



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>TOMMY'S DRIVE THRU</b>				DATE 9/13/2022		TIME IN 12:45 PM		TIME OUT 3:45 PM	
ADDRESS 230 N SAN JACINTO ST, Hemet, CA 92543				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER EMMANUEL THOMAS				EMAIL anakarenmagana@yahoo.com				Major Violations 2	
PERMIT # PR0004396	EXPIRATION DATE 10/31/2022	SERVICE Routine inspection	REINSPECTION DATE 9/20/2022	FACILITY PHONE # Not Captured	PE 3620	DISTRICT 0013	INSPECTOR NAME Julianne Hinde	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 Ana Cardiel/ ServSafe EXP: 8/15/23			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	+	4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible	+		2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A 7. Proper hot and cold holding temperatures	+	4	2
<input checked="" type="radio"/> In	N/O	N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O	N/A 9. Proper cooling methods	+	4	2
<input checked="" type="radio"/> In	N/O	N/A 10. Proper cooking time and temperature		4	2
<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 Chlorine at 100 ppm / 100°F discussed		4	2

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	N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		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		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 measured at the 3-compartment sink at 122°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		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		1
55. Impound		1



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

**Inspector Comments:** Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Employees are to properly wash hands when gloves are changed.

Observed an employee wipe his hands on his apron and then start to put gloves on his hands. Employee was instructed to properly wash his hands after touching clothing and before putting on gloves. Hand washing bulletin emailed to operator.

**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:** Soap and paper towels (or drying device) shall be provided in approved dispensers.

Observed no paper towels at the hand washing sink. Manager provided paper towels. Corrected on site.

**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))

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.

Observed the following in the cold-top cooler in the kitchen:

- 1.) Cooked rice measured at 58°F.
- 2.) Cut tomatoes measured at 56°F.

Per operator, the food had been prepared and placed in the cooler overnight. Operator voluntarily disposed of approximately 3 lbs of cooked rice and 5 lbs of cut tomatoes.

**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)

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or using containers that facilitate heat transfer.

Observed the following in the walk-in cooler:

- 1.) Cut tomatoes measured at 51°F. Per operator, the tomatoes were cut and placed in the cooler at 8 am, more than 4 hours ago.
  - 2.) Raw beef measured at 51°F. Per operator, the beef was cut around 9:30 am. At 1:05 pm during the inspection, the operator was instructed to rapidly cool the food to 41°F or below. Several cooling methods discussed such as using an ice bath. At 1:45 pm, past 4 hours from preparation, the beef was observed in the same location and measured at 50°F. Operator voluntarily disposed of approximately 5 lbs of raw beef.
  - 3.) A large, deep plastic tub of ranch measured at 68°F. Per operator, the ranch was prepared approximately 30 minutes ago after being cooked. Operator was instructed to rapidly cool the food to 41°F or below within 4 hours.
- Rapid cooling techniques discussed with operator. Videos and bulletin about rapid cooling emailed to operator. Training and education provided.

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

**Inspector Comments:** Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.

Observed at least 2 houseflies in the kitchen. Eliminate all flies from the facility.

**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)

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.

Exterior doors shall not be propped open. Insect-control devices shall not be located over food or a food-related area. Pass-thru window openings shall not exceed 216 square inches, or 432 square inches with an approved, functioning air curtain, and shall be self-closing.

Observed the following:

- 1.) Gaps around the rear exterior door for the customer area. Replace the weatherstripping and ensure there are no gaps to prevent vermin entry.
- 2.) The air curtain turned off at the drive-thru window. Operator flipped the switch to turn on the air curtain. Corrected on site.
- 3.) An insect electrocution device stored above the cold-top cooler in the kitchen. Discontinue storing insect control devices above food or food-related areas.
- 4.) The rear exterior door maintained slightly opened. Keep all exterior doors closed when not in use.

**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)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

**Inspector Comments:** NOTE: All chemicals and poisonous substances shall be properly labeled. All chemicals and poisonous substances shall be stored separate from food and food-related items.

Observed the following:

- 1.) 2 chemical spray bottles stored above hanging above the 3-compartment sink. Discontinue storing chemicals above food-related areas.
- 2.) 2 unlabeled chemical spray bottles, 1 located above the 3-compartment sink and 1 located under the coffee station. Provide labels.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

**Inspector Comments:** NOTE: Observed 2 sheds used for food storage of prepackaged foods. No open foods were observed. Further research and assistance required to determine if these sheds are approved for food storage. The sheds shall not be used for food preparation or storage of open foods.

**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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

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

Observed the following:

- 1.) A torn door gasket for the walk-in cooler. Replace the door gasket.
- 2.) The right door gasket torn for the cold-top cooler in the kitchen. Replace the door gasket.
- 3.) A missing splash guard between the food prep sink and drainboard of the 3-compartment sink. Replaced the splash guard.
- 4.) Unapproved freezers located across from the 3-compartment sink and in the customer area. All equipment if found to be in disrepair or unclear is to be replaced with commercial grade equipment.
- 5.) The front panel missing from the ice machine. Replace the front panel for the ice machine.
- 6.) An accumulation of ice build-up in the freezers located in the rear food prep area and customer area. Remove the ice and ensure the freezers are functioning properly.
- 7.) The walk-in cooler was operating at 56°F at the beginning of the inspection. Per operator, they had received a delivery and the deliveryman had kept the door open. The temperature measured at 46°F by the end of the inspection and kept going down. Operator was instructed to monitor the temperature to ensure it went down to 41°F or below. Operator instructed to self-close if the walk-in was out of temperature. Operator decided to self-close the facility. Dispose all food out temperature.
- 8.) The cold-top cooler operating at 56°F. The display thermometer inside the unit measured at 62°F. Operator voluntarily disposed all food out of temperature and relocated all food within cooling time and temperature requirements to the functioning walk-in cooler. An impound tag was placed on the cold-top cooler at the time of the inspection. Discontinue storing any potentially hazardous food inside. Ensure the cooler maintains a temperature of 41°F or below to prevent foodborne illness.

Re-inspection to check the impounded cold-top cooler scheduled for 9/20/22.

**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

0

**Inspector Comments:** NOTE: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Observed the following:

- 1.) An accumulation of dust inside the hood without a filter in the rear food prep area. Per operator, the hood and stove underneath are not being used.
  - 2.) An accumulation of dust on the fan guards in the walk-in cooler.
  - 3.) An accumulation of food debris on the bottom of the 3-door freezer in the food storage shed located nearest to the facility.
  - 4.) An accumulation of a gray residue inside the ice machine, not in contact with the ice. Remove the ice and then clean and sanitize inside the ice machine.
- Clean and maintain all equipment.

**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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

0

**Inspector Comments:** NOTE: Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

Observed the single-use utensils stored with the handles facing down and the food-contact portion up. Store the utensils with the handles up to prevent possible contamination of the food-contact portion.

**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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department.

Observed an accumulation of grease on the hood filters with gaps in between the filters in the kitchen. Clean and maintain the hood filters and ensure the hood filters are properly installed without gaps.

**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

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

Observed no thermometer for the walk-in cooler. Provide an accurate thermometer.

Repeat violation noted on the inspection report dated 3/29/22. Failure to comply may result in further legal action (i.e. office hearing, citation etc.).

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

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

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

Observed the following:

- 1.) The drain pipe submerged in the floor sink for the hand washing sink.
- 2.) A continuous drip from the bottom of the right cold water knob for the food prep sink. Repair the knob and ensure there are no leaks.
- 3.) A drain line draining into a container inside the cold-top cooler. Ensure the cooler is draining to an approved source.

**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)

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

POINTS

1

**Inspector Comments:** The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair. Approved base coving shall be provided in all required areas.

Observed the following:

- 1.) Cracked and missing floor tiles and base coving tiles throughout the facility. Repair/replace the floor tiles and base coving tiles. Refer to this Department's flooring guidelines.
- 2.) Water damage and peeling paint on the ceiling around the hood canopy in the rear food prep area. Repair the ceiling and remove the peeling paint.
- 3.) A hole in the wall located above the floor sink for the ice machine. Repair the wall and seal the hole.

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

POINTS

1

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

Observed at least 3 expired Food Handler Certificates. Provide current Riverside County Food Handler Certificates by 9/20/2022 and email to JHinde@rivco.org.

Repeat violation noted on the inspection report dated 3/29/22. Failure to comply may result in further legal action (i.e. office hearing, citation etc.).

**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:** See violation # 7 and 9.

Operator voluntarily disposed of approximately the following:

- 1.) 3 lbs of cooked rice.
- 2.) 15 lbs of cut tomatoes.
- 3.) 5 lbs of raw beef.

**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 violation #34.

**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

An investigation was conducted as result of a complaint (complaint # CO008429) alleging employee clothing touching and contaminating foods and employees failing to wash their hands as needed.

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (80 = B). A reinspection has been set for one week (9/20/22). 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 Julianne Hinde at (951) 766-2824 or email JHinde@rivco.org.

The report was discussed with Oscar Gomez and will be sent via email.

**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.



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Signature

*Oscar Gomez*

Oscar Gomez  
Person in Charge  
09/13/2022

*Julianne Hinde*

Julianne Hinde  
Environmental Health Specialist  
09/13/2022



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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