



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>OASIS VEGETARIAN CAFE</b>				DATE 8/21/2019	TIME IN 1:30 PM	TIME OUT 4:30 PM
ADDRESS 11550 PIERCE ST, Riverside, CA 92505				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Susy Fernandez				EMAIL Not Specified		<b>Major Violations</b> 2
PERMIT # PR0002258	EXPIRATION DATE 02/28/2020	SERVICE Routine inspection	REINSPECTION DATE 8/28/2019	FACILITY PHONE # (714)785-2182	PE 2620	DISTRICT 0003
				INSPECTOR NAME Ryan Vasquez	<b>Points Deducted</b> 15	

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 85**

○ 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/A	1. Food safety certification Susy Fernandez / Prometric / 5-14-20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent 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 and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/C	10. Proper cooking time and temperature		4	2
In	N/C	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/C	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In		21. Hot and cold water available Water Temperature 134°F		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
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	
55. Impound	



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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.

Observed the following at the prep area table top reach-in cooler:

- Veggie patties at 57F
- salsa 54F
- cooked mushrooms at 65F

Observed the following inside the ice bath stored at the prep table:

- cooked potatoes, cooked cauliflower, cooked broccoli, and cooked carrots at 65F

Listed foods were stored in a melted ice bath. When using ice as a coolant, ensure ice is maintained at all times, up to the level of the food in the containers. Foods were placed inside walk-in cooler in a properly setup ice bath to rapid cool.

Observed the following inside the walk-in cooler:

- fresh chopped salsa at 52F
- beans at 47F
- liquid salsa at 55F

**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)

**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.

Observed the following:

- Cooked potatoes and carrots, cooling in a large 5 gallon bucket at 57F after 4-5 hours of cooling time. Operator stated food is cooked, set outside the walk-in cooler with an ice paddle for approx. 45 minutes then placed into large bucket to continue cooling. Cool foods using one of the methods described above in order to rapidly cool to 41F. Food was removed from bucket, placed into shallow pans and set inside cooler. Monitor temperature and ensure it is held at 41F.
- Cooked salsa in large pot at 57F. Operator stated salsa was cooked and cooled 2 days prior to inspection. Salsa was discarded.
- Cooked beans at 55F in a large pot. Operator stated beans were cooked approx 4 hours prior to inspection. Beans were placed into shallow pans to rapidly cool to 41F.

**Violation Description:** 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. (114002, 114002.1)

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

**POINTS**  
**2**

**Inspector Comments:** Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed 2 dead roaches in tub holding clean utensils. Properly wash, rinse, and sanitize all utensils and tub they are stored in.

**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)

**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. Observed 5 severely dented cans of jackfruit stored in the back storage area. Inspect all received foods and discontinue using foods from dented cans.

**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))



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**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**  
**1**

**Inspector Comments:** All utensils and equipment shall be approved, properly installed, and in good repair.

Observed walk-in cooler at 47F. Repair cooler to ensure it can hold at least 41F or below. Observed large gap below door, allowing warm air to enter cooler. Door observed to be left open when employees entered or exited.

Door gaskets of upright cooler (TRUE) in back storage area observed in disrepair. Replace gaskets.

Light fixtures throughout facility observed without shatterproof covers. Ensure all light are properly covered.

**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**  
**0**

**Inspector Comments:** Clean the following:  
- Shelving in dry food storage area.

**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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**0**

**Inspector Comments:** An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location. Thermometer inside the walk-in cooler was not accurate. Replace with accurate thermometer.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

**Inspector Comments:** Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution. Bucket storing wiping clothes was observed with 0pp chlorine sanitizer. Ensure at least 100 ppm chlorine sanitizer solution is available. Operator replaced solution with 100 ppm chlorine.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

**41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR**

**POINTS**  
**0**

**Inspector Comments:** All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair. Observed leak under warewashing hand sink. Eliminate leak.

**Violation Description:** All plumbing 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. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

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

**POINTS**  
**1**

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair. Observed several areas of the facility floor to be in disrepair. Replace flooring with approved material.

Fill in holes in wall opposite ice bin near front pass-thru window to prevent vermin entry.

Secure cove base separated from wall in front food prep area.

**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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49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Observed one food handler card expired (March 2019).

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)



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**Overall Inspection Comments**

Facility failed to meet minimum health standards with score of 85. "B" grade card was posted and "A" card removed. Do not remove, relocate, block, or otherwise prevent the public from viewing the posted grade. A reinspection is schedule for 8/28/19.

**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**

Branko Fernandez  
Person in Charge

08/21/2019

Ryan Vasquez  
Environmental Health Specialist

08/21/2019

## 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."

### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

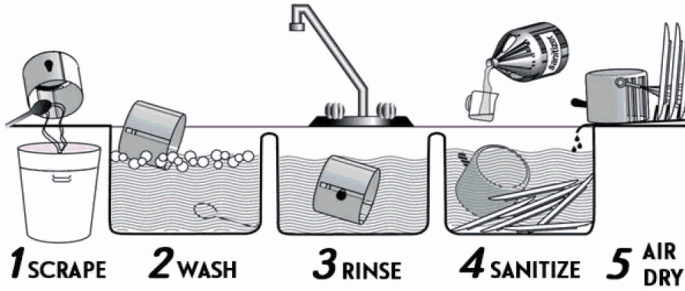
Cooked Food

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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

### FOOD ALLERGENS

## THE MAJOR 8

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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