### Facility Name
Rosevill LLC

### Facility Address
800 W Florida Ave, Hemet, CA 92543

### Facility Holder
Sumant Patel

### E-mail
hemet801@gmail.com

### Facility Phone
(951)929-6363

### Permit Holder
Sumant Patel

### Permit #
PR009640

### Expiration Date
01/31/2020

### Service
Routine inspection

### Reinspection Date
3/29/2019

### Facility Phone #
(951)929-6363

### P.E.
1635

### District
0013

### Inspector Name
Antonio Islas

### GRADE
A

### Score
91

### Points
9

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 be located in a separate room or on a holding shelf. The facility is required to maintain a grade card at all times.

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**Major / Minor Violations:**

- **Major Violations:** Those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those 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 / meets minimum health standards.
- **C = 79-0** Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety.

**Major Violations:**

- 15. Food obtained from approved sources
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster regulations

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**Minor Violations:**

- 34. Utensils and equipment approved, good repair
- 35. Warewashing: installed, maintained, proper use, test materials
- 36. Equipment / utensils: installed, clean, adequate capacity
- 37. Equipment, utensils, and linens: storage and use
- 38. Adequate ventilation and lighting: designated areas, use
- 39. Thermometers provided and accurate
- 40. Wiping cloths: properly used and stored

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**Food Storage / Display / Service:**

- 31. Adequate food storage; food storage containers identified
- 32. Consumer self-service
- 33. Food properly labeled; honestly presented; menu labeling

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**Supervision / Personal Cleanliness:**

- 25. Person in charge present and performs duties, demonstration of knowledge
- 26. Personal cleanliness and hair restraint

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**General Food Safety Requirements:**

- 27. Approved thawing methods, frozen food storage
- 28. Food separated and protected from contamination
- 29. Washing fruits and vegetables
- 30. Toxic substances properly identified, stored, used

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**Food Safety Certification:**

- Food properly labeled; honestly presented; menu labeling
- Food properly stored; food stored properly
- Food from approved sources

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**Time and Temperature Relationships:**

- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control, procedures and records
- 9. Proper cooking methods
- 10. Proper cooling methods
- 11. Proper reheating procedures for hot holding

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**Equipment / Utensils / Linens:**

- 34. Utensils and equipment approved, good repair
- 35. Warewashing: installed, maintained, proper use, test materials
- 36. Equipment / utensils: installed, clean, adequate capacity
- 37. Equipment, utensils, and linens: storage and use
- 38. Adequate ventilation and lighting: designated areas, use
- 39. Thermometers provided and accurate
- 40. Wiping cloths: properly used and stored

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**Physical Facilities:**

- 41. Plumbing: property installed, good repair
- 42. Refuse properly disposed; facilities maintained
- 43. Toilet facilities: property constructed, supplied, cleaned
- 44. Premises; personal item storage and cleaning item storage

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**Permanent Food Facilities:**

- 45. Floors, walls, ceilings: good repair / fully enclosed
- 46. Floors, walls, and ceilings: clean
- 47. No unapproved private homes / living or sleeping quarters

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**Signs / Requirements:**

- 48. Last inspection report available
- 49. Food Handler certifications available, current, and complete
- 50. Grade card and signs posted, visible

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**Compliance and Enforcement:**

- 51. Plans approved / submitted
- 52. Permit available / current
- 53. Permit suspended / revoked
- 54. Voluntary condemnation
- 55. Impound
**1. FOOD SAFETY CERTIFICATION**

**Inspector Comments:** This facility is currently operating outside the scope of the 100% prepackaged food permit. In order to serve "open" foods this facility would be required to obtain an approved Food Manager Certificate. To be re-evaluated at the upcoming re-inspection.

**Violation Description:** Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

**Points:** 2

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**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**Inspector Comments:** An approved papertowel dispenser must be properly installed at the nearby kitchen restroom handwash sink. Discontinue using the cloth towel and replace with an approved papertowel dispenser.

**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))

**Points:** 2

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**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**Inspector Comments:** Some food storage and serving equipment observed this date is outside the scope of the 100% pre-packaged permit. This equipment to be re-evaluated at the time of the upcoming re-inspection. Additional equipment such as additional storage shelving, kitchen handwash sink, and food prep sink may be required in order to support the additional food service. To be re-evaluated at the time of the upcoming re-inspection. Equipment finishes such as the raw wood shelving inside the customer area cabinets will be evaluated at the upcoming re-inspection.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114143, 114257)

**Points:** 1

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**35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS**

**Inspector Comments:** If "open" food service is approved at this facility then approved test strips must be properly maintained to evaluate the bleach level when sanitizing dishes.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114103, 114107, 114125)

**Points:** 1

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**39. THERMOMETERS PROVIDED AND ACCURATE**

**Inspector Comments:** An approved probe thermometer must be maintained on-site to monitor food temperatures.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

**Points:** 1

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

**Inspector Comments:** Floor/wall/ceiling finishes to be evaluated at the upcoming re-inspection. The additional food service may require upgrades.

**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)

**Points:** 1

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**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

**Inspector Comments:** If the additional food service is to continue at this facility then employees will be required to obtain approved Riverside County foodhandler cards.

**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)

**Points:** 1
Overall Inspection Comments

This facility is currently permitted as a 100% prepackaged hotel/motel limited food facility. Based on the inspection today it was observed that the food service has expanded beyond 100% prepackaged. Photos taken this date. Three-compartment sink and other "open" food type equipment has been installed without approved finishes. Other necessary equipment and finishes may be required based on the food service observed this date. A re-inspection will be conducted on or after 3/29/19 to re-evaluate the permit status and food service.

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

MOHSIN.KOTHARI
Person in Charge
03/27/2019

Antonio Islas
Environmental Health Specialist
03/27/2019
REASONS FOR IMMEDIATE CLOSURE:
OF A FOOD FACILITY

Per California Health and Safety Code Section 114449 (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.”

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 at of at least 100°F in the first sink.
3. RINSE items as clean 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:
   • 100 ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
   • 200 ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
   • 25 ppm 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 FOOD STORAGE IN REFRIGERATORS AND FREEZERS

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

Fruit and Vegetables: 135°F for 15 seconds
Eggs: 145°F for 15 seconds
Single Piece Meat (Beef, Veal, Pork): 145°F for 15 seconds
Pooled Eggs: 155°F for 15 seconds
Ground Meat and Sausage: 165°F for 15 seconds
Poultry and Stuffed Meat: 165°F for 15 seconds
Reheated Foods: 165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 N Broadway
8th St, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
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Fax 951-520-8319

HEMET
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RIVERSIDE
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DES-31 (REV 10/18)