



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE				DATE 4/21/2022		TIME IN 10:30 AM		TIME OUT 1:45 PM	
ADDRESS 1385 W BLAINE ST STE #H3, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER HARINDER & JASWANT BHATIA				EMAIL amrit0243@gmail.com				Major Violations 0	
PERMIT # PR0002860	EXPIRATION DATE 10/31/2023	SERVICE Routine inspection	REINSPECTION DATE 4/27/2022	FACILITY PHONE # (951)788-3042	PE 3621	DISTRICT 0007	INSPECTOR NAME Jillian Van Stockum		Points Deducted 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.

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 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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Amandeep Bhatia - exp. 07/11/2024			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	7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	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/A	14. Food contact surfaces: clean and sanitized		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	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	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		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		1
55. Impound		1



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 4/21/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Observed no paper towels at the handwash stations in the rear prep area and in the restroom. Provide paper towels in the wall-mounted dispensers. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation.

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

POINTS

2

Inspector Comments:

Observed the display cooler at the front customer service counter to hold potentially hazardous foods with internal food temperatures measuring 57 F. The person in charge (PIC) advised all foods had been held in the unit for greater than 4 hours. The PIC voluntarily condemned and discarded (VC&D) the foods (see violation 54). Ensure all cold-held foods are maintained at or below 41 F. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units. This unit is hereby impounded (see violation 55) and a red impound tag was posted. Do not remove the impound tag. Do not resume use of the equipment until corrections have been verified by an employee of this department, the impound has been lifted, and written approval to resume use of the unit has been received. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation.

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:

1) Observed a box of produce in the walk-in cooler with visibly spoiled produce. Ensure foods are removed from the facility when observed to not be fit for consumption. The PIC was directed to discard the produce.

2) Observed a bulk bag of food in the walk-in cooler with heavy mold growth on the exterior of the bag. Remove the bag from the facility. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

1) Observed excessive activity of flies and gnats in the rear prep area and all areas where excessive refuse was stored. Eliminate the activity of flies from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

2) Observed 3 dead adult German cockroaches on the floor tiles between the customer sales floor and walk-in cooler as well as 1 dead adult American cockroach on a cardboard box next to packaged chips on the customer sales floor and numerous rodent droppings under the 2-door upright freezer in the rear prep area. The PIC advised pest control services have been obtained every two weeks and employees have not noticed activity for several weeks, pest control reports were provided from "Proactive Pest Control." A thorough inspection for vermin activity was conducted. No further evidence was observed, including no activity noted in any monitor stations. Construct, equip, maintain, and operate the food facility so as to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to, rodents and insects. Ensure all gaps, crevices, and entry points are fully enclosed and/or repaired. Thoroughly clean and sanitize all affected areas.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 4/21/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

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

POINTS

1

Inspector Comments:

Observed exterior doors throughout the facility to be propped open. Exterior doors shall be self-closing, without gaps or openings, and maintained closed except during immediate passage to prevent vermin entry.

*NOTE: Inspectors were unable to verify the repair of the gap under the roll up back door or the status of the air curtain and delivery door due to excessive storage of refuse. All refuse must be removed from the facility prior to the reinspection on 04/28/2022, at which time these areas will be inspected.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed uncovered containers of ready-to-eat foods stacked in an unprotected manner in the walk-in cooler. Ensure all food items are stored in approved, smooth, easily-cleanable containers covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination.

2) Observed chemicals for beauty care (i.e. lotions, hair coloring, etc.) stored above bulk rice bags on the customer sales floor. Maintain all chemicals stored below and separate from any and all food, equipment, utensil, or linen storage, preparation, and washing areas.

3) Observed a can of mango pulp on the customer sales floor to be severely dented on the seams. Monitor canned foods for those with dents and/or compromised seals. Damage of canned foods allows possible air entry into the can and contamination of the foods. All food shall be stored, prepared, displayed or held so that it is protected from contamination. The PIC removed the can from sale.

4) Observed the facility to have bulk foods they repackage on site. Upon inquiry, the PIC advised the facility repackages foods in the rear prep area, however all preparation tables are obstructed with the storage of employee items or cases of packaged foods. Provide an approved food preparation table which is dedicated to the preparation of foods (i.e. repackaging). Ensure this table is maintained accessible at all times.

5) Observed the following regarding the food preparation sink:

a) faucet to have a heavy leak from the faucet and handles. Make the necessary repairs in an approved manner to eliminate and prevent leaks.

b) sink basin to be clogged with food debris, resulting in the collection of water unable to drain as well as excessive food debris. Make the necessary repairs in an approved manner to ensure the sink basin drains properly. Maintain the sink basin and drainboard clean and free from accumulation.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

Observed excessive containers of food and non-food items stored directly on the floor throughout all areas of the facility. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Ensure facility does not overstock, exceeding food storage capacity. Ensure storage does not restrict access throughout the facility.

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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 4/21/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments:

1) Observed numerous packaged foods from Dass Sweets (permitted facility located in Antioch, CA PR0064949) with unapproved labels missing, nutritional labeling, accurate declaration of the quantities of contents, ingredients, and/or the common name of the food. A referral will be made to the California Department of Public Health. As per California Retail Food Code Article 8: Consumer Information Section 114089, foods shall bear a label including the following:

- 1) the common name of the food
- 2) if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food
- 3) An accurate declaration of the quantity of contents
- 4) the name and place of business of the manufacturer, packer, or distributor
- 5) nutrition labeling

2) Observed numerous open food items from "Malkit's Sweets and Catering" to be stored in single-use metal catering trays at the front service counter and in the walk-in cooler without proper labeling. Upon inquiry, the PIC was able to provide invoices but advised the facility is not provided with nutritional or ingredient information. Ensure the facility is provided with a method of notification that includes the common name of the food, a list of ingredients in descending order of predominance by weight, and nutritional labeling.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed excessive amounts of soiled cardboard stored throughout the facility and used for storage of food and non-food items. Discontinue using cardboard for storage. Eliminate excessive use and storage of cardboard. Replace these unacceptable materials with durable, smooth, non-absorbent material that is easily cleanable. Once the original contents of a cardboard box is used and/or the cardboard becomes soiled, discard the box; do not re-use since boxes are common harborage for cockroaches.

2) Observed soiled, unapproved milk crates used for storage of food and non-food items throughout the facility as well as inverted and used as shelving throughout the customer sales floor. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

3) Observed the following regarding the chest freezers throughout the customer sales floor:
a) all units to have excessive ice accumulation. Defrost all units to eliminate ice.
b) the left sliding door pane of the far left unit storing the spring rolls to broken, creating a large gap in the door and inhibiting the unit from closing. Repair/replace the door in an approved manner and maintain in good repair.

4) Observed the right-side door gasket of the 2-door upright cooler storing the "Dass Sweets" products to be severely torn. Replace the gasket and maintain in good repair.

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:

Observed the following regarding cleaning:

- 1) walk-in cooler:
 - a) accumulated buildup and debris on the condenser box fan guards
 - b) flooring surfaces to be encrusted with rotting produce and accumulated debris
 - c) shelving to be excessively soiled
- 2) customer sales floor:
 - a) excessive accumulation of food debris on shelving throughout the facility

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 4/21/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments:

NOTE:

1) Observed the shatterproof light guards to be missing from the light fixtures above the delivery door area. Provide lighting in good repair, which is adequate, and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

2) Observed excessive storage of fluorescent light tubes stored on the floor wedge between the freezer units and wall in the rear prep area. Relocate the light tubes and ensure they are stored in a safe and sanitary manner.

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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments:

Observed excessive storage of refuse obstructing access to numerous locations of the facility, including but not limited to a mound of refuse greater than 6-feet high obstructing and filling the hallway from the rear prep handwash station and delivery door as well as a large mound of refuse obstructing the back roll up door by the restroom. Refuse must be contained and removed from the facility. Immediately discontinue this practice and ensure all refuse is removed from the facility. Thoroughly clean and sanitize all affected surfaces.

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

1

Inspector Comments:

1) Observed employee personal items stored amongst facility items in the rear prep area as well as opened employee beverages stored on the customer sales floor shelving amongst food items for sale. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

2) Observed the janitorial sink basin to be loose from the wall. Secure the sink basin and eliminate gapping between the basin and wall.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 4/21/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

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

POINTS

1

Inspector Comments:

Observed the following regarding maintenance of the facility floors, walls, and ceiling:

- 1) gapping between the base coving and wall as well as several sections of base coving to be missing in the customer sales area, exposing drywall. 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. Make the necessary repairs in an approved manner to eliminate gaps and provide an approved surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.
- 2) numerous gaps in the walls to be eliminated with steel wool. Steel wool is not an approved permanent repair. Ensure the wall is properly sealed and an approved surface is provided which is smooth, durable, nonabsorbent, and easily cleanable.
- 3) flooring throughout the facility to be severely worn and/or the tiles broken as well as the grout in the rear prep area to be receding. Repair the flooring in an approved manner to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.
- 4) several perforated ceiling tiles above the customer sales floor to be sagging and show evidence of water damage. Replace the ceiling tiles and maintain in good repair.
- 5) the outlet cover in the rear prep area to the left of the freezer units to be missing. Replace the outlet cover and maintain in good repair.
- 6) the electrical outlet in the hallway adjacent to the rear delivery door to be broken. Replace the outlet and maintain in good repair.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

Observed excessive accumulation of buildup and debris (i.e. degrading foods, miscellaneous residues, black substances, spilled foods, etc.) on the flooring throughout all areas of the facility, including but not limited to below equipment, shelving, stacked food containers, etc. The floors, walls, ceilings of a food facility shall be maintained clean.

*NOTE: This is a repeat violation.

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded into the trash:
- 1 lb. samosa

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.

55. IMPOUND

POINTS

0

Inspector Comments:

You are hereby notified that the display cooler at the customer service counter has been determined to be in disrepair, and therefore, is impounded on 04/21/2022 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (05/21/2022), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

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.

Overall Inspection Comments

A joint routine inspection and investigation of an alleged complaint (CO#0082668) were conducted this date with V. Aziz, of this department. Refer to complaint investigation report for further information.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (81=B). Due to repeated failed inspections within a two-year period, an Administrative Hearing will be held on 04/27/2022 at 9:00 a.m. "B" card posted. The reinspection date will be set at the hearing. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Do not relocate, remove, or visually obstruct the "B" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 358-5172 or JVanStockum@rivco.org.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 4/21/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

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

Aman Bhatia
Person in Charge

04/21/2022

Jillian Van Stockum
Environmental Health Specialist

04/21/2022

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

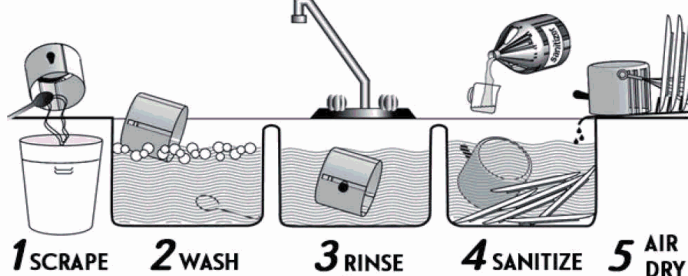
Cooked
Food

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

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