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.
5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

Inspector Comments: Observed the cook batter shrimp and place it into the fryer with a gloved hand. He then ran his gloved hand for a few seconds under water at the hand washing sink, dried his gloved hand on a dirty wiping cloth that was on the counter and then proceeded to cook. The inspector immediately instructed the cook to change his gloves and properly wash his hands before any food could be contaminated.

Ensure that all employees are properly changing their gloves and washing their hands when they become contaminated.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

Inspector Comments: Observed whipped butter with garlic outside of temperature control on a high shelf with an internal temperature measuring 81F. It was unclear how long the butter had been outside of temperature control. The person in charge voluntarily discarded the whipped butter. Ensure all potentially hazardous food items are maintained at 41F or below when intended for cold holding or at 135F or above when intended for hot holding.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

Inspector Comments: -Observed the quaternary ammonia sanitizer dispenser at the 3 compartment sink to be dispensing 0ppm quaternary ammonia. The inspector observed the hose to the dispenser not be inside of the jug of sanitizer and the sanitizer bottle to be empty. The person in charge could not locate another bottle of the quaternary ammonia sanitizer, however had a bottle of unscented bleach available. The person in charge stated that they would use the chlorine bleach at the 3 compartment sink as a sanitizer until they order more quaternary ammonia sanitizer. Ensure that the chlorine sanitizer solution is at the proper concentration of 100ppm at the 3 compartment sink.

-Observed soiled knives and oyster shucking tools on the wall mounted magnetic strip in the prep area. The prep cook stated that the utensils are washed daily and the magnetic strip that they were stored on was also observed to contain old food debris. Ensure that all utensils that are used in the preparation or cooking of potentially hazardous food items are properly washed, rinsed, and sanitized at least 4 hours. The magnetic strip will also need to be washed, rinsed, sand sanitized every 4 hours if it is coming in contact with utensils that have come in contact with potentially hazardous foods. Utensils that have been used for the preparation of raw animal products shall be separated from utensils used for the preparation of ready to eat items (see violation 37)

-Observed this facility to be lacking the proper testing strips for checking the sanitizer at the 3 compartment sink. Obtain the proper testing strips and maintain them on-site and readily available for use by ware washing employees.

Violation Description: 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)

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

Inspector Comments: Shellstock shall have complete, approved identification tags affixed to the original container. If shellstock is removed from the original container, all information from the identification tag must be provided in all display and storage areas.

Observed a container of raw oysters stored in the flip top refrigerator in the prep area to be lacking the identification tag. Ensure all shellfish are provided with the shell stock tag in all storage and display areas.

Violation Description: Shellstock shall have complete identification tags and shall be properly stored and displayed. (114039 - 114039.5)
## 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 a wall mounted insect control light positioned directly above prep surfaces, food storage shelving, and a microwave. Relocate the insect control light. Insect-control devices shall not be located over food or a food-related area.</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>
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</table>

## 28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

<table>
<thead>
<tr>
<th>Points</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Observed boxes of frozen food and fresh produce from a recent delivery stored directly on the floor in the dry storage area. Ensure all food items are properly stored at least 6 inches off the floor on approved shelving. - Observed an accumulation of scale and biofilm along the inside walls of the ice machine and along the corners of the deflector shield. Melt off the ice and properly wash, rinse, and sanitize the interior of the ice machine.</td>
<td>All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114079.1(c), 114143(c))</td>
</tr>
</tbody>
</table>

## 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

<table>
<thead>
<tr>
<th>Points</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Observed foil lining the shelved in the prep area. The foil covering the shelves in the prep area was observed to be heavily soiled with food debris. Discontinue lining the shelves with foil. Use only smooth, easily cleanable, and non-absorbant shelf liners. Maintain shelf liners in clean condition. - Observed heavily scored cutting boards stored on a shelf in the prep area. Resurface or replace the cutting board and ensure that all equipment and utensils are maintained smooth and easily cleanable.</td>
<td>All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)</td>
</tr>
</tbody>
</table>

## 37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

<table>
<thead>
<tr>
<th>Points</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Observed tongs hanging on the edge of a low ice bin at the cooks line. Discontinue storing tongs on the edge of the ice bin. Store all utensils in a manner that prevents possible contamination. - Observed oyster shucking tools used to shuck raw oysters stored on the same magnetic strip as knives and utensils used for ready to eat food items with no clear cross contamination prevention system in place. Ensure that utensils used on raw animal products are maintained clearly separated from utensils used on ready to eat items to prevent possible cross contamination.</td>
<td>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)</td>
</tr>
</tbody>
</table>

## 40. WIPING CLOTHS: PROPERLY USED AND STORED

<table>
<thead>
<tr>
<th>Points</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Observed soiled wiping cloths stored along the prep surfaces in the back prep area and at the main kitchen cooks line. Ensure all wiping cloths are stored in a sanitizing solution at the proper concentration between each use, unless used only once and immediately discarded.</td>
<td>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))</td>
</tr>
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</table>

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

<table>
<thead>
<tr>
<th>Points</th>
<th>Inspector Comments:</th>
<th>Violation Description:</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Observed the following areas in need of cleaning: - Walls below the 3 compartment ware washing sink. - walls behind and around the automatic dishwasher -Food splatter along the ceiling in the back prep area. -Food splatter behind the utensil storage rack in the prep area.</td>
<td>Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)</td>
</tr>
</tbody>
</table>
### 49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**Inspector Comments:**

Observed 2 out of the 13 available food workers cards to be expired. The person in charge stated that they just recently re-opened the restaurant and are working on getting all of the employees food workers cards updated. Ensure all employees who handle food, utensils, or food equipment 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)
Overall Inspection Comments

This routine inspection was conducted in conjunction with a food borne illness complaint investigation CO0080526.

At this time this facility had failed to meet the minimum requirements of the California Health and Safety Code (85 = B). A reinspection will be set for one week (09/21/21). Ensure violations listed on this report are corrected by this date in order to be re-scored. “B” card posted. “A” card removed. “B” card must remain posted until removed by an employee of this Department. Contact S.Sidwell with any questions (760) 320-1048 or by email at SSidwell@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

Ozzy Lopez
Person in Charge
09/14/2021

Shanna Sidwell
Environmental Health Specialist
09/14/2021
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114449 (a): “If an 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 condition 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

Store cooled 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

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Example Meals</th>
</tr>
</thead>
<tbody>
<tr>
<td>135°F</td>
<td>Poultry and Stuffed Meat</td>
</tr>
<tr>
<td>140°F</td>
<td>Ground Meat and Sausage</td>
</tr>
<tr>
<td>145°F</td>
<td>Single Piece Meat (Beef, Veal, Pork)</td>
</tr>
<tr>
<td>145°F</td>
<td>Pooled Eggs</td>
</tr>
<tr>
<td>155°F</td>
<td>Fish</td>
</tr>
<tr>
<td>155°F</td>
<td>Eggs Cooked to Order</td>
</tr>
<tr>
<td>165°F</td>
<td>Reheated Foods</td>
</tr>
<tr>
<td>165°F</td>
<td>Fruit and Vegetables</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 N Broadway
8th Ave, CA 92223
Phone 760-921-5090
Fax 760-921-5085

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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
Fax 951-766-7874

INDIO
47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30335 Technology Dr #250
Murrieta, CA 92592
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1084
Fax 760-320-1470

RIVERSIDE
4855 County Circle Dr #104
Riverside, CA 92509
Phone 951-358-5172
Fax 951-358-5017

DEP-21 (REV 10/18)