



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

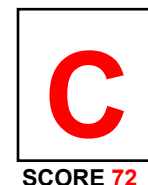
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Deep Sea Fish Grill				DATE 4/11/2019		TIME IN 11:00 AM		TIME OUT 2:30 PM	
ADDRESS 140 Hidden Valley Pkwy Ste.A, Norco, CA 92860				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Ricardo Portillo				EMAIL finken_17@hotmail.com				Major Violation 2	
PERMIT # PR0067359	EXPIRATION DATE 05/31/2019	SERVICE Routine inspection	REINSPECTION DATE 4/18/2019	FACILITY PHONE # (951)432-711	PE 3621	DISTRICT 0054	INSPECTOR NAME Dana Covos	Points 28	

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



☒ 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 ServSafe: Bavornnan Portillo exp. 07/10/19			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	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In	6. Adequate handwashing facilities supplied and accessible	<input checked="" type="radio"/> +		<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O N/A 9. Proper cooling methods		4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O N/A 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/O N/A 14. Food contact surfaces: clean and sanitized / Quat. 300 ppm Sanitizer Buckets / Chlorine 50 ppm Dishwasher		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 <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP			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	<input checked="" type="radio"/> 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
	Water Temperature 120°F			
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			<input checked="" type="radio"/> 1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	<input checked="" type="radio"/> 2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	<input checked="" type="radio"/> 1
28. Food separated and protected from contamination	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and use	<input checked="" type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="radio"/> 1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<input checked="" type="radio"/> 1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	<input checked="" type="radio"/> 1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	<input checked="" type="radio"/> 1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: -Observed food handler mix food with his hands causing possible food contamination; cook was directed to wash his hands after directed by inspector. He then dried hands on cloth sitting on cutting board which was used for wiping. Cook was then directed by inspector to rewash hands the approved way and use paper towels that were stocked at hand sinks.
-Observed food handler handle raw fish with hands and then handle clean dishes (plate, utensils) without handwashing.
-Observed numerous food handlers rinse hands at 3-compartment sink in between tasks. Do not use 3-compartment sink for handwashing and utilize hand sink.
-Signs for employees to wash hands were not observed at hand sink. Stickers were provided by the inspector.

Ensure all food handlers practice proper handwashing. Minimize bare hand contact with unpackaged, ready-to-eat foods. Properly wash hands before handling food, during food preparation, after using the toilet room or any time when contamination may result.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Ensure all hand sinks are properly stocked with soap and paper towels and are fully accessible to allow for proper hand washing.

- A) Observed pitcher stored inside basin of hand sink at drink preparation area. Relocate pitcher and provide an accessible hand wash sink.
B) Observed no paper towels in dispenser at hand sink next to food preparation sink. Restock and maintain paper towels in dispenser at all times.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: The following temperatures were taken in the lower cold holding drawers under the cook line:

- Shrimp at 50F. The shrimp had been cleaned and were left unattended on the food preparation table for an hour. Always practice diligent preparation when working with potentially hazardous food.
-Sway fish at 45F
-Salmon at 46F

Thermometer was not working at this unit and owner was instructed to place all items in the walk-in cooler or alternative refrigeration units and provide a thermometer as this unit is not working properly. Owner did remove items however he put them back in later. Temperatures were retaken by inspector showing items out of temperature.

Due to improper temperatures measured on different potentially hazardous foods, the unit is deemed not working and a red impound tag has been place on the unit. A re-inspection will take place in one week to ensure unit is repaired or replaced and to ensure that the tag was not removed. Possible legal actions (eg. citation) can be taken if unit found to be used.

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)



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9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: Rapidly cool potentially hazardous food. Observed a tray of cooked chicken on food preparation table with an internal temperature of 85F. Operator stated the chicken was cooling. Discontinue leaving food unattended, utilize probe thermometer, and rapidly cool using approved methods only. Discussed these methods with operator.

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)

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

POINTS

1

Inspector Comments: Observed back delivery door not self-closing. Make necessary adjustments to door mechanism to properly close unassisted.

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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: Ensure the person in charge present and demonstrates food safety principles and practices. Provide training to staff on proper handwashing practices and procedures. Monitor potentially hazardous food internal temperatures. Ensure food is prepared in a manner to protect from contamination.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: All potentially hazardous food must be thawed in an approved manner.

-Observed two trays of fish on counter at room temperature. Operator stated fish was thawing. Discontinue this practice and utilize only approved methods. Discussed methods with operator at time of inspection. Fish was relocated to the walk-in cooler.
-Observed previously cooled sauce with internal temperature below 41F not covered. Ensure all food is covered properly after reaching 41F or below.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Maintain food protected from contamination.

- A) Maintain food covered inside the walk-in cooler and walk-in freezer unless actively cooling. Observed numerous containers of food uncovered in these units.
- B) Discontinue preparing foods at the 3-compartment sink and utilize the food preparation sink. Observed owner cleaning shrimp at the 3-compartment sink with soiled dishes present in adjacent basin. Observed cooler and box stored on food preparation sink drainboard. Items were relocated at time of inspection.
- C) Remove the hanging caulking at hood and properly reseal.
- D) Store raw animal products below ready-to-eat food items. Relocate the raw fish observed above noodles in the cold table.
- E) Observed spider webs and rust inside the large ice maker machine. Ensure ice maker is clean at all times to prevent contamination.

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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31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: A) Properly label all bulk ingredients with name of contents.
B) Store all food up and off the floor. Observed bag of soda syrup on floor in storage room.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: A) Replace domestic equipment with commercial, ANSI certified equipment. Observed domestic rice cookers, crockpot, etc.
B) Properly reseal restroom hand sink to wall.
C) Replace milk crate used for shelving inside walk-in cooler with approved shelving unit.
D) Eliminate rust from shelf under food preparation table.
E) Discontinue storing ice in domestic ice chest. This unit does not allow for proper drainage of ice melt. Ice must be stored in an approved ice bin with proper drainage to a floor sink.
F) Observed a steam table converted to a preparation table with a can opener. Will research and advise.
G) Repair or replace cooling drawers under the cook line. Food observed out of temperature and thermometer not in working order.
H) Observed a gap in the hood filters. Eliminate the gap in all hood filters.

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 items unclean:

- Hood filters on the cook line
- Inside the oven
- Inside both microwaves were covered with exploded food debris.
- Bowl margarine is stored in from the wok station. Owner changed margarine into a clean bowl.
- Outside cabinet of the wok station
- Inside the fryer cabinet
- Outside the fryer
- Blenders and slicers in the prep area had old dried food debris on them.
- All storage racks throughout the facility. They were observed sticky with grease and covered with dust and food debris.
- Self-service soda machine where the soda is dispensed.
- Exterior of dry storage containers
- Exterior of equipment at cookline
- Exterior of seasonings and sauce containers at cookline,
- Sauce holding container under clean dish storage
- Blender base
- Converted preparation table
- Utensil holder.

Clean maintain clean all the above items thoroughly. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: A) Store bulk dispensing scoops with handle up and out of contact with food product. Observed scoops buried in bulk ingredients.
B) Store scoops either, clean and dry, or in water at or above 135F. Observed scoops stored in stagnant water at cookline.
C) Observed a CO2 tank unchained in the back storage area near the mop sink. Per owner it is a spare unused tank. Ensured pressurized cylinders must be securely fastened to a rigid structure.

Violation Description: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: A) Provide adequate lighting at food preparation sink area. Light is extremely dim in this area.
B) Clean and maintain hood enclosure, including filter pads.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed wiping clothes sitting on the cutting board and not placed in sanitizer solution when not in use. Store all wiping clothes in the proper sanitizer solution when not in use.

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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: Observed dumpster lids open. Maintain lids closed when not in use.

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: Store personal items separate.

-Observed two plates of half eaten food at food preparation area at the beginning of the inspection. Operator discarded food.
-Observed cell phone on dry storage container
-Observed jackets in canned good storage area

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)



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

POINTS

1

Inspector Comments: A) Properly eliminate holes in ceiling and wall.

-Observed holes in ceiling panels above 3-compartment sink and above CO2 tank.

-Observed hole in wall at back storage room.

-Observed a hole in the wall under the front counter ice cream holder.

B) Finish the patched ceiling above the food preparation sink in an approved manner.

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: Clean and maintain walls throughout, floors under equipment and ceiling around make-up air unit.

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

55. IMPOUND

POINTS

0

Inspector Comments: Cooler drawer units under the cook line has been impounded and found not working properly to hold food at 41F and below.

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.



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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 (72=C). A re-inspection will be set for one week 04/18/19. Ensure violations listed on this report are corrected by this date in order to be re-scored. "C" card posted. "A" card removed. "C" card must remain posted until removed by an employee of this Department. Contact Dana Covos or Kristin Lorge with any questions at 951-358-5172 or dcovos@rivco.org / klorge@rivco.org.

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

Bavorannan Portillo
Person in Charge
04/11/2019

Dana Covos
Environmental Health Specialist
04/11/2019

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."

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



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
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