



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Al Bash				DATE 10/18/2022		TIME IN 11:40 AM		TIME OUT 4:10 PM	
ADDRESS 199 N State St #112, Hemet, CA 92543				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Ahmed El Shennavy				EMAIL Not Specified				Major Violations 1	
PERMIT # PR0068447	EXPIRATION DATE 09/30/2022	SERVICE Routine inspection	REINSPECTION DATE 10/25/2022	FACILITY PHONE # Not Captured	PE 3611	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
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	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2
Chlorine at 100 ppm / 100°F discussed					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In		19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		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 measured at the 3-compartment sink at 121°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		1
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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FACILITY NAME Al Bash	DATE 10/18/2022	PERMIT # PR0068447
--------------------------	--------------------	-----------------------

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.

Observed no Food Safety Manager Certificate on site at the time of the inspection. Email proof of enrollment in a Food Safety Manager course by 11/17/2022 to JHinde@rivco.org. Provide current/valid Food Safety Manager Certificate by 12/17/2022 and email to JHinde@rivco.org. Failure to comply will result in further legal action (i.e. office hearing, citation, etc.).

Repeat violation noted on the inspection reports dated 3/27/2019, 10/15/2019, 12/4/2020, and 4/12/22. An administrative citation was issued for no manager's food safety certification (citation #05977).

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)

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. Hands shall not be washed in sinks other than designated handwash sinks. Latex gloves shall no longer be used in food facilities.

Observed the following:

- 1.) Observed latex gloves used in the facility. Discontinue using latex gloves and use non-latex gloves such as vinyl, nitrile, etc.
- 2.) An employee wash their hands in the 2-compartment sink and switch gloves without washing their hands before donning new gloves. Employee instructed to wash their hands in the designated hand washing sink with soap and warm water and dry their hands with paper towels. Bulletin for hand washing provided and emailed to the operator. Corrected on site.

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 the following:

- 1.) No dispenser for the paper towels in the restroom. Ensure paper towels are stored in a dispenser.
- 2.) No paper towels at the hand washing sink in the front meat department. Provide paper towels at every hand washing sink 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))

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 right display case by the kitchen:

- 1.) Cooked beef measured at 53°F.
- 2.) Raw chicken measured at 45°F.
- 3.) Beef Mortadilla measured between 47-48°F.
- 4.) Chicken bologna measured between 50-51°F.
- 5.) Beef pistachio Mortadilla measured between 49-50°F.
- 6.) Beef sausage measured between 46-47°F.
- 7.) Kariesh white cheese measured at 46°F.

Per operator, all the food had been stored overnight. Operator voluntarily disposed of approximately 10 lbs of cooked beef and 3 lbs of raw chicken. All other food removed the shelves and will be disposed by the vendor after the facility receives store credit for the items.

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)



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FACILITY NAME Al Bash	DATE 10/18/2022	PERMIT # PR0068447
--------------------------	--------------------	-----------------------

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 the following:

- 1.) At least 10 old rodent droppings on the floor in the food storage area for the restaurant section.
 - 2.) At least 20 old rodent droppings on the floor behind the display for the nuts in the customer area.
- Remove the rodents and then clean and sanitize the affected areas. Per operator, the facility received pest control on Saturday and has been receiving pest control including exclusion measures weekly. No invoice for pest control was provided.

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

0

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

Observed the following:

- 1.) A rodent snap track on the floor to the left of the freezer in the customer area by the restaurant side. Discontinue using snap traps for rodent control.
- 2.) Gap openings around the front exterior door. Replace the weatherstripping and ensure are no gaps/openings.

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: Only pesticides specifically approved for use in a food facility may be used if in accordance with the manufacturer's instructions. 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 stored under the drainboard of the 2-compartment sink:

- 1.) A can of "indoor residential use only" Hot Shot. Discontinue using household use pesticides.
- 2.) An unlabeled chemical spray bottle. Label the spray bottle.
- 3.) A can of Febreze stored on the drainboard of the 2-compartment by utensils. Discontinue storing chemicals by food-related items.

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)

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.) The right display cooler operating at 45°F located by the kitchen. Display thermometer inside reads 50°F. Impound tag placed on the display cooler at the time of the inspection. Repair, replace, or remove the display cooler. Ensure all refrigeration units are operating at 41°F or below to prevent foodborne illness.
- 2.) Spinning Grillers pita oven not approved for use. No plans found in file by R. Barraza for the pita oven. Per operator, the pita oven is not in use at this time. Impound tag placed on the pita oven at the time of the inspection. Either remove the pita oven, rearrange the equipment to store the pita oven under the hood canopy, or contact the Octavio Gonzalez from the Plan Check Program at (951) 766-2824 or email OGonzalez@rivco.org to submit plans for this equipment. Pictures were taken at the time of the inspection.
- 3.) 2 household open-top freezer units at the meat department and restaurant side and 1 household use Hamilton Beach microwave by pita oven. If the equipment are found to be disrepair or unclean, the equipment must be replaced with commercial grade equipment.
- 4.) A leak from the condenser with a container under in the walk-in freezer. Repair the walk-in cooler and ensure there are no leaks.
- 5.) The caulking deteriorating for the splash guard of the hand washing sink in the front meat department. Repair the caulking.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
Al Bash

DATE
10/18/2022

PERMIT #
PR0068447

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

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

Observed no chlorine sanitizer test strips available on site. Provide chlorine sanitizer test strips.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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 following:

- 1.) A metal container stored directly on the floor in the dry storage room for the restaurant side. Properly wash, rinse, and sanitize the container before use. Store all utensils at least 6 inches above the floor.
- 2.) Cardboard used to line the shelves in the freezer located in the customer area by the restaurant side. Discontinue using the cardboard to line the shelves.

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)

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. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection.

Observed the following:

- 1.) An accumulation of grease and dust on the hood filters. Clean and maintain the hood filters.
- 2.) The light non-functioning for the walk-in cooler. Provide adequate lighting inside the walk-in cooler.

NOTE: Deep fryer observed under the hood canopy. Further research and assistance needed to determine which equipment is approved for under the hood canopy and if it compatible with hood rating.

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, metal probe thermometer suitable for measuring the internal temperature of food shall be readily available.

Observed no probe thermometer available on site at the time of the inspection. Provide an accurate probe thermometer.

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)



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www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Al Bash	DATE 10/18/2022	PERMIT # PR0068447
--------------------------	--------------------	-----------------------

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. All liquid waste must drain to an approved fully functioning sewage disposal system.

Observed the following:

- 1.) The mop sink and food prep sink drain pipes combined and draining indirectly into the floor sink. All drain lines must be separate. Mop sinks must drain directly into an approved sewer system.
- 2.) The hot water knob loose for the 2-compartment sink. Employee observed having to turn on the hot water with a knife to turn the knob. Repair the hot water knob.
- 3.) A continuous leak from the faucet of the food prep sink. Repair the faucet and ensure there are no leaks.
- 4.) The faucet for the 2-compartment sink unable to reach the other compartment. Replace the faucet with one that is long enough to reach all compartments of the sink.

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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: The premises of each food facility shall be kept clean and free of litter and rubbish. Maintain dumpsters covered when not in use.

Observed the following in the shared dumpster area:

- 1.) An accumulation of trash on the ground the dumpsters.
 - 2.) The lids to the dumpster open at the time of the inspection.
- Remove the trash from the ground and keep the dumpster lids closed when not in use.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

0

Inspector Comments: NOTE: Toilet rooms shall be separated by a well-fitting self-closing door.

Observed the self-closing mechanism detached and non-functional for the restroom door. Repair the self-closing door device.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

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.

Observed the following in the kitchen:

- 1.) Water damaged ceiling tiles in the customer area. Replace the ceiling tiles.
 - 2.) Holes in the wall by the freezer located by the utensil storage shelf for the restaurant side. Repair the holes.
 - 3.) Holes in the ceiling around the vents for the pita oven. Seal all holes in the ceilings.
 - 4.) Unapproved perforate ceiling tiles. Replace the ceiling tiles with approved smooth (vinyl) ceiling tiles.
 - 5.) Unapproved, not smooth flooring. Replace the floor tiles with approved quarry tile or another approved type flooring.
- Bulletin for approved finishes emailed to operator. Ensure the tiles are replaced within 3 months.

Re-inspection to ensure the floor and ceiling tiles are of an approved finish scheduled for 1/16/22. Failure to comply may result in further legal action (i.e. office hearing, citation etc.).

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME
Al Bash

DATE
10/18/2022

PERMIT #
PR0068447

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

0

Inspector Comments: NOTE: The floors, walls, ceilings of a food facility shall be maintained clean.

Observed the following:

- 1.) Several rodent droppings on the floor at the restaurant side and customer area. Remove the rodent droppings and then clean and sanitize the floors.
- 2.) Charcoal on the floor located in between the produce cooler and freezer in the customer area. Clean and maintain the floors.

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

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 an employee without a Food Handler Certificate on site. Provide a current Riverside County Food Handler Certificate by 10/25/2022 and email to JHinde@rivco.org.

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)

52. PERMIT AVAILABLE AND CURRENT

POINTS

0

Inspector Comments: A food facility shall obtain and post a valid permit in a conspicuous location.

Observed an expired Health Permit from 2020. Post the current Environmental Health Permit in a conspicuous location.

Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, l, j), 114381 (a), 114387)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #7.

Operator voluntarily disposed of approximately the following:

- 1.) 10 lbs of cooked beef.
- 2.) 3 lbs of raw chicken.
- 3.) 8 lbs of beef mortadilla.
- 4.) 9 lbs of chicken bologna.
- 5.) 15 lbs of beef pistachio mortadilla.
- 6.) 18 lbs of beef sausage.
- 7.) 50 lbs of Kariesh white cheese.

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.

Impound tags placed on the right display cooler and the pita oven on this date.

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Al Bash	DATE 10/18/2022	PERMIT # PR0068447
---------------------------------	---------------------------	------------------------------

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 (10/25/22). 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@rivcoeh.org.

Observed several hookahs throughout the store with charcoal observed on the floor where the table area was previously. Per operator, the hookahs are for display only and no tobacco products are sold on site. Hookah may not be smoked inside the facility and no tobacco products or paraphernalia may sold at the facility without a current/valid California Department of Tax and Fee Administration License for Tobacco Retail and an Environmental Health Tobacco Retail Permit. Contact this Department at (951) 766-2824 to obtain a Tobacco Retail Permit.

The report was discussed with Denisse Aguayo 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.

Signature

Denisse Aguayo
Person in Charge
10/18/2022

Julianne Hinde
Environmental Health Specialist
10/18/2022

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

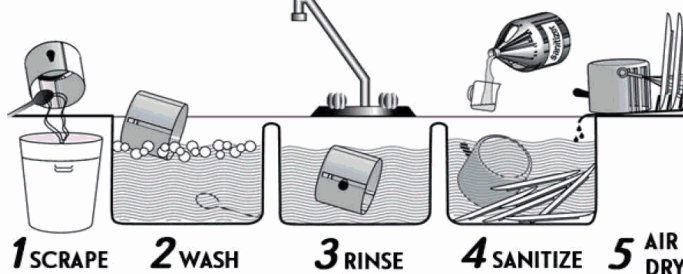
Cooked
Food

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