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

For general information call: 1-888-722-4234

FACILITY NAME								DATE	TIME IN	TIME OUT
MCDONALDS #25687								6/28/2018	2:05 PM	3:20 PM
LOCATION								Facility Description		
7474 INDIANA AVE, Riverside, CA 92504								Not Applicable		
PERMIT HOLDER								E-MAIL		
Thomas J. Mangione								Not Specified	Major Violations	2
PERMIT #	EXPIRATION DATE:	SERVICE	RE-INSPECTION DATE	FACILITY PHONE #:	PE	DISTRICT	INSPECTOR NAME			
PR0006955	04/30/2019	Routine inspection	Next Routine	Not Captured	2621	0002	Emily Piehl		Points Deducted	16

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.

B

SCORE 84

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/O		1. Food safety certification			2
			Felyn Fillon SS			
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In			2. Communicable disease; reporting, restrictions & exclusions		4	2
In	N/O		3. No discharge from eyes, nose, and mouth			2
In	N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS						
In	N/O		5. Hands clean and properly washed; gloves used properly		4	2
In			6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures & records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reservice of food			2
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			quat ammonia / 73F			

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
			73F 3-compartment sink			
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
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. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	

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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED ⚠ CRITICAL ⚠

POINTS 4

Inspector Comments: Wash water shall be kept at a minimum of 100°F to facilitate proper washing of food contact surfaces.
Observed utensils and equipment in the ware wash sink with water in sink basin at 73F.
Repair water heater so that wash water is minimum 100F.

21. HOT AND COLD WATER AVAILABLE ⚠ CRITICAL ⚠

POINTS 4

Inspector Comments: Facility hot water shall be at least at 120°F.
Measured the hot water throughout the facility to be at 73F.
For this reason the facility was closed. Restore hot water to at least 120F

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS 1

Inspector Comments: Air curtain shall turn on when door is open and turn off when door closes.
Observed air curtain at drive through window to be inoperable.
Repair, reconnect or install an insect exclusion device (i.e. Air curtain, Fly fan) so that it automatically activates as necessary to prevent flying pests from entering the facility.

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

POINTS 2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.
PIC was aware that the facilities hot water was under 100F throughout and maintained facility open for business.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS 2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.
1. Observed the prep sink faucet to be loose.
2. Observed the interior stainless steel panel of the one door reach in freezer to be in disrepair.
Maintain all equipment in good repair.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS 2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative.
Observed an accumulation of grime in the packaged raisin tray at the coffee station.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS 1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.
1. Observed an accumulation of old food debris, grease and trash in the following areas:
a. floor under all cooking equipment
b. floor sink at customer service soda machines
c. floors under soda fountain and coffee bar near pass through window
Thoroughly clean and maintain the floors (including the floor sinks and drains), walls, and ceilings in a clean and sanitary manner.

2. Observed cracked floor tiles in the walk in freezer near the door and cracked base cove tile on the all between the mop sink and 3-compartment sink.
Repair the floor in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable.

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Overall Inspection Comments

Facility has failed their inspection At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (84=B). A reinspection will be set for one week 7/5/18. Ensure violations listed on this report are corrected by this date in order to be re-scored. “A” card removed and “B” card posted. “B” card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Emily Piehl at 951-358-5172

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

Felyn
Person in Charge
06/28/2018

Emily Piehl
Environmental Health Specialist
06/28/2018