



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Avensole Winery - Restaurant/Market Place C				DATE 7/11/2019	TIME IN 1:30 PM	TIME OUT 4:30 PM
ADDRESS 34567 Rancho California Rd, Temecula, CA 92591				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Lytton Vineyard & Winery				EMAIL lyndsay@avensolewinery.com		Major Violations 2
PERMIT # PR0069588	EXPIRATION DATE 03/31/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)252-2003	PE 3621	DISTRICT 0041
INSPECTOR NAME Philip Sinclair					Points Deducted 19	

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 81

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

○ 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 Taylor Israelsen/ ServSafe/ 2-9-2020			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
QA 200ppm; Auto DW 0ppm Cl; Bar 100ppm Cl /					

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	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 143.5F at 3-compartment sink faucet*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	1
55. Impound	



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments:

- Observed the hand sink in the main bar area without a paper towel dispenser and no paper towels available at time of inspection. Maintain tri-fold paper towels in area so that proper hand washing may be conducted.
- Observed the hand sink near the back entrance to the kitchen without soap in dispenser. Refill the soap dispenser on the sink or provide approved wall mounted soap dispenser so that proper hand washing may be conducted.
- Observed the hand sink in the main bar area not able to provide warm water. All other sinks in the kitchen and in the bars able to provide hot and cold water. Observed the maximum hot water temperature available to be 93F. Repair or replace sink so that at least 100F water available for proper hand washing.
- Observed the hand sink near the back kitchen entrance without sufficient hot water flow to allow for proper hand washing. Repair or replace sink in approved manner to provide adequate hot water pressure for proper hand washing.

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: This is a MAJOR violation.

Observed the following at the expo area under ice bath:

- Sour cream at 67F
- Cotija cheese at 55F

Observed the ice bath in this area melted. Items voluntarily discarded at time of inspection. If ice bath cannot be maintained to the level of the product and temperatures held under 41F or below, items may be required to be kept inside mechanical refrigeration at all times.

Observed the following inside the main cold prep table:

- 2 large containers of pasta at 52.5F and 52.7F
- Container of shrimp at 55.2F
- Container of rice at 54.1F
- Container of fried cod at 53.2F

All other items inside the unit had been placed within the last hour. Aforementioned items were voluntarily discarded at time of inspection. Manager adjusted the temperature settings of the unit at time of inspection and measured product at 39.7F by end of inspection. Maintain all potentially hazardous food at or below 41F at all times.

NOTE: Maintain lids to cold prep tables closed at all times when not in use so that cold airflow is constantly moving inside the unit to maintain the required temperature.

Violation Description: Potentially hazardous food shall be held at or below 41#F / 45#F or at or above 135#F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: This is a MAJOR violation. Automatic dishwashing machines shall be operated and maintained according to specifications. Observed the automatic dish washer not able to provide appropriate amount of chlorine needed to properly sanitize dishes. Observed chlorine concentration of final rinse cycle at 0 ppm. Machine primed and still not able to observe final concentration of 50ppm chlorine. Multiple racks of dishes had been run through the machine.

All dishes must be properly washed (100F water with soap), rinsed and sanitized in the 3-compartment sink with quaternary ammonia concentration of at least 200ppm until repaired. Service provider contacted at time of inspection and arrived on-site to repair the machine. Observed a final chlorine concentration of 50ppm by end of inspection.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)



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25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Employee was not knowledgeable pertaining sanitizer concentration of the automatic dishwasher or ware washing. Ensure employees are trained on and knowledgeable pertaining to their duties. Manual sanitization and dishwasher informational bulletins given at time of inspection.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

- Observed the containers of figs and pecans above the salad prep station uncovered. Provide approved covers to food when not in use.
- Observed the lids to multiple cold prep tables left open when not in use. Maintain cold table lids closed when not in use to protect food from contamination and maintain temperature inside units.
- Observed the bulk sugar and flour bins inside the dry storage area with the lids on the ground or missing. Provide approved lids to the containers when not in use.
- Observed a dented can of pears on the dry storage shelving. Remove dented product from use. Ensure that all employees are trained on dented product removal.
- Observed spoons near the soup hot holding in container with the utensil heads up. Promptly wash/rinse/sanitize these utensils and store them with the handles up as to minimize hand contact.

Maintain all foods and equipment as to be protected from contamination at all times.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

0

Inspector Comments: NOTE: Observed 1 chemical spray bottle in the bar area unlabeled. Provide labels as to the contents of all chemical spray bottles throughout the facility.

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:

- Discontinue using linens as stabilizers under cutting boards in the back prep area near prep sink. Provide approved liners as to be smooth and easily cleanable.
- Observed the caulking behind the automatic dishwasher area moldy and discolored. Replace with approved sealant.
- Discontinue using cups as scoops inside the bulk containers of flour and tempura. Provide approved scoops with handles and maintain up/away from product.
- Provide thermometers in readily visible locations inside all reach in units so that temperatures can be monitored. Observed no thermometer inside cold prep table near grill.
- Observed the CO2 canister in the bar area unsecured. Secure the CO2 canister to a rigid structure in approved manner.

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

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

POINTS

0

Inspector Comments: NOTE: Observed the facility to have chlorine test strips available for the automatic dishwasher and quaternary ammonia for the 3-compartment sink. Provide additional chlorine test strips to the bar area of the facility so that sanitizer concentration can be measured at both sinks in that area.

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)



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36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

1

Inspector Comments: Clean and maintain the following:

- Sides, under and behind cook line equipment
- Door gaskets to reach in units
- Dish sprayer nozzle
- Floor under equipment/shelving throughout
- Basins, faucets and caulking to all hand sinks
- Exhaust hood filters
- Sides and inside cabinets of fryers
- Interior of the ice maker
- Table mounted can opener insert

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

- Observed wiping cloths on the main cold prep table, salad prep station and back preparation area. Maintain wiping cloths in clean water with sanitizer (QA 200ppm) and change out at least every 4 hours or discard after each single use.
- Observed linens being carried on persons. Discontinue this practice as this can contribute to wiping hands on linen in lieu of proper hand washing. Ensure hand sinks are stocked with soap/paper towels and that employees are trained on proper hand washing procedure.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

- Observed a personal drink (Rockstar) opened on top shelf above lower food prep space and cell phone above the cold prep table. Maintain personal drinks covered and all personal items stored in designated area away from product/equipment used for facility.
- Observed several brooms/pans/mops inside the mop sink basin on the ground. Store cleaning items in designated cleaning supply area and organize mop sink so that sink is accessible.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed 6 expired food handler cards at time of inspection. Ensure that all employees obtain a valid Riverside County food handler card. Visit www.rivcoeh.org for more information. Food handler website card given at time of inspection.

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 for details

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.



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Overall Inspection Comments

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 81). A re-inspection will be set for one week (07/18/2019). Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by a member of this department. Removal will result in citation. Contact Philip Sinclair for any questions at (951) 461-0284.

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

Taylor Israelsen
Person in Charge
07/11/2019

Philip Sinclair
Environmental Health Specialist
07/11/2019

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."

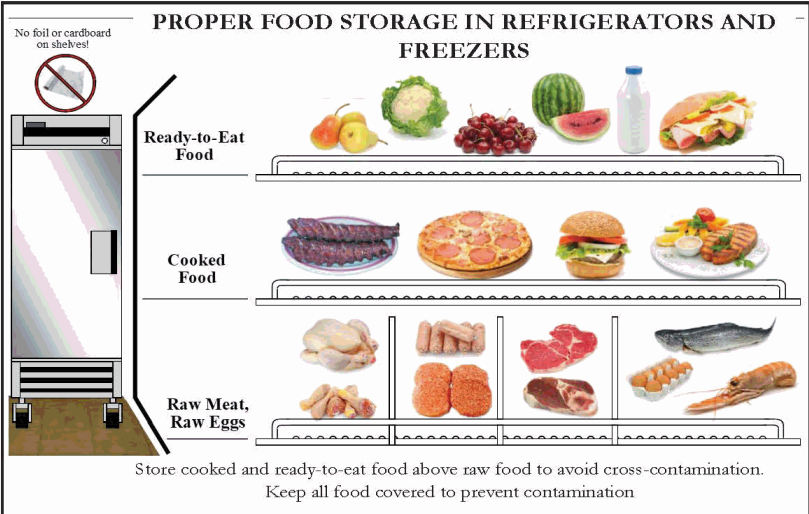
A food facility may be closed for any of the following reasons:

- 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."

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



No foil or cardboard on shelves!

Ready-to-Eat Food

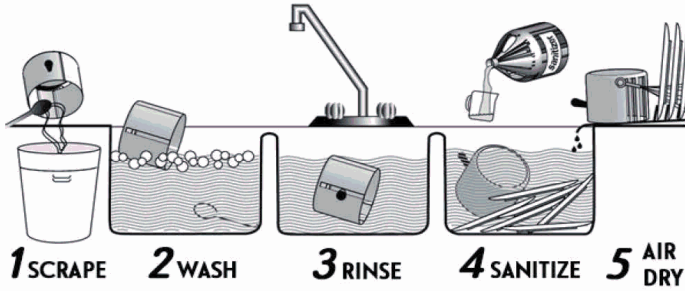
Cooked Food

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!



8

MILK, EGGS, FISH, SHELLFISH, WHEAT, SOYBEANS, PEANUTS, TREE NUTS

FOOD ALLERGENS

THE MAJOR

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
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