



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | |
|--|-------------------------------|-------------------------------|-----------------------------------|--|-----------------------|-----------------------|
| FACILITY NAME Los Primos Market & Liquor Inc | | | | DATE 7/8/2019 | TIME IN 10:30 AM | TIME OUT 1:15 PM |
| ADDRESS 46490 Calhoun St, Indio, CA 92201 | | | | FACILITY DESCRIPTION Not Applicable | | |
| PERMIT HOLDER Mutie Alnkoud | | | | EMAIL Not Specified | | Major Violations 0 |
| PERMIT # PR0061329 | EXPIRATION DATE 03/31/2020 | SERVICE Routine inspection | REINSPECTION DATE Next Routine | FACILITY PHONE # (760)347-6666 | PE 3621 | DISTRICT 0037 |
| INSPECTOR NAME Edmundo Carreon | | | | | Points Deducted 18 | |

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 82

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 | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | |
| <input checked="" type="radio"/> | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| <input checked="" type="radio"/> | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| <input checked="" type="radio"/> | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| <input checked="" type="radio"/> | 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 | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | N/A | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | N/A | | 4 | 2 |
| <input checked="" type="radio"/> | N/O | N/A | | 4 | 2 |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | N/O | N/A | | | 2 |
| <input checked="" type="radio"/> | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| | | Bleach at 50 ppm / no active ware washing | | | 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 | | 4 | 2 |
| | | Water Temperature 108 F°F | | | |
| LIQUID WASTE DISPOSAL | | | | | |
| <input checked="" type="radio"/> | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| In | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| <input checked="" type="radio"/> | 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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Adequate approved facilities shall be provided for hand washing. Observed no paper towels at the hand wash sink at the ice cream hand wash sink. Observed no mounted soap dispenser at the hand sink in the meat department. Ensure to provide soap, hot water and paper towels at all hand wash sinks.

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

POINTS
2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. Observed the barbacoa to be at 115 F for about 1.5 hours. Directed operator to reheat food to 165 F and maintain at a minimum of 135 F.

Observed sausage on rope hanging in the meat department at 66F. Operator voluntarily discarded sausage. Ensure all potentially hazardous foods are stored at or below 41F.

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

POINTS
2

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried. Observed that the sanitizer bucket had bleach at 50 ppm and not at the minimum of 100 ppm for bleach. Provide sanitizer bucket with sanitizer solution at approved sanitizer levels.

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)

15. FOOD OBTAINED FROM APPROVED SOURCES

POINTS
2

Inspector Comments: All food shall be obtained from an approved source. Observed no labels on the ice cream and popsicles. Directed operator to provide receipts for ice cream.

Violation Description: All food shall be obtained from an approved source. (113980, 114021(a,b), 114023-114031, 114041)

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Inspector Comments: Provide hot water at a minimum of 120°F. Observed the water temperature to be at 106-108 between the kitchen 3-comp and the meat market prep sink.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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 flies in side the facility by the ice cream counter. Eliminate all vermin from facility.

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 the following:

- Uncovered Salsa in the reach in cooler at the kitchen, with a bag of raw meat stored above it.

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 the following:

- Non-food grade bags stored on top of hot holding food as an unapproved food cover.
- Exposed wood beam inside the walk-in cooler.
- Rusted/stained metal racks in the walk-in cooler at the meat department
- Reach-in freezer at meat department to be mounted on raw wood.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

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 the following:

- Water heater to still be at 65,000 watts. Replace water heater with an 80 gallon, 90,000 watts water heater or provide a second water heater equivalent to or greater than the current water heater. Provide by the end of the month 7/31/19.
- Piping directly in the floor sink at the 3-compartment at the meat department. Provide a one inch air gap between the bottom of the piping and the top of the floor sink.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Store all personal items in lockers or other approved designated area. Observed:

- A personal cell phone stored on top of the prep counter cutting board.
- A personal drink stored in the meat cooler at the meat market.

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)

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 the following:

- Gaps/holes in ceiling throughout the facility
- Broken and chipped tiles throughout the facility
- Unsealed flooring in the beverage walk-in coolers
- Metal base cove to be in disrepair outside the beverage cooler
- Ceiling in disrepair outside walk-in cooler closest to the kitchen
- Dumpster door in disrepair

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

0

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean. Observed wall to be soiled across from beverage reach-in cooler next to chemical storage.

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



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Overall Inspection Comments

No summary comments have been made for this inspection.

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

George Alawil
Person in Charge

07/08/2019

Edmundo Carreon
Environmental Health Specialist

07/08/2019

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

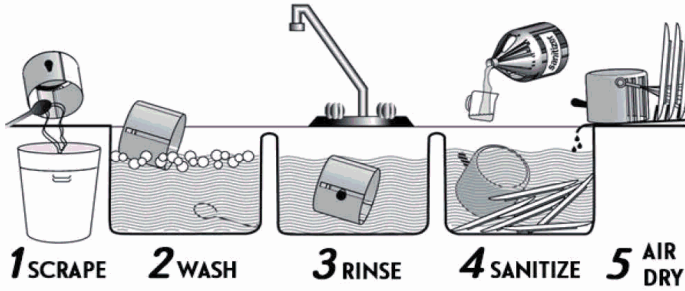
Cooked Food

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

| | | | | | | | |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| | | | | | | | |
| 135°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 155°F for 15 seconds | 155°F for 15 seconds | 165°F for 15 seconds | 165°F 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

- | | | | | | | |
|--|--|---|--|---|--|---|
| BLYTE 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 Fax 951-766-7874 | INDIO 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303 | MURRIETA 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245 | PALM SPRINGS 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470 | RIVERSIDE 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017 |
|--|--|---|--|---|--|---|