



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME ANNIE'S TRUCK STOP				DATE 6/11/2019		TIME IN 11:00 AM		TIME OUT 1:20 PM	
ADDRESS 27666 HWY 74, ROMOLAND, CA 92585				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Miguel & Sidronia				EMAIL Not Specified				Major Violations 1	
PERMIT # PR0003325	EXPIRATION DATE 04/30/2020	SERVICE Routine inspection	REINSPECTION DATE 6/18/2019	FACILITY PHONE # (714)943-1113	PE 3620	DISTRICT 0016	INSPECTOR NAME Cristina Irwin		Points Deducted 19

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 81

☒ 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 Miguel Villavicencio ServSafe 07/24/23			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		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/O	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	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	N/O	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 type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized Chlorine 100 ppm / 115 F	4	<input checked="" type="radio"/> 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
<input type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input type="radio"/> In		<input checked="" type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input 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 125 F at 3 comp sink°F		
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed	4	2
VERMIN					
<input type="radio"/> In			23. No rodents, insects, birds, or animals	4	<input checked="" type="radio"/> 2
<input 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		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		<input checked="" type="radio"/> 2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use		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		<input checked="" type="radio"/> 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		<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		<input checked="" type="radio"/> 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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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

- Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.
- Ensure all PHF is held at 41 F or below.

Observed the following:

- 1) Blocks of white cheese measuring 52 F for approximately 3 hours inside the upright two door True Refrigerator.
- 2) Raw chorizo measuring 56 F for approximately 3 hours inside the upright two door True Refrigerator.
- 3) Red salsa measuring 50 F for approximately 3 hours inside the upright two door True Refrigerator. Person in charge corrected on site and moved food items to a different refrigerator.
- 4) Raw bacon measuring 60 F for approximately 3 hours inside the upright two door True Refrigerator. Person in charge corrected on site and moved food items to a different refrigerator.
- 5) Raw shell eggs measuring 60 F for approximately 3 hours inside the upright two door True Refrigerator. Person in charge corrected on site and moved food items to a different refrigerator.
- 6) Cooked chicken measuring 53 F for approximately 1 hour inside the cold top refrigerator. Person in charge corrected on site and moved food items to a different refrigerator.
- 7) Cooked beef with chili measuring 52 F for approximately 1 hour inside the cold top refrigerator. Person in charge corrected on site and moved food items to a different refrigerator.

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.
- Wash, rinse and sanitize bowl that fly landed on.

Observed a fly land on wooden bowl used to scoop cooked rice on top of the cold top cutting board.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

- Each food facility shall be kept free of cockroaches, mice, rats, flies and similar pests that carry disease.
- Remove flies from the facility through a safe, legal and effective method.
- Remove dead cockroaches and egg casings from the facility.

Observed the following:

- 1) 3 flies in the food prep area.
- 2) 3 dead cockroaches on the floor behind the cold top refrigerator.
- 3) 1 dead cockroach inside the broken power strip.
- 4) 1 dead cockroach on the pipe below right side drain board of the 3 comp sink.
- 5) 1 egg casing on the floor below the 3 comp sink.

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)

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

POINTS

1

Inspector Comments:

- Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.
 - Keep all doors closed when not in use to prevent flies from entering the facility.
- Observed the back door near the office left open during the inspection.

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)



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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.
- Ensure all food is stored in a container with a tight fitting lid.
- Observed uncovered food stored inside the cold top refrigerator. Potential for overhead 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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments:

- All chemicals and poisonous substances shall be properly labeled.
- Label all chemical spray bottles.
- Observed chemical bottles of water and degreaser missing labels below the right side drain board of the 3 comp sink.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- All utensils and equipment shall be approved, properly installed, and in good repair.
- Ensure all refrigerators maintain temperature of 41 F or below.
- Repair/ replace torn refrigerator door gaskets.
- Discontinue using unapproved wooden bowls.
- Discontinue using card board to prop open oven.
- Observed the following:
 - 1) Upright two door True refrigerator measuring 60.3 F. Person in charge stated "He called someone to look at it tomorrow". Impound tag placed on unit. Impound tag will be removed when unit measures 41 F or below.
 - 2) Torn refrigerator door gaskets inside the upright two door True refrigerator.
 - 3) Wooden bowls used to scoop rice on top of the cold top cutting board.
 - 4) Wooden bowls used to store food inside the cold top refrigerator.
 - 5) A piece of card board used to prop open the oven.

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

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

- Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.
- Discontinue double stacking food containers inside the cold top refrigerator.
- Observed double stacking food containers inside the cold top refrigerator with the bottom of the wooden bowl touching the food.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

- Wiping cloths used to wipe food-contact surfaces shall be used only once unless stored in an approved sanitizer solution.
- Provide a container for used wiping cloths with sanitizing solution.
- Observed the following:
 - 1) Used wiping cloths on top of the cold top cutting board without being placed in sanitizing solution.
 - 2) Used wiping cloths on top of the steam table without being placed in sanitizing solution.
 - 3) Wiping cloths and plates and utensils inside the 1st compartment of the 3 comp sink.

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))



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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.
-Repair leak below the 3 comp sink.
Observed water leaking from below the 2nd compartment of the 3 compartment 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)

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.
-Repair/ replace missing floor tiles below the oven.
-Repair peeling laminate wall covering inside the men's restroom.
-Seal holes on the wall above the base cove tiles inside the men's restroom.
Observed the following:
1) Missing floor tiles below the oven.
2) Peeling laminate wall covering inside the men's restroom.
3) Holes on the wall above the base cove tiles inside the men's restroom.

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:

-The floors, walls, ceilings of a food facility shall be maintained clean.
-Remove food debris on the floor and walls.
Observed the following:
1) Food debris on the floor with cockroach egg casing below the 3 comp sink.
2) Grease on the wall behind the cooking equipment below the hood.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

-All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.
-Ensure Sidronia obtains her Riverside County Food Handler Certificate.
Observed female employee does not have her food handler certificate.

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)



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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 (81 = B). A re-inspection has been set for one week (06/18/19). 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 C. Irwin 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.

Signature

Sidronia
Person in Charge
06/11/2019

Cristina Irwin
Environmental Health Specialist
06/11/2019

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."

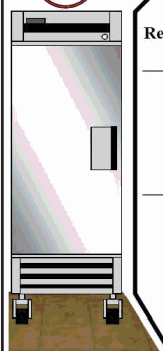
A food facility may be closed for any of the following reasons:

- 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

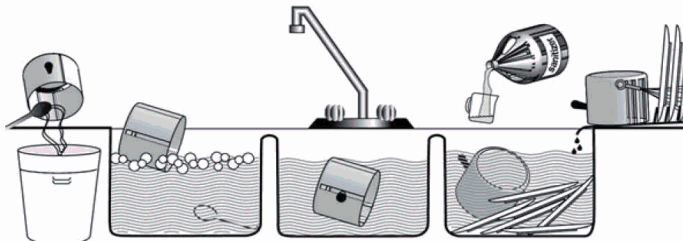
Cooked Food

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

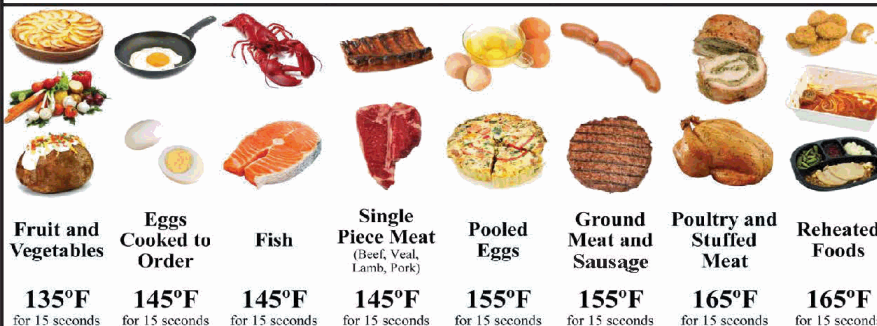


1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



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

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
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Murrieta, CA 92563
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PALM SPRINGS
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