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

### N/A = Not applicable

### N/O = Not observed

### MAJ = Major Violation

### COS = Corrected on-site

### Points Deducted

### In = In compliance

### OUT = Out of compliance

### Facility Description:
- Not Specified

### Permit Holder:
- Ernesto Espinoza

### Food Facility Inspection Form:
- TJ Bakery
- 714 San Jacinto Ave, San Jacinto, CA 92583
- ERNESTO ESPINOZA
- Prometric EXP 02/28/23

#### FACILITY NAME
- TJ Bakery

#### ADDRESS
- 714 San Jacinto Ave, San Jacinto, CA 92583

#### PERMIT HOLDER
- Ernesto Espinoza

#### PERMIT #
- PR00588880

#### EXPIRATION DATE
- 05/31/2023

#### SERVICE
- Routine inspection

#### REINSPECTION DATE
- 10/11/2022

#### FACILITY PHONE #
- (951) 487-1365

#### PE
- 2620

#### DISTRICT
- Not Applicable

#### INSPECTOR NAME
- Jordan Gonzalez

#### Points Deducted
- 18

#### Score
- B 82

#### Facility Grade Card:
- Food properly labeled; honestly presented; menu labeling
- Consumer self-service
- Adequate food storage; food storage containers identified
- Toxics substances properly identified, stored, used
- Washing fruits and vegetables
- Food separated and protected from contamination
- Personal cleanliness and hair restraints
- Food: unadulterated, no spoilage, no contamination
- Time and temperature relationships
- Preventing contamination by hands
- Food Handler certifications available, current, and complete
- Licensed health care facilities / public and private schools; prohibited foods not offered
- Public and private schools; prohibited foods not offered
- Waste and wastewater properly disposed
- Refuse properly disposed; facilities maintained
- Floors, walls, ceilings: good repair / fully enclosed
- Thermometers provided and accurate
- GMP - Good Manufacturing Practices

### Major Violations:

#### 1. Food safety certification
- Ernesto Espinoza Prometric EXP 02/28/23
- N/A

#### 2. Communicable disease, reporting, restrictions and exclusions
- N/O

#### 3. No persistent discharge from eyes, nose, and mouth
- N/O

#### 4. Proper eating, tasting, drinking or tobacco use
- N/O

#### 5. Hands clean and properly washed: gloves used properly
- N/O

#### 6. Adequate handwashing facilities supplied and accessible
- N/O

#### 7. Proper hot and cold holding temperatures
- N/O

#### 8. Time as a public health control; procedures and records
- N/O

#### 9. Proper cooking methods
- N/O

#### 10. Proper cooking time and temperature
- N/O

#### 11. Proper reheating procedures for hot holding
- N/O

#### 12. Returned and re-service of food
- N/O

#### 13. Food, unadulterated, no spoilage, no contamination
- N/O

#### 14. Food contact surfaces: clean and sanitized
- N/O

#### 15. Food obtained from approved sources
- N/O

#### 16. Compliance with shell stock tags, condition, display
- N/O

#### 17. Compliance with Gulf Oyster regulations
- N/O

#### 18. Compliance with variance, specialized process, and HACCP plan
- N/O

#### 19. Written disclosure and reminder statements provided for raw or undercooked foods
- N/O

#### 20. Licensed health care facilities / public and private schools; prohibited foods not offered
- N/O

#### 21. Hot and cold water available
- N/O

#### Water Temperature measured at the 3 compartment sink 133°F
- N/O

#### 22. Sewage and wastewater properly disposed
- N/O

#### 23. No rodents, insects, birds, or animals
- N/O

#### 24. Vermin proofing, air curtains, self-closing doors
- N/O

#### 25. Person in charge present and performs duties, demonstration of knowledge
- N/O

#### 26. Personal cleanliness and hair restraints
- N/O

#### 27. Approved thawing methods, frozen food storage
- N/O

#### 28. Food separated and protected from contamination
- N/O

#### 29. Washing fruits and vegetables
- N/O

#### 30. Toxic substances properly identified, stored, used
- N/O

#### 31. Adequate food storage; food storage containers identified
- N/O

#### 32. Consumer self-service
- N/O

#### 33. Food properly labeled; honestly presented; menu labeling
- N/O

#### 34. Utensils and equipment approved, good repair
- N/O

#### 35. Warewashing: installed, maintained, proper use, test materials
- N/O

#### 36. Equipment / utensils: installed, clean, adequate capacity
- N/O

#### 37. Equipment, utensils, and linens: storage and use
- N/O

#### 38. Adequate ventilation and lighting; designated areas, use
- N/O

#### 39. Thermometers provided and accurate
- N/O

#### 40. Wiping cloths: properly used and stored
- N/O

#### 41. Plumbing: properly installed, good repair
- N/O

#### 42. Refuse properly disposed; facilities maintained
- N/O

#### 43. Toilet facilities: properly constructed, supplied, cleaned
- N/O

#### 44. Premises; personal item storage and cleaning item storage
- N/O

#### 45. Floors, walls, ceilings: good repair / fully enclosed
- N/O

#### 46. Floors, walls, and ceilings: clean
- N/O

#### 47. No unapproved private homes / living or sleeping quarters
- N/O

#### 48. Last inspection report available
- N/O

#### 49. Food Handler certifications available, current, and complete
- N/O

#### 50. Grade card and signs posted, visible
- N/O

#### 51. Plans approved / submitted
- N/O

#### 52. Permit available / current
- N/O

#### 53. Permit suspended / revoked
- N/O

#### 54. Voluntary condemnation
- N/O

#### 55. Impound
- N/O
### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Observed the paper towel dispenser at the handwash sink adjacent the cook line to be empty. Provide paper towels in the dispenser.</td>
<td>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))</td>
</tr>
</tbody>
</table>

### 13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>Observed live insects in the large container of flour under the food preparation table. Ensure all food is unadulterated and not contaminated. Corrective Action: The food was discarded by the person in charge.</td>
<td>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, 114035, 114254.3)</td>
</tr>
</tbody>
</table>

### 14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Observed several utensils stored in the drawers of the preparation table with the accumulation of caked on residue. Ensure dishes/utensils are clean to sight and touch prior to storage.</td>
<td>All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Observed insects in the flour under the food preparation table. Maintain the facility free of insects. Corrective Action: The flour was discarded by the person in charge.</td>
<td>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)</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Observed the air curtains at the front and back delivery door to be disconnected or in disrepair. Repair or reconnect the air curtains so that they operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.</td>
<td>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)</td>
</tr>
</tbody>
</table>

### 31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Observed missing labels for the bulk containers of ingredients stored under the food preparation table. Provide a label on the container with the common name of the product.</td>
<td>Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6&quot; above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Observed a food employee wash their hands in the 3 compartment sink. Discontinue this practice and wash hands at designated handwash sinks only.</td>
<td>Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)</td>
</tr>
</tbody>
</table>
### 36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

**Points:** 1

**Inspector Comments:** Observed the accumulation of residue on the following:
1. In the drawers of the food preparation tables
2. The storage containers near the large mixers.
3. All handles of equipment
Clean to eliminate the residue.

**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, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

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

**Points:** 1

**Inspector Comments:** Observed the accumulation of dust on the hood ventilation filters. Clean to remove the dust.

**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)

### 43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

**Points:** 1

**Inspector Comments:** Observed the self closing mechanism of the employee restroom door to be in disrepair. Repair the mechanism so that the restroom door can self close.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

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

**Points:** 1

**Inspector Comments:** Observed the accumulation of residue or debris on the floor in the following areas:
1. Under the ovens on the cook line
2. In the walk in oven
3. Around the walk in oven
4. In the walk in cooler
Clean to remove the residue or debris.

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

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

**Points:** 1

**Inspector Comments:** Not all food handlers had a valid food handler card issued by Riverside County. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

**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)

### 54. VOLUNTARY CONDEMNATION

**Points:** 0

**Inspector Comments:** Flour - 0.5 lb

**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.

---

**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
[www.rivcoeh.org](http://www.rivcoeh.org)

**FOOD ESTABLISHMENT INSPECTION FORM**

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>PERMIT #</th>
</tr>
</thead>
<tbody>
<tr>
<td>TJ Bakery</td>
<td>10/4/2022</td>
<td>PR0058880</td>
</tr>
</tbody>
</table>

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**Overall Inspection Comments**
At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (82 = B). A reinspection has been set for one week (10/11/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact J. Gonzalez at (951) 766-2824.

**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.

<table>
<thead>
<tr>
<th>Signature</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Eva Espinoza</td>
<td>Jordan Gonzalez</td>
</tr>
<tr>
<td>Person in Charge</td>
<td>Environmental Health Specialist</td>
</tr>
<tr>
<td>10/04/2022</td>
<td>10/04/2022</td>
</tr>
</tbody>
</table>
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.”

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:
   - 100 ppm of a chlorine-based sanitizer for a minimum of 30 seconds in the solution
   - 200 ppm of a quaternary ammonium-based sanitizer for a minimum of 60 seconds in the solution
   - 22 ppm of an iodine-based sanitizer for a minimum of 60 seconds in the solution
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Temperature</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F</td>
<td>15 seconds</td>
</tr>
<tr>
<td>Eggs Cooked to Order</td>
<td>145°F</td>
<td>15 seconds</td>
</tr>
<tr>
<td>Fish</td>
<td>145°F</td>
<td>15 seconds</td>
</tr>
<tr>
<td>Single Piece Meat</td>
<td>155°F</td>
<td>15 seconds</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F</td>
<td>15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F</td>
<td>15 seconds</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F</td>
<td>15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F</td>
<td>15 seconds</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

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.

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

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 Waverly Hwy
Blythe, CA 92225
Phone 769-921-5090
Fax 769-921-5085

CORONA
2275 S Main Hwy 115
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

HEMET
400 S Riverside Ave #200
Hemet, CA 92545
Phone 995-766-2824
Fax 951-766-2874

INDIO
47-450 Aruba St #A
Indio, CA 92201
Phone 760-603-8287
Fax 760-603-8283

MURRIETA
5015 S Palm Drive #125
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0285

PALM SPRINGS
516 S Palm Drive #103
Palm Springs, CA 92263
Phone 760-320-1048
Fax 760-320-1470

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