooked Food

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

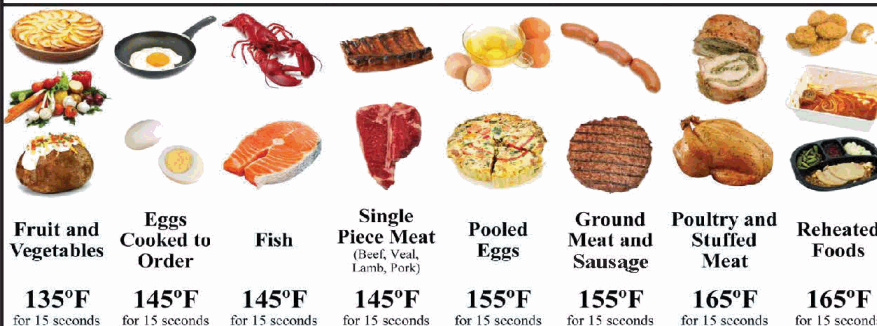


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## 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

### BLYTHE

260 N Broadway  
Blythe, CA 92225  
Phone 760-921-5090  
Fax 760-921-5085

### CORONA

2275 S Main St #204  
Corona, CA 92882  
Phone 951-273-9140  
Fax 951-520-8319

### HEMET

800 S Sanderson Ave #200  
Hemet, CA 92545  
Phone 951-766-2824  
Fax 951-766-7874

### INDIO

47-950 Arabia St #A  
Indio, CA 92201  
Phone 760-863-8287  
Fax 760-863-8303

### MURRIETA

30135 Technology Dr #250  
Murrieta, CA 92563  
Phone 951-461-0284  
Fax 951-461-0245

### PALM SPRINGS

554 S Paseo Dorotea  
Palm Springs, CA 92264  
Phone 760-320-1048  
Fax 760-320-1470

### RIVERSIDE

4065 County Circle Dr #104  
Riverside, CA 92503  
Phone 951-358-5172  
Fax 951-358-5017