



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Temecula Catering				DATE 8/1/2019	TIME IN 10:30 AM	TIME OUT 1:00 PM
ADDRESS 27470 Jefferson #2, Temecula, CA 92590				FACILITY DESCRIPTION Brick & Mortar		
PERMIT HOLDER Michael Cragg				EMAIL mac@temeculacatering.com		Major Violations 3
PERMIT # PR0053443	EXPIRATION DATE 06/30/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)553-4459	PE 3623	DISTRICT 0046
					INSPECTOR NAME Michael Jaime	Points Deducted 15

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 85

○ 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 John Young/ ServSafe/ 8.20.23				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent 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 and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	7. Proper hot and cold holding temperatures	+	4	4	2
In	N/O	N/A			4	2
In	N/O	9. Proper cooling methods	+	4	4	2
In	N/O	10. Proper cooking time and temperature			4	2
In	N/O	11. Proper reheating procedures for hot holding			4	
PROTECTION FROM CONTAMINATION						
In	N/O	12. Returned and re-service of food				2
In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	14. Food contact surfaces: clean and sanitized 3-compartment- 200 ppm quat / 100F	+	4	4	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	18. Compliance with variance, specialized process, and HACCP plan				2
CONSUMER ADVISORY						
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods				1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			4	2
WATER / HOT WATER						
In		21. Hot and cold water available Water Temperature 120F°F			4	2
LIQUID WASTE DISPOSAL						
In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
In		23. No rodents, insects, birds, or animals			4	2
In	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		1
55. Impound		1



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Temecula Catering	DATE 8/1/2019	PERMIT # PR0053443
------------------------------------	------------------	-----------------------

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.

The following foods measured between 48F-50F inside the walk-in cooler:

- Numerous intact packages of various cheeses
- Numerous packages of cooked raw chicken
- 3 Trays of cooked pasta
- 1 container of rice based product
- Numerous ROP packages of beef
- Numerous ROP packages of chicken
- Numerous ROP packages of fish
- Numerous trays of cooked mushrooms, and zucchini
- 2 large containers of cream based sauce
- Numerous containers of cooked vegetables
- Numerous small containers of beef based sauces, vegetable based sauces, cream based sauces, and or oil mixed with garlic based sauce.

All food had been held or prepared overnight per operator. Food voluntarily discarded. Unit IMPOUNDED.

Unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 8.8.19 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

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)

9. PROPER COOLING METHODS **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: 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.

- 1 large container of tomato based sauce measured at 56.7F-60F in the walk-in cooler.
- 1 medium sized container of tomato based sauce measured at 49.4F-52F in the walk-in cooler.

Operator stated that food had been prepared from the previous day. Food voluntarily discarded.

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)

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

POINTS
4

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried.

- The low temperature dish wash machine measured 0 ppm chlorine at the final rinse during active warewashing. Operator directed to manually sanitize dishes at the 3-compartment sink as the final step in the warewash process.
- Sanitizer dispenser at the 3-compartment sink measured low 100 ppm quat ammonium. Sanitizer dispenser does not dispense 200 ppm quat. Extra quat tablets added to sanitizer. Final rinse measured 200 ppm quat.

Unit tagged and IMPOUNDED. Repair or replace in an approved manner to ensure final rinse measures at a minimum of 50 ppm chlorine. A-reinspection has been scheduled for 8/8/19 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Temecula Catering	DATE 8/1/2019	PERMIT # PR0053443
------------------------------------	------------------	-----------------------

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.

- The back delivery door was unable to self close. This is a REPEAT violation. Repair/ adjust/ replace to ensure unit is self closing.

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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
0

Inspector Comments: NOTE

Bulk food containers shall be labeled as to the contents.

- Observed unlabeled containers of food in the kitchen area. All food relocated from the original package shall be properly labeled as to the contents.

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: All utensils and equipment shall be approved, properly installed, and in good repair.

REPAIR/ REPLACE

- The sanitizer dispenser at the 3-compartment sink. Service/calibrate unit to ensure a minimum of 200 ppm quat is dispensed.
- The soiled tinfoil lining the cooking equipment at the cooks line. All equipment shall be smooth, easily cleanable, and non absorbent.

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: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

CLEAN/ MAINTAIN

- The inside ice deflector shield inside the ice machine
- The gaskets to the 2-door cooler in the main food prep area
- The stove at the cooks line

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
0

Inspector Comments: NOTE

Temperature in facility observed to be elevated.

Maintain adequate ventilation and or air conditioning in facility to prevent excessive sweating by food operators. Ensure air conditioning is maintained in good repair.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Temecula Catering	DATE 8/1/2019	PERMIT # PR0053443
------------------------------------	------------------	-----------------------

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS
0

Inspector Comments: NOTE

Maintain dumpsters covered when not in use.

- Observed the lid to both dumpsters to be open.
- Observed the lid to the grease receptacle to be not fully closed. Observed rodent droppings on top of unit.

Maintain units closed to prevent the harborage of vermin.

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)

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

POINTS
0

Inspector Comments: NOTE

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.

- Reseal the cracks along the corner of the wall in between the stove and the dish wash machine.

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: NOTE

The floors, walls, ceilings of a food facility shall be maintained clean.

CLEAN

- The floor under and cooks line
- The floor under the 2-door reach-in cooler across from the cooks line
- The vents on the ceiling near the cooks line

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

54. VOLUNTARY CONDEMNATION

POINTS
0

Inspector Comments: Food voluntarily discarded listed in violation (7)

Violation Description: I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS
0

Inspector Comments: Units impounded listed in violation (7) (8)

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Temecula Catering	DATE 8/1/2019	PERMIT # PR0053443
------------------------------------	------------------	-----------------------

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (85 = B). A reinspection will be set for one week 8.8.19. 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 this department at 951-461-0284.

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

Jason Chung
Person in Charge
08/01/2019

Michael Jaime
Environmental Health Specialist
08/01/2019

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

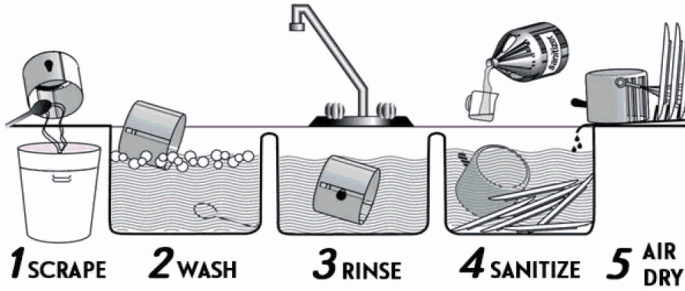
Cooked Food

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!



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
--	--	---	--	---	--	---