



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Dexter's Deli					DATE 6/7/2018	TIME IN 10:00 AM	TIME OUT 12:20 PM
LOCATION 6733 Indiana Ave, Riverside, CA 92506					Facility Description Not Applicable		
PERMIT HOLDER JSD Distribution					E-MAIL jsd_distribution@yahoo.com		Major Violations 2
PERMIT # PR0054625	EXPIRATION DATE: 01/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)777-0862	PE 3620	DISTRICT 0002	INSPECTOR NAME Emily Piehl
							Points Deducted 17

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

B
SCORE 83

○ In = In compliance

+ COS = Corrected on-site

○ N/O = Not observed

○ N/A = Not applicable

○ OUT = Out of compliance

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In			15. Food obtained from approved source		4	2
In	N/O	○ N/A	16. Compliance with shell stock tags, condition, display			1
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
○ In			21. Hot and cold water available		4	2
120F at 3-compartment						
LIQUID WASTE DISPOSAL						
○ In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		○ 4	2
In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	○ 1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	○ 1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	○ 2
35. Warewashing facilities approved; testing materials	○ 1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	○ 1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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Table with 3 columns: FACILITY NAME (Dexter's Deli), DATE (6/7/2018), PR# (PR0054625)

1. FOOD SAFETY CERTIFICATION

POINTS 0

Inspector Comments: Maintain at least one valid food manager certification on-site. James stated he is a new manager as of a week prior and does not have his certificate. Facility is to have a food safety certified owner or employee within 60 days of the expiration date.

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. 1. Measured the following foods in the steam table at: meatballs at 123F, roast beef at 103, pastrami between 42-82 PIC stated food was holding in the steam table for one hour. All food was relocated into a working cooler. 2. Measured the following foods in the front 2 door cold top cooler: pasta and potato salad at 45, sliced cheese at 47F. PIC stated food was stored in cooler overnight. Food was voluntarily discarded in the trash. 3. Measured the following foods in the 3 door Traulsen reach in cooler at: potato salad, pasta salad at 46, container of pesto at 46F and packaged sliced cheeses at 56F. PIC stated food was stored overnight. Food was voluntarily discarded in the trash.

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS 2

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized. Observed rodent droppings on a non-in use meat slicer, panini press and muffin pan Store equipment in a way to prevent contamination. Wash, rinse and sanitize all affected equipment.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

CRITICAL

POINTS 4

Inspector Comments: Each food facility shall be kept free of vermin. 1. Observed numerous rodent droppings in the following locations: a. floors under front reach in coolers and soda machine b. soda syrup boxes c. on top of non in use meat slicer, panini press, and muffin pan d. floors under ice machine, 3-compartment sink, reach in coolers, water heater, dry storage racks e. on top of water heater 2. Observed ants on the floor near the desk and on top of the soda syrup boxes Eliminate the activity of rodents and ants from the food facility by using an 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, insects and vermin.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS 1

Inspector Comments: Exterior doors shall be self-closing and without gaps or openings to prevent vermin entry. 1. Observed front and delivery doors to have small 1/4 inches gaps at the bottom. A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin. 2. Observed a small hole in the ceiling above the water heater. Effectively seal all crevices (i.e. gaps and cracks) throughout the facility to eliminate potential vermin (including insects) harborage.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored. Observed chemical spray bottles stored over the hand wash sink to not be labeled. Spray bottles used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.



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PR #

PR0054625

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

1

Inspector Comments: Food shall be properly labeled and honesty presented.

1. Observed a container of salt to be unlabeled on the dry storage rack.

Working containers holding food or food ingredients that are removed from their original packages for use in the food facility, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar, shall be identified with the common name of the food, except containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified

2. Observed self service cookies to not have adequate labels.

Provide labels for all customer self-service prepackaged foods. The labels are to be in English and must contain the following:

- a) the common name of the product
- b) a declaration of the ingredients used, in descending order of predominance by weight
- c) the name and place of business of the manufacturer, packer or distributor

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

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

1. Measured foods in the front 2 door cold top cooler to be above 45F

Adjust, repair or replace the refrigeration units so that they are capable of holding PHF at or below 41F. Discontinue storing potentially hazardous foods in this cooler until repaired.

2. Observed an accumulation of debris on the 2 door reach in cooler fan guards.

Maintain all equipment, utensils and facilities clean, fully operative and in good repair.

35. WAREWASHNG: INSTALLED, MAINTAINED, PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments: Testing equipment and materials shall be provided to measure the applicable sanitization method.

Sanitizer test strips were not available for use during the time of inspection. Maintain testing equipment and materials in the facility and available for use at all times for the purpose of adequately measuring the types of sanitization methods used in this facility.

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: An accurate probe thermometer suitable for measuring internal temperature of food shall be available to the food handler.

1. A probe thermometer was not available for use during the time of inspection. Provide an approved readily available, easily readable metal probe thermometer accurate to plus or minus 2 degrees Fahrenheit.

An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

2. Observed 2 door prep coolers to be missing thermometers.

Ensure all reach in coolers have accurate display thermometers.



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Overall Inspection Comments

On this date observed numerous rodent droppings throughout the facility. For this reason the facility was closed (voluntarily) and is not approved to operate. Facility must remain closed until the following is corrected prior to contacting this office for a reinspection: 1. Remove/eliminate all evidence of vermin using an approved method. 2. Seal any gaps in the facility (exterior doors) 3. Clean and sanitize all affected areas 4. discard any contaminated foods
Facility has failed their inspection. At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (83=B). A reinspection will be set for one week 6/14/18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Emily Piehl at 951-358-5172.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature	
Julie Person in Charge 06/07/2018	Emily Piehl Environmental Health Specialist 06/07/2018