



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

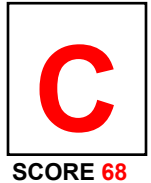
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Perla Market				DATE 11/7/2018	TIME IN 11:00 AM	TIME OUT 1:05 PM
ADDRESS 871 E Florida Ave, Hemet, CA 92542				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Maria Doloras Angulo Navarrete				EMAIL Not Specified		Major Violation 1
PERMIT # PR0069573	EXPIRATION DATE 02/28/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)652-551	P.P.# 2611	DISTRICT 0011
INSPECTOR NAME Beatriz Cornejo					Points 32	

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



● 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			2
1. Food safety certification				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions and e				
In	N/O			2
3. No persistent discharge from eyes, nose, and mou				
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 pro				
In				2
6. Adequate handwashing facilities supplied and acces				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures and rec				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	2
10. Proper cooking time and temperature				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and re-service of food				
In			4	2
13. Food: unadulterated, no spoilage, no contaminatio				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	2
15. Food obtained from approved sources				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
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/A		1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In		N/A	4	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				
Water Temperature °F				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				
In	N/A			1
24. Vermin proofing, air curtains, self-closing doors				

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 storag	1
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage container	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 repa	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate	1
37. Equipment, utensils, and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Premises; personal item storage and cleaning item storage	1

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



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Perla Market	DATE 11/7/2018	PERMIT # PR0069573
---	--------------------------	------------------------------

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. No food safety manager certificate on-site at time of inspection. Person in charge stated that chef carries food safety manager certificate.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Adequate approved facilities shall be provided for hand washing.
 - No paper towels available at time of inspection at hand sink adjacent to the main food prep area. Paper towels must be available to ensure that employees are able to dry clean hands.
 - No soap or paper towels available at the hand sink adjacent to the 3-compartment sink. Re-supply said sink with soap and paper towels.
 - No paper towels at the paper towel dispenser in the restroom. Re-supply paper towel dispenser in the restroom.

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

POINTS
2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.
 - Observed sour cream on top of cold table insert in the prep line cooler with an internal temperature of 63.5F at time of inspection. Operator stated food item was in the unit overnight. Operator voluntarily discarded said food item.

Violation Description: Potentially hazardous foods 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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS
2

Inspector Comments: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage.
 - Observed whole raw chickens stored in an open/unsealed plastic bag on top shelf of the walk-in freezer with condensate from leak from walk-in freezer drain line. Operator voluntarily discarded chicken at time of inspection.
 - Operator had several bottles of CBD infused water in the prep-line reach-in cooler. Operator stated water was for personal consumption. CBD is an unapproved additive and must not be used in preparation of food to be sold to the public.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS
2

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried.
 - Water lines at the 3-compartment sink were turned off at the beginning of the inspection.
 - Operator failed to demonstrate any knowledge regarding proper washing, rinsing, and sanitizing of utensils. Water restored during the inspection.
 - Facility did not have test strips available for sanitizer at time 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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Perla Market	DATE 11/7/2018	PERMIT # PR0069573
---	--------------------------	------------------------------

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Inspector Comments: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Water lines at the 3-compartment sink were turned off at time of inspection. Person in charge turned hot and cold water lines during the inspection. Hot and cold water must be readily available at all times.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed several live cockroaches (nymphs and adults) in varying life stages in the kitchen area under the prep table, 3-compartment sink and in the dry storage area. Observed several dead cockroaches all throughout the facility. Person in charge unable to provide proof of pest control services at time of inspection. Due to evidence of active infestation, facility has been closed. Facility must eradicate all cockroach activity and clean and sanitize all affected areas.

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: Facility shall only use approved pest control measures. Remove RAID from facility. Use only approved pest control methods deemed safe for a commercial kitchen.

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)

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. Person in charge at time of inspection unable to answer any questions pertaining to food preparation/kitchen procedures. Facility unable to determine person in charge when chef is not present. Facility must designate a person in charge at all times.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

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

- Major leak observed at the drain line in the walk-in freezer. Repair leak in the walk-in freezer in an approved manner. Discontinue storing food items directly below the drain line.
- Observed unapproved non-commercial oven placed on top of soda crates adjacent to the cook line (not connected and appeared to not be in use at time of inspection). Unit impounded and must be removed from facility.
- One fan observed to be non-functional in the condenser box of the walk-in freezer.

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 La Perla Market	DATE 11/7/2018	PERMIT # PR0069573
----------------------------------	-------------------	-----------------------

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

POINTS

1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Clean and maintain the following:

- All grease deposits on top, in between, and below all cook line equipment.
- Exterior and greasy door handles of the meat case.
- Meat drippings in the interior of the meat case.
- Interior and exterior of microwave.
- Dried meat on band slicer and meat slicer.
- Interior of the ice machine.
- All shelving in the kitchen and the walk-in freezer.
- Heavy dust on fan guards in the beverage walk-in cooler.
- All grease on the hood filters and Ansul fire suppression lines and nozzles on the hood canopy.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Provide lighting in the dry storage area for adequate cleaning and inspection. No functional lighting at time of inspection.

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)

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. Repair leak at the 3-compartment sink faucet.

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. Dumpster area observed with heavy refuse/litter throughout.

Violation Description: All food waste and rubbish shall be kept in leak proof 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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Store all personal items in lockers or other approved designated area. Observed several personal items stored amongst items used in food preparation. Store all personal items in designated areas to prevent possible cross contamination.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Perla Market	DATE 11/7/2018	PERMIT # PR0069573
----------------------------------	-------------------	-----------------------

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.

- Seal the gap around the pipe under the 3-compartment sink.
- Properly repair hole in the wall in the dry storage area.

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)

46. FLOORS, WALLS, AND CEILING: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean. Clean and maintain all floors throughout the facility.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. No food handler cards available 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 foods. (Riverside County Ordinance 567)

55. IMPOUND

POINTS

0

Inspector Comments: Impounded unapproved Viking double oven.

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Perla Market	DATE 11/7/2018	PERMIT # PR0069573
----------------------------------	-------------------	-----------------------

Overall Inspection Comments

Facility has voluntarily closed due to active cockroach infestation as observed by live cockroaches in varying life stages (adults and nymphs) and dead cockroaches throughout the facility. Eradicate all cockroaches from facility and clean and sanitize all affected areas.

This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (68 = C). Due to repeated failed inspections within a two year period an Administrative Hearing will be (held at 800 S. Sanderson, suite 200 on 11-15-18 at 8:00 AM). "C" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "C" card must remain posted until removed by an employee of this Department. If you have any questions contact Beatriz Cornejo at (951) 766-2824.

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

Misael Cruz
Person in Charge
11/07/2018

Beatriz Cornejo
Environmental Health Specialist
11/07/2018