



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

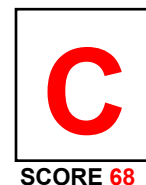
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME New India Sweets & Spices				DATE 5/20/2022		TIME IN 11:15 AM		TIME OUT 3:15 PM	
ADDRESS 1320 W Blaine St Ste. ABC, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER SGTJ Inc				EMAIL kaurgurit194@yahoo.com				Major Violations 4	
PERMIT # PR0080915	EXPIRATION DATE 02/28/2023	SERVICE Routine inspection	REINSPECTION DATE 5/27/2022	FACILITY PHONE # (951)781-0560	PE 3620	DISTRICT 0007	INSPECTOR NAME Jillian Van Stockum	Points Deducted 32	

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



☒ 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 Satwant Singh - exp. 03/05/2026			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					
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					
<input checked="" type="radio"/> In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination	+	4	2
In	N/O	N/A	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> 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		4	2
		Water Temperature °F			
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> 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		1
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		



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME New India Sweets & Spices	DATE 5/20/2022	PERMIT # PR0080915
--	-------------------	-----------------------

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding improper handwashing practices:

- 1) an employee to wipe their hands on their soiled apron and resume food preparation
 - 2) an employee to rinse their hands in water at the food prep sink, wipe their hands dry with a soiled multi-use wiping cloth, and resume food preparation
 - 3) an employee to handle soaking garlic with their soiled hands after removing a deceased mouse from the facility and handling unsanitary items
 - 4) an employee to be washing dishes, wipe their hands dry with a soiled multi-use wiping cloth, and resume food preparation
- No employees demonstrated proper handwashing. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100°F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Employees must dry their hands with single-use paper towels and discard the towel after use or with a heated wall-mounted hand dryer. Education was provided and discussed. Ensure all staff are thoroughly trained on proper handwashing.

*NOTE: At this time, the facility is not approved for any open food operations, including but not limited to the sales of unpackaged desserts, the repackaging of bulk foods, the preparation of foods, etc. A completed training log with employee signatures must be provided via email before the scheduled reinspection and before the facility will be allowed to resume open food operations. Failure to comply will result in further enforcement action, including but not limited to the issuance of an Administrative Citation.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Observed two large trays stored in the sink basin of the handwash station, obstructing access. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation. The person in charge (PIC) relocated the trays upon request.

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))

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding contamination of foods:

- 1) an employee to handle soaking garlic with their soiled hands after removing a deceased mouse from the facility and handling unsanitary items
 - 2) sweet paan desserts to be wrapped in magazine paper and for sale at the customer service dessert counter. Discontinue using unapproved materials to wrap foods.
 - 3) numerous bags of foods (i.e. nuts, grains, etc.) with visible rodent gnawed holes through the bags and droppings in and around the bags
 - 4) a case of potatoes stored under the handwash station with numerous potatoes with large chunks gnawed out of the potatoes
- All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage; shall have been obtained from approved sources; shall be protected from dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, or other environmental sources of contamination. No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils. The PIC discarded the above listed items (see violation 54).

*NOTE: At this time, the facility is not approved for any open food operations, including but not limited to the sales of unpackaged desserts, the repackaging of bulk foods, the preparation of foods, etc. Do not resume any form of open food operations until given written approval from this Department. Failure to comply will result in further enforcement action, including but not limited to the issuance of an Administrative Citation.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME New India Sweets & Spices	DATE 5/20/2022	PERMIT # PR0080915
--	-------------------	-----------------------

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed an employee to improperly wash dishes by rinsing with clear water and storing on the rack to dry; no washing or sanitizing steps were conducted. Immediately discontinue this practice. Handwash multi-use utensils in the following manner:

- wash fully submerged in warm soapy water (minimum 100°F at dish level)
- rinse fully submerged in clear water
- fully submerge in a warm final sanitizing solution of 100 ppm chlorine for a minimum of 30 seconds
- allow utensils to air dry

2) Observed utensils throughout the facility to be stored as clean with encrusted food debris and residues on the food-contact surfaces. Ensure all equipment and utensils are properly washed, rinsed, and sanitized as well as clean to sight and touch prior to being stored as clean.

3) Observed numerous uncovered and open sleeves of single-use to-go containers to have rodent droppings and to be visibly soiled. Ensure all uncovered and open sleeves of single-use to-go containers are discarded into the trash.

*NOTE: At this time, the facility is not approved for any open food operations, including but not limited to the sales of unpackaged desserts, the repackaging of bulk foods, the preparation of foods, etc. A completed training log with employee signatures must be provided via email before the scheduled reinspection and before the facility will be allowed to resume open food operations. Failure to comply will result in further enforcement action, including but not limited to the issuance of an Administrative Citation.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments:

Observed the maximum hot water temperature to measure 117°F. Provide hot water at a minimum of 120°F.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding rodent activity:

- a mouse appearing to be freshly deceased (i.e. no signs of decomposition) in a snap trap under the storage shelf between the water heater and produce cooler in the rear prep area
- excessive rodent droppings (too numerous to count) on the flooring, prep tables, equipment shelving, food-contact equipment, single-use food packaging equipment, etc. throughout the rear prep area and under the counter behind the customer service counter storing desserts as well as five mouse droppings in the front customer sales floor area (behind the bulk rice shelving unit, on and under the wooden pallette storing rice bags in the entrance of the facility, on a shelf adjacent to the bulk rice shelving unit)
- excessive gnawing on bags storing foods and on potatoes throughout the rear prep area

Eliminate the infestation/activity of rodents/vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain, and operate the food facility so as to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to, rodents and insects.

*NOTE: At this time, the facility is not approved for any open food operations, including but not limited to the sales of unpackaged desserts, the repackaging of bulk foods, the preparation of foods, etc. The facility must continue to monitor for any evidence of vermin activity, including but not limited to rodents. If the facility observes any further evidence of activity, the facility must discontinue all food sales, voluntarily close, and contact this Department at (951)358-5172. Immediately contact pest control and schedule service for no later than 05/21/2022. Provide the pest control report via email to JVanStockum@rivco.org and EBarone@rivco.org no later than 05/23/2022. Failure to comply will result in further enforcement action, including but not limited to the issuance of an Administrative Citation.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME New India Sweets & Spices	DATE 5/20/2022	PERMIT # PR0080915
--	-------------------	-----------------------

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

POINTS

1

Inspector Comments:

- 1) Observed the following regarding the rear delivery door:
 - a) air curtain to be inoperable. Repair/replace the air curtain. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.
 - b) the sliding screen door unable to eliminate all gaps when closed, creating a large 1-2 inch gap between the door frame and screen door running from the floor to the top of the door frame. Make the necessary repairs in an approved manner to eliminate the gapping. Until repairs are made, the back door must be maintained closed at all times except during immediate passage.
- 2) Observed a large hole around the pipe between the produce cooler and water heater in the rear prep area with evidence of the passage of rodents through the hole. Immediately eliminate the hole in an approved manner to provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.
- 3) Observed sizable gapping between the wooden boards and window frame along the front side of the store where the window pane was broken. Until the window pane is replaced, eliminate all gapping between the wooden board and window frame to exclude vermin entrance into the facility.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- 1) Observed numerous bulk scoops stored with the handles in contact with the food. Ensure scoops are stored either inside the food containers in a manner where the handle is not in contact with the food or in a separate sanitary container. Clean scoops regularly.
 - 2) Observed numerous containers of food items throughout the facility to be stored without lids or protective coverings. Ensure all food items are stored in approved, smooth, easily-cleanable containers covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination.
- *NOTE: The above listed are repeat violations.
- 3) Observed chemicals for beauty care (i.e. lotions, hair coloring, etc.) stored above bulk rice bags on the customer sales floor. Maintain all chemicals stored below and separate from any and all food, equipment, utensil, or linen storage, preparation, and washing areas.
 - 4) Observed an employee to rinse their hands and equipment in the food prep sink. Ensure the food prep sink is used for food preparation only. The dangers of cross contamination were discussed.
 - 5) Observed a large empty pot and a case of potatoes stored under the employee handwash station. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station.
 - 6) Observed a pump bottle of hand soap stored on the prep table at the cooks' line. Maintain all soaps at their designated stations. Education was provided regarding the importance of maintaining food preparation and warewashing in their designated stations. The dangers of cross contamination were discussed.
 - 7) Observed a food grater stored hanging on the faucet of the 3-compartment warewash station. Discontinue storing food-contact equipment in unsanitary manners.
 - 8) Observed opened bulk bags stored inside bulk bins. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids.

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

Observed excessive boxes and tubs of food stored directly on the flooring of the walk-in freezer. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Ensure facility does not overstock, exceeding food storage capacity.

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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME New India Sweets & Spices	DATE 5/20/2022	PERMIT # PR0080915
--	-------------------	-----------------------

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments:

Observed unlabeled, unapproved spray bottles in the rear prep area. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the following regarding unapproved equipment:

- soiled milk crates used for storage of food and non-food items as well as inverted and used as shelving throughout the facility
- a raw wood rolling pin with difficult to clean crevices
- a heavily soiled, raw wood palette under the large floor mixer by the walk-in cooler

Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

*NOTE: The above listed are repeat violations.

2) Observed orange duct tape adhered to the prep line prep table. Duct tape is not an approved repair method. Remove duct tape and make the necessary repairs in an approved manner to provide equipment surfaces which are smooth, non-absorbent, durable, and easily cleanable.

3) Observed the cutting boards to be extensively stained and scored. All utensils and equipment shall be approved, properly installed, and in good repair. When utensils and equipment are no longer in good repair, remove from food service use to prevent potential contamination.

4) Observed excessive ice accumulation on the condenser lines of the walk-in freezer. Make the necessary repairs in an approved manner to eliminate and prevent ice accumulation.

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:

Observed excessive accumulation of miscellaneous residues, grease, and food debris on surfaces throughout the facility, including but not limited to the following:

- the faucet handles and sprayer nozzle of the 3-compartment warewash station
- all sinks and faucets (detail clean all surfaces - legs, undersides, etc.)
- handles on all equipment (refrigerators, etc.)
- refrigerators (inside and outside)
- bulk food containers and scoops
- electrical outlets, surge protectors, cords, etc.
- all storage shelves (top and undersides, etc.)
- magnetic knife rack mounted above prep table
- large mixer
- blenders and food processors
- back screen door
- any other utensil or equipment that is not clean to the sight and touch

Ensure all equipment and utensils are properly washed, rinsed, and sanitized as well as clean to sight and touch (down to the manufacturers original finish) prior to being stored as clean.

*NOTE: This is a repeat violation.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME New India Sweets & Spices	DATE 5/20/2022	PERMIT # PR0080915
--	-------------------	-----------------------

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment as well as used to line equipment surfaces throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine, 200 ppm quaternary ammonium or 25 ppm iodine) between uses, or provide a clean cloth for each use. Do not line with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

Observed a heavily soiled red hose installed without backflow protection and to be hanging in contact with a shelving unit storing clean equipment and utensils. Provide an approved backflow device and relocate the hose to a location separate from food as well as clean equipment and utensil storage.

*NOTE: This is a repeat violation.

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:

Observed numerous employee items (e.g. phones, beverages, hat, wrist watch, soiled folding chairs, etc.) stored on the metal storage racks above and next to packaged and unpackaged food items. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

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

0

Inspector Comments:

*see violation 24

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:

1) Observed excessive accumulation of buildup, grease, and debris on the floors, walls, and ceilings throughout the facility. The floors, walls, ceilings of a food facility shall be maintained clean.

*NOTE: This is a repeat violation.

2) Observed stagnant, pooled water on the flooring throughout the rear prep area, including but not limited to under the bulk storage by the walk-in cooler and under the produce cooler by the water heater. Eliminate standing water and maintain floors clean.

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME New India Sweets & Spices	DATE 5/20/2022	PERMIT # PR0080915
--	-------------------	-----------------------

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

The last inspection report was not available for review at the time of inspection. Ensure a copy of the most recent inspection report is available for review by the public upon request.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed numerous Food Handler Certificates on file to be expired. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

Contaminated foods were discarded into the trash.

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.

Overall Inspection Comments

A joint routine inspection and an investigation for an alleged complaint were conducted this date with E. Barone, of this Department. Refer to the complaint investigation report for details (CO#0082967).

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (68 = C). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (05/27/2022). "A" card has been removed. "C" card posted and must remain posted until removed by someone from this Department. Do not relocate, remove, or visually obstruct the "C" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 358-5172 or JVanStockum@rivco.org.

*NOTE: At this time, the facility is not approved for any open food operations, including but not limited to the sales of unpackaged desserts, the repackaging of bulk foods, the preparation of foods, etc.

1) A completed training log with employee signatures must be provided for handwashing and warewashing via email before the scheduled reinspection and before the facility will be allowed to resume open food operations (see violations 5 and 14).

2) Immediately contact pest control and schedule service for no later than 05/21/2022. Provide the pest control report via email to JVanStockum@rivco.org and EBarone@rivco.org no later than 05/23/2022 (see violation 23).

3) Immediately eliminate all entrance and harborage areas (see violation 24). Failure to comply will result in further enforcement action, including but not limited to the issuance of an Administrative Citation.

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME New India Sweets & Spices	DATE 5/20/2022	PERMIT # PR0080915
--	-------------------	-----------------------

Signature

Satwant Singh
Person in Charge
05/20/2022

Jillian Van Stockum
Environmental Health Specialist
05/20/2022

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

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

BLYTHE
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