



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | | |
|---|-------------------------------|-------------------------------|-----------------------------------|----------------------------------|--|------------------|-------------------------------|-------------|----------------------|--|
| FACILITY NAME A+ Agua Pura and More | | | | | DATE 1/7/2019 | | TIME IN 12:00 PM | | TIME OUT 12:50 PM | |
| ADDRESS 3511 Madison St Ste B, Riverside, CA 92504 | | | | | FACILITY DESCRIPTION Not Applicable | | | | | |
| PERMIT HOLDER PL & S Management | | | | | EMAIL lblue.dragon22@aol.com | | | | Major Violation 0 | |
| PERMIT # PR0071525 | EXPIRATION DATE 10/31/2018 | SERVICE Routine inspection | REINSPECTION DATE Next Routine | FACILITY PHONE # (909)762-076 | PE 2620 | DISTRICT 0002 | INSPECTOR NAME Emily Piehl | Points 9 | | |

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

SCORE 91

● In = In compliance + COS = Corrected on-site ○ N/O = Not observed ○ N/A = Not applicable ○ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | | COS | MAJ | OUT |
|---|-----|---|-----|-----|-----|
| In | N/A | 1. Food safety certification | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | |
| In | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| In | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| In | N/O | 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| In | | 6. Adequate handwashing facilities supplied and accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| In | N/O | 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 |
| quat / | | | | | |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|---|-----|--|-----|-----|-----|
| In | | 15. Food obtained from approved sources | | 4 | 2 |
| In | N/O | N/A | | | 2 |
| In | N/O | N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | N/A | 18. Compliance with variance, specialized process, and HACCP plan | | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | N/A | 19. Written disclosure and reminder statements provided for raw or undercooked foods | | | 1 |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | | | |
| In | N/A | 20. Licensed health care facilities / public and private schools; prohibited foods not offered | | 4 | 2 |
| WATER / HOT WATER | | | | | |
| In | | 21. Hot and cold water available | | 4 | 2 |
| Water Temperature 120°F at ware wash sink°F | | | | | |
| LIQUID WASTE DISPOSAL | | | | | |
| In | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| In | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| In | N/A | 24. Vermin proofing, air curtains, self-closing doors | | | 1 |

| SUPERVISION / PERSONAL CLEANLINESS | OUT |
|--|-----|
| 25. Person in charge present and performs duties, demonstration of knowledge | 2 |
| 26. Personal cleanliness and hair restraints | 1 |
| GENERAL FOOD SAFETY REQUIREMENTS | |
| 27. Approved thawing methods, frozen food storage | 1 |
| 28. Food separated and protected from contamination | 2 |
| 29. Washing fruits and vegetables | 1 |
| 30. Toxic substances properly identified, stored, used | 1 |
| FOOD STORAGE / DISPLAY / SERVICE | |
| 31. Adequate food storage; food storage containers identified | 1 |
| 32. Consumer self-service | 1 |
| 33. Food properly labeled; honestly presented; menu labeling | 1 |

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

| PERMANENT FOOD FACILITIES | OUT |
|--|-----|
| 45. Floors, walls, ceilings: good repair / fully enclosed | 1 |
| 46. Floors, walls, and ceilings: clean | 1 |
| 47. No unapproved private homes / living or sleeping quarters | 1 |
| SIGNS / REQUIREMENTS | |
| 48. Last inspection report available | |
| 49. Food Handler certifications available, current, and complete | 1 |
| 50. Grade card and signs posted, visible | |
| COMPLIANCE AND ENFORCEMENT | |
| 51. Plans approved / submitted | |
| 52. Permit available / current | |
| 53. Permit suspended / revoked | |
| 54. Voluntary condemnation | |
| 55. Impound | |



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|--|------------------|-----------------------|
| FACILITY NAME A+ Agua Pura and More | DATE 1/7/2019 | PERMIT # PR0071525 |
|--|------------------|-----------------------|

1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.
Manager did not have a food manager certificate. Provide within 30 days.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Handwashing sinks shall be easily accessible at all times.

1. Observed back hand wash sink to be partially blocked by a trash can.
2. Observed front hand wash to be partially blocked by a prep table and shelf. Relocate shelf so that hand wash sink in accessible.

Adequate approved facilities shall be provided for hand washing.

3. Observed no paper towels at all hand wash sinks. Provide paper towels at all times.

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))

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: Handwashing sinks must provide warm water of at least 100°F.
Hot water at restroom hand wash sink measured 68F. Increase hot water to 100F

Provide hot water at a minimum of 120°F.

Hot water at mop sink measured 68F. Increase to 120F

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. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

POINTS

1

Inspector Comments: Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

Observed front door propped open. Maintain door closed.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.

Observed 3-comp sink faucet to be leaking. Repair leak.

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)

47. NO UNAPPROVED PRIVATE HOMES/LIVING OR SLEEPING QUARTERS

POINTS

1

Inspector Comments: No sleeping accommodations shall be in any room where food is prepared, stored or sold.

Observed a large couch in back room. Remove the couch.

Violation Description: No sleeping accommodations shall be maintained or stored in any room where food is prepared, stored, or sold. (114285, 114286)



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | |
|--|------------------|-----------------------|
| FACILITY NAME A+ Agua Pura and More | DATE 1/7/2019 | PERMIT # PR0071525 |
|--|------------------|-----------------------|

Overall Inspection Comments

No summary comments have been made for this inspection.

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

Phillip
Person in Charge
01/07/2019

Emily Piehl
Environmental Health Specialist
01/07/2019

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

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



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTE
260 N Broadway
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S Main St #204
Corona, CA 92882
Phone 951-273-9140
Fax 951-520-8319

HEMET
800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-7874

INDIO
47-950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

MURRIETA
30135 Technology Dr #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0245

PALM SPRINGS
554 S Paseo Dorotea
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Dr #104
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5017