



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

| | | | | | | | | | | | |
|--|--------------------------------|-------------------------------|------------------------------------|-----------------------------------|--|------------------|------------------------------------|--|-----------------------|--|--|
| FACILITY NAME Michelada Factory Sports Bar | | | | | DATE 1/3/2018 | | TIME IN 2:00 PM | | TIME OUT 3:00 PM | | |
| LOCATION 130 E Kimball Ave, Hemet, CA 92543 | | | | | Facility Description Not Applicable | | | | | | |
| PERMIT HOLDER Karina & Daniel Pineda | | | | | E-MAIL micheladafactory@gmail.com | | | | Major Violations 0 | | |
| PERMIT # PR0067541 | EXPIRATION DATE: 06/30/2018 | SERVICE Routine inspection | RE-INSPECTION DATE Next Routine | FACILITY PHONE #: (909)996-005 | PE 2631 | DISTRICT 0013 | INSPECTOR NAME Patricia Ramirez | | Points Deducted 10 | | |

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.

A

SCORE 90

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
○ N/A = Not applicable

○ OUT = Out of compliance

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

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In | | | 4 | 2 |
| 15. Food obtained from approved source | | | | |
| In | N/O | N/A | | 1 |
| 16. Compliance with shell stock tags, condition, display | | | | |
| In | N/O | N/A | | 1 |
| 17. Compliance with Gulf Oyster Regulations | | | | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | | N/A | | 2 |
| 18. Compliance with variance, specialized process, and HACCP Plan | | | | |
| CONSUMER ADVISORY | | | | |
| In | N/O | N/A | | 1 |
| 19. Consumer advisory provided for raw or undercooked foods | | | | |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | | N/A | | 2 |
| 20. Licensed health care facilities / public and private schools; prohibited foods not offered | | | | |
| WATER / HOT WATER | | | | |
| In | | | 4 | 2 |
| 21. Hot and cold water available | | | | |
| 120.5F 3 comp sink | | | | |
| LIQUID WASTE DISPOSAL | | | | |
| In | | | 4 | 2 |
| 22. Sewage and wastewater properly disposed | | | | |
| VERMIN | | | | |
| In | | | 4 | 2 |
| 23. No rodents, insects, birds, or animals | | | | |
| In | | | | 1 |
| 24. Vermin proofing, air curtains, self-closing doors | | | | |

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

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

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



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Maintain at least one valid food manager certification on-site. Observed no valid food manager certification on-site. Ensure provide proof of enrollment or certification within 1 week 1/10/17.

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 soap dispenser at hand washing sink and accumulation of food residue. Install soap dispenser in an approved manner and discontinue using hand washing sink for food preparation.

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

2

Inspector Comments: All plumbing and plumbing fixtures 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. Observed prep sink not working and hand washing sink leaking. Ensure to repair both sinks in an approved manner within one week 1/10/17.

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet facilities shall be maintained clean, sanitary and in good repair. Observed customer restrooms with no toilet paper in dispenser and mens restroom hand sink is being held by 2x4 rod post. Observed no soap in mens restroom. Ensure to keep toilet paper dispenser and soap dispenser filled at all time. Properly seal mens restroom hand sink to wall.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS

1

Inspector Comments: Cleaning supplies, personal items, and other non-food items shall be properly stored. Observed mop bucket with water. Dispose of mop water after each use.

The premises of each food facility shall be kept clean and free of litter and rubbish. Observed bags of trash stored in mop sink area. Clean mop sink area and properly dispose of trash bags.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Observed floors in back storage area with accumulation of food residue or debris. Clean all floors in an approved manner.

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work.

Overall Inspection Comments

Routine inspection in conjunction with compliant investigation #CO63651 regarding illegal food vending outside of facility in which a patron claimed to be sick. This facility had a hearing on 9/28/16 regarding this matter. Failure to comply will result in further legal action. This was discussed with person in charge Daniel.



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Signature

Daniel
Person in Charge
01/03/2018

Patricia Ramirez
Environmental Health Specialist
01/03/2018