



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Juniors Kitchen				DATE 9/20/2022		TIME IN 11:30 AM		TIME OUT 1:00 PM	
ADDRESS 510 4th St, Perris, CA 92570				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Oscar Hernandez				EMAIL zosca@gmail.com				Major Violations 3	
PERMIT # PR0081140	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)450-9752	PE 1619	DISTRICT 0016	INSPECTOR NAME Leslie Aranda		Points Deducted 20

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 80

☒ 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 Oscar Hernandez, Prometric, 3/2/27			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	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible	<input checked="" type="radio"/> +		<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures and records		4
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A	N/A	10. Proper cooking time and temperature		4
<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 checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" 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 checked="" 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 3-comp sink: 120°F		
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed	4	2
VERMIN					
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals	4	2
<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		<input checked="" type="radio"/> 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		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		<input checked="" type="radio"/>
55. Impound		<input checked="" type="radio"/>



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Employees shall properly wash their hands in the designated handwashing sink before handling food, equipment, utensils, as often as necessary during food preparation, when switching between tasks, before putting on gloves, after touching body parts, after using the restroom, or anytime contamination may occur. Observed the following:

-Several employees washing their hands in the food preparation sink (no active food prep was occurring in this sink at this time). Each time the inspector observed this, instruction was given to wash their hands in the adjacent handwashing sink and to sanitize the food preparation sink to remove possible contamination. Ensure employees wash their hands in the HANDWASHING SINK ONLY.

-1 employee wash their hands in the 3-compartment sink. When inspector noticed, instruction was given to the employee to wash their hands in the handwashing sink and to clean and sanitize the 3-comp sink of possible contamination. Ensure employees wash their hands in the HANDWASHING SINK ONLY.

-1 employee wash their hands in the food preparation sink with gloves on. Instruction was given to remove the gloves and wash their hands with warm water, soap, and dry off the hands with paper towels prior to putting on new gloves. Ensure employees wash their hands in the HANDWASHING SINK ONLY, and NOT with gloves on.

-Employees changing their gloves without first washing their hands. Instruction was given to employees to properly wash their hands prior. Instruction given to the owner to relocate the gloves near the handwashing sink to ensure employees wash their hands prior to changing gloves.

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: At the start of the inspection, observed no soap in the handwashing sink. This was corrected on site and a soap in a bottle was provided. Ensure the handwashing sink is properly stocked with warm water, pump soap in a dispenser, and paper towels inside the dispenser for PROPER HANDWASHING. Adequate facilities exclusively for handwashing shall be provided in food prep areas and 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.

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))



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Potentially hazardous food shall be maintained at 135F and above or 41F and below. Observed the following:

-The left two cold drawers under the flat top to be holding potentially hazardous food at an internal temperature between 45-50F. The cold drawers were holding between 45-50F. The units were impounded pending repair and ensuring they can properly hold potentially hazardous food at 41F and below at all times. A re-inspection is scheduled in 1 week (9/27/2022) to verify compliance of the repairs to the cold drawers. DO NOT store any potentially hazardous food inside here until repairs are verified by a member of this Department. The units had the following food items out of temperature:

-ham: 45F, person in charge stated it had been placed there approximately 1.5 hours prior. It was relocated to the walk-in cooler to rapidly cool.

-mozzarella cheese: 50F, person in charge stated it had been placed there since the night before. This was voluntarily discarded.

-Fish, sausage, bacon between 45-50F, person in charge stated it had been placed there approximately 1.5 hours prior. It was relocated to the walk-in cooler to rapidly cool.

-REPEAT VIOLATION: The hot holding unit to have been set at a lower temperature setting resulting in the following food items being out of temperature. The person in charge stated that the below listed food items had JUST been placed there (approximately 2.5 hours prior), therefore the corrective action was to reheat the below listed items to an internal temperature of over 165F prior to placing back in the hot holding unit:

-Cueritos: 104F

-Carnitas: 124F

-Potato wedges: 103-105F

-Plantains: 115F

-Chicken wings: 105-106F

-Stuffed peppers: 105-106F

-REPEAT VIOLATION: In the salsa cold holding unit, measured the internal temperature of the red salsa to be at 45F. This salsa had been out for approximately 2 hours. This was relocated to the door under the cold holding unit to rapidly cool. All of the other salsas were at 41F and below. Ensure the salsa is maintained at 41F and below at all times.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: During the inspection, observed one of the employees washing the dishes in 86F soapy water. This was immediately told to the person in charge and instruction given to increase the temperature. This was corrected on site to soapy water over 100F. Ensure the soiled dishes are properly washed in water of at least 100F at all times.

Inspector also measured the sanitizing basin of the 3-compartment sink to be about a quarter full measuring 25ppm chlorine sanitizer. One of the employees was actively washing cutting boards and the sanitizer level was too low to properly sanitize all of the food contact surfaces. This was brought up to the person in charge and instruction given to increase the sanitizer water level and the chlorine concentration. This was corrected on site for the sanitizer level to be higher and for the chlorine sanitizer over 100ppm. Ensure the dishes to be sanitized are properly sanitized in chlorine sanitizer of at least 100ppm.

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)

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

POINTS

0

Inspector Comments: NOTE: Observed a fly swatter inside the food facility, hanging from the wire shelving across from the stainless steel prep table. Remove the fly swatter from the food facility as this is not an approved method of pest control. Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals and vermin.

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 separated and protected from contamination. Observed the following:

-Whole tomatoes stored inside the walk-in cooler, adjacent to raw beef. Ensure produce is stored on separated shelving, away from possible cross contamination.

-Raw beef stored on shelving above cooked beef. Ensure raw items are stored on separate/ lower shelving, away from possible cross contamination.

-Cooked rice, cooked beef stew, and cooked garlic stored above uncovered containers of raw onions, cilantro, and peppers. Ensure to relocate the cooked items away from the produce to prevent possible cross 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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved and in good repair. Observed the following:

-REPEAT VIOLATION: Torn gasket at the top of the cold unit near the hot holding unit trays. Replace the torn gasket in an approved manner with an approved material.

-REPEAT VIOLATION: Milk crates used throughout the facility to elevate food items inside the walk-in cooler, dry storage, under the cash register, etc. Discontinue the use of milk crates to elevate food and only use approved NSF/ ANSI-equivalent shelving that is smooth, sealed, and easily cleanable.

-Heavily scored cutting boards in front of the hot holding unit. Repair/ replace the heavily scored cutting boards in an approved manner with an approved material.

-Deteriorated caulking between the 3-compartment sink and the wall. Observed a black residue on the wall. Remove the black residue and re-caulk the sink to the wall in an approved manner with an approved material.

-A 2-door fresh Pet refrigerator being used to cold hold salsa containers from the deli department. This Department will research and advise regarding whether this piece of equipment is approved for human food storage at 41F and below. The unit was measured at 41F.

-An active leak from the walk-in cooler fanguard condenser unit. The fanguard condenser unit was also excessively frosty around the edges. The leak was leading onto the sealed concrete flooring. This unit must be repaired and stop the leak. A re-inspection is set in 1 week (9/27/2022) to verify the repairs and eliminate the leak.

-The left two cold drawers under the flat top to be holding potentially hazardous food at an internal temperature between 45-50F. The cold drawers were holding between 45-50F. The units were impounded pending repair and ensuring they can properly hold potentially hazardous food at 41F and below at all times. A re-inspection is scheduled in 1 week (9/27/2022) to verify compliance of the repairs to the cold drawers. DO NOT store any potentially hazardous food inside here until repairs are verified by a member of this Department.

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 utensils and equipment shall be maintained clean. Observed the following in need of cleaning:

-REPEAT VIOLATION: The can opener attached to the stainless steel prep table, as observed excess food debris on and around the can opener point. Remove the food debris and ensure to properly wash, rinse, and sanitizer the can opener regularly.

-The 2 large metal containers, as observed food residue near the handles. Remove the food residue and maintain it clean.

-The white rice cooker, as observed food debris on the outside of the unit. Remove the food residue and maintain it clean.

-The gaskets in the salsa cooler doors, as observed excess food debris. Remove the food debris and maintain it clean at all times.

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)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments: All utensils and equipment shall be handled and stored in an approved manner, protected from contamination. Observed the following:

-3 knives wedged between the cold top unit and the counter for the hot holding unit. Instruction was given to not store the knives in this manner and to properly store them, protected from possible contamination.

-A disposable spoon stored inside of the bulk garlic salt, with the spoon laying down, with the handle touching the food. Ensure to properly store the spoon so that the handle is upright, to prevent possible contamination onto the food.

-2 large metal containers stored above a milk crate which was above the waste oil receptacle. This is NOT an approved storage area for clean utensils and equipment. Ensure to properly store the metal containers on the approved metal wire shelving.

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 clean food spills more than once shall be stored in a sanitizer bucket of approved concentration. Observed the following:

-A soiled wiping cloth hanging from the hot holding unit counter. Discontinue the storage of soiled wiping cloths in this manner, and properly store there in a sanitizer bucket of approved concentration (100ppm chlorine).

-A sanitizer bucket measuring 50ppm chlorine sanitizer. In addition, not all of the wiping cloths were fully submerged in the sanitizer. Ensure the wiping cloths are properly submerged inside the sanitizer. This was corrected on site to 100ppm chlorine and fully submerged.

-A soiled wiping cloth placed under the cutting board to prevent sliding, per the owner. This is NOT approved. The soiled wiping cloth was removed at time of inspection. Discontinue the placement of soiled wiping cloths under the cutting boards. This may lead to cross contamination.

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))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: NOTE: Personal belongings shall be properly stored in a designated area, away from food prep and food storage to prevent possible cross contamination. Observed the following:

-A personal phone stored above a soiled wiping cloth on an under counter shelf. This was corrected on site and relocated.

-A personal backpack stored mixed with dry goods on the lower shelf under the stainless steel prep table. This was corrected on site and relocated.

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: NOTE: Observed the 2-part epoxy flooring to be deteriorating in several locations in this food facility (near the cookline, near the 3-comp sink, in the side clean utensil storage, inside the walk-in cooler). Ensure to re-seal the floor in an approved manner with an approved material. This Department is to grant the facility 6 months (3/20/2022) to re-seal the floor in an approved manner with an approved material. The floors, walls, and ceilings shall be maintained in good repair.

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)



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54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See #7 for the food that was voluntarily discarded.

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: See #34 for the cold drawers that were impounded.

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.

Overall Inspection Comments

Continued non-compliance with the repeat violations and violations listed above may result in further enforcement action (i.e. notice of violation, citation, admin hearing, etc).

At this time, this facility failed to meet the minimum health standards of the California Health and Safety Code (80 =B). A re-inspection has been set for 1 week (9/27/2022). 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 Leslie Aranda at LAranda@rivcoeh.org or call 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

Oscar Hernandez

Person in Charge

09/20/2022

Leslie Aranda

Environmental Health Specialist

09/20/2022

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

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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