



**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>REYES MARKET</b>				DATE 5/17/2018	TIME IN 9:00 AM	TIME OUT 10:45 AM
LOCATION 98960 AVE 70, NORTH SHORE, CA 92254				Facility Description Not Applicable		
PERMIT HOLDER Regulo Reyes				E-MAIL Not Specified		Major Violations 0
PERMIT # PR0008884	EXPIRATION DATE: 05/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE 5/24/2018	FACILITY PHONE #: (760)393-9063	PE 3611	DISTRICT 0034
INSPECTOR NAME Yanet Monroy					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.

**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;">○</span> In	N/O	1. Food safety certification Bryan Nunez ServSafe 8/7/19			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & exclusions		4	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessible			<span style="color: red;">○</span> 2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A		4	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
Chlorine /					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			1
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			1
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A			2
WATER / HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available 89 F		4	<span style="color: red;">○</span> 2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</span> In		23. No rodents, insects, birds, or animals		4	<span style="color: red;">○</span> 2
<span style="color: green;">○</span> In		24. Vermin proofing, air curtains, self-closing doors			<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	<span style="color: red;">○</span> 2
35. Warewashing facilities approved; testing materials	<span style="color: red;">○</span> 1
36. Equipment / Utensils properly installed, clean	<span style="color: red;">○</span> 2
37. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 1
46. Floor, walls and ceilings clean	<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 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:** Provide paper towels inside paper towel dispenser.  
Observed missing paper towels from dispenser at hand sink located at meat department.  
Ensure warm water is provided at hand sink.  
Hot water was measured at 89 F.  
Ensure hand sink is only used for hand washing only.  
Observed pieces of green onions inside hand sink at meat department.

## 21. HOT AND COLD WATER AVAILABLE

POINTS

2

**Inspector Comments:** Facility hot water shall be at least at 120°F.  
Observed hot water at 89 F.  
Ensure hot water is 120 F or above at all times.

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

POINTS

2

**Inspector Comments:** Each food facility shall be kept free of vermin.  
Observed flies inside meat department.

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

POINTS

1

**Inspector Comments:** Repair front door and ensure there are no gaps around door.  
Observed front door not closing properly and with gaps.  
A re-check will be conducted in 30 days to ensure front entrance door was repaired.

## 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.  
-Provide cover for open cheese in the meat display case.  
Observed cheese cut and uncovered inside meat display case.  
-Provide approved containers for bulk foods.  
Observed powdered sugar and flour in large sacks uncovered in storage room next to the meat department.  
-Provide scoop for bulk beans stored in back of store.  
Observed beans in a box with no scoop in customer area.

## 33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

1

**Inspector Comments:** Food shall be properly labeled and honesty presented.  
Provide labels for cut nopales stored in the produce cooler. Labels must have the following:  
Name Facility  
Address  
Phone Number  
Observed several bags of cut nopales with no labels.  
Food shall be stored at least 6" above the floor and in approved containers labeled as to contents.  
Observed three boxes of chips and a case of clamato juice stored directly 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.  
Provide missing door gaskets to both beverage coolers.  
Observed missing gaskets in all doors of the soda cooler.  
Observed torn and missing gaskets and taped.  
Eliminate leak from mop sink.  
Repair loose fan guard from the beer walk in cooler.  
Observed one fanguard inside walk in cooler detaching from condenser.

## 35. WAREWASHING: INSTALLED, MAINTAINED, PROPER USE, TEST MATERIALS

POINTS

1

**Inspector Comments:** Ensure three compartment sink and prep sink is sealed properly to wall.  
Observed three compartment sink detaching from wall.  
Observed prep sink with gaps.  
Provide 1 inch air gap for draining pipe of three compartment sink.  
Observed draining pipe with no 1 inch air gap.



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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.  
Eliminate ice build up and debris from ALL ice cream freezers.  
Observed ice build up and debris at the bottom of the inside of ice cream freezers.  
Eliminate food debris from inside Saturn oven used for pizzas.  
Observed grease build up and food debris inside oven.  
Eliminate debris and stains from meat display case windows and window seals.  
Observed windows to case with stains and debris inside window seal.  
Eliminate food debris/dough from standing mixer.  
Observed leftover dough inside mixer bowl and equipment.

### 38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS  
1

**Inspector Comments:** Provide missing light bulb inside beverage walk in cooler.

### 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.  
-Provide missing base cove tile in the pizza room next to the water heater.  
Observed missing tile  
-Repair rotting door frame to the pizza room.  
Observed door frame rotting at the bottom of frame.  
-Provide missing tile in customer area.  
Observed one missing tile missing right above the beer cooler.

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

POINTS  
1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be kept clean.  
Clean flooring inside beer cooler.

### 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.  
Ensure all employees obtain food handler cards immediately.  
Operator could not provide food handler cards at time of inspection.



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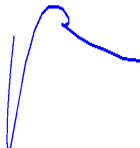

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**Overall Inspection Comments**

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code. "A" card has been removed and a letter B card has been posted. B card must remain posted until removed by an employee of this department. A re-inspection will be set for one week (5/24/18) Ensure violations listed on this report are corrected by this date in order to be re-scored. Contact this Department for any questions at (760) 863-8287. Meat Department is closed due to no hot water. Selling of meats not allowed until hot water has been re-stored. Joint inspection conducted with REscobar.

**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.

<b>Signature</b>	
	
<hr/> <b>Bryan Nunez</b> Person in Charge 05/17/2018	<hr/> <b>Yanet Monroy</b> Environmental Health Specialist 05/17/2018