



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

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## FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME <b>EVANS PARK Little League</b>			DATE <b>4-29-21</b>	TIME IN <b>9:20</b>	TIME OUT <b>10:40</b>
ADDRESS <b>5000 TEQUESQUITE AVE RIVERSIDE CA</b>			FACILITY DESCRIPTION <b>snack bar</b>		
PERMIT HOLDER <b>EVANS PARK Little League</b>			EMAIL <b>navila@riversideca.gov</b>		Major Violations <b>2</b>
PERMIT # <b>73539</b>	EXPIRATION DATE	SERVICE <b>02/458</b>	REINSPECTION DATE <b>5.5.21</b>	FACILITY PHONE #	PE <b>2001</b>
		DISTRICT <b>5</b>	INSPECTOR NAME <b>A. BUSE</b>		Points Deducted

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.

# B

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

SCORE **86**

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 EMPLOYEE / AGENCY: <b>SS/ristenduffel</b> EXP: <b>1/20/20</b>			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) (N/A)	7. Proper hot and cold holding temperatures		4	2
(In) (N/O) (N/A)	8. Time as a public health control; procedures and records		4	2
(In) (N/O) (N/A)	9. Proper cooling methods		4	2
(In) (N/O) (N/A)	10. Proper cooking time and temperature		4	2
(In) (N/O) (N/A)	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
(In) (N/O) (N/A)	12. Returned and re-service of food			2
(In)	13. Food: unadulterated, no spoilage, no contamination		4	2
(In) (N/O) (N/A)	14. Food contact surfaces: clean and sanitized SANITIZER (ppm): <b>none on site</b> WAREWASH TEMP:		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
(In)	15. Food obtained from approved sources		4	2
(In) (N/O) (N/A)	16. Compliance with shell stock tags, condition, display			2
(In) (N/O) (N/A)	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
(In) (N/A)	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
(In) (N/A)	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
(In) (N/A)	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
(In)	21. Hot and cold water available WATER TEMPERATURE: <b>121°F @ 30</b>		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	



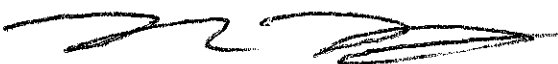

County of Riverside  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME	DATE	PERMIT #
EVANS PARK little league	4-29-21	73539
6.) Handsinks shall be properly supplied at all times. Observed no soap in the dispenser at the handsink. ensure soap and paper towels are provided in their approved dispensers at all times.		
14.) Food contact surfaces shall be properly cleaned and sanitized. Observed no approved sanitizer on site for warewashing. ensure either chlorine bleach or quaternary ammonia are supplied at all times for proper warewashing.		
23.) Facility shall be free from rodents, insects, birds, or animals. Observed a severe rodent infestation in the kitchen of the facility. Observed countless rodent droppings on, but not limited to, ground, mop sink, storage racks, tops of equipment, in the soda machine drain board, 3 compartment sink, etc. ensure the entire facility, including all equipment + utensils, are properly cleaned and disinfected. obtain approved pest control targeting rodents and an exclusion report if available. Facility is closed at this time. Recheck is scheduled for 5/5/21.		
24.) Facility shall obtain approved vermin proofing items. Observed domestic bug spray on the storage rack. Discontinue using domestic pest spray and obtain approved commercial pest control		
35.) Warewashing test materials shall be provided. Observed no sanitizer test strips on site. ensure test strips corresponding to an approved sanitizer are provided on site at all times.		

**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).

<b>Signature</b>	
	
Person In Charge: <u>NICOLAS ARILLA</u> Print	Inspector: <u>A. BUSE</u> Print



SUPPLEMENTAL REPORT TO SAN. FORM # \_\_\_\_\_

DATE 4/29/21

SUBJECT Evans park little league

PERMIT NO. 73539

ADDRESS 5000 Tequesquite Ave Riverside CA 92501

DISTRICT 5

INSPECTOR A. Buse

REMARKS: 46.) Floors, walls, and ceilings shall be properly clean. Observed sticky residue on the floors in the kitchen. ensure the floors are cleaned in an approved manner.

49.) Food handler cards shall be available at all times. observed no food handler cards onsite. ensure all individuals in the kitchen have riverside county food handler cards and that they are made available at all times.

At this time, the facility has failed to meet the minimum health & safety code requirements (86 = B). Facility has been given one week (5/5/21) to correct all of the previously listed violations & be re-opened & re-graded. "B" placard and facility closed sign posted.

Contact Allison Buse at (951) 358-5172 with any questions

RECEIVED BY: \_\_\_\_\_