



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Highgrove Village Meat Market				DATE 9/1/2022		TIME IN 1:30 PM		TIME OUT 3:00 PM	
ADDRESS 1091 Center St, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER HOMS Food Store Inc				EMAIL fadimaher@sbcglobal.net				Major Violations 0	
PERMIT # PR0040413	EXPIRATION DATE 02/28/2023	SERVICE Follow-up inspection	REINSPECTION DATE 10/04/2022	FACILITY PHONE # (951)786-9483	PE 3621	DISTRICT 0007	INSPECTOR NAME Jillian Van Stockum		Points Deducted 5

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

A
SCORE 95

☒ 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

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
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		
55. Impound		



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1. FOOD SAFETY CERTIFICATION

POINTS

0

Inspector Comments:

The person in charge (PIC) advised during the hearing that the previous food safety manager is no longer associated with the facility and that a new manager would enroll in a Food Safety Manager Certificate course. At this time, the PIC advised the previous Food Safety Manager is now returning to run the taqueria and no certificate is on site. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Maintain at least one valid food manager certification on-site. Once a facility opens, changes ownership, or the certified manager leaves, the facility has 60 days to obtain a valid certification. Advise if the previous food safety manager is returning to the facility or proof of enrollment of the new manager within 30-days (10/01/2022).

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- 1) Observed the following regarding the large walk-in cooler:
 - a) interior base of the door to be in disrepair with the metal plating peeling upwards, creating jagged edges and gapping between the metal and door. Repair the door in an approved manner to provide a surface which is smooth, durable, nonabsorbent, and easily cleanable.
 - b) large puddle of water on the floor in the back right side. Make the necessary repairs in an approved manner to eliminate and prevent leaks and water accumulation.
- 2) Observed the cover door of the lower compartment of the fryer to be missing. Replace the fryer door cover. Maintain clean and in good repair.

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

1

Inspector Comments:

- 1) Observed the following regarding the ice machine:
 - a) mechanical cover to be removed, exposing the internal components of the machine
 - b) the top right side of the ice machine basin to have a narrow cutting board caulked to cover the gapAs advised during the hearing on 08/25/2022, repair/replace the ice machine in an approved manner within 30-days (09/31/2022).
- 2) Observed accumulated dust and debris on the large walk-in cooler condenser box fan guards and surrounding ceiling surfaces. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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: Observed excessive amount of propane tanks stored in stacked, unsecured manners in the rear storage area. The PIC advised the propane tanks were stored in an outdoor cage until the cage was broken into and all tanks were relocated inside. Pressurized cylinders must be securely fastened to a rigid structure.

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:

A structural evaluation of the cooks' line ventilation hood was conducted on 08/26/2022 with D. Sampel, as advised during the hearing on 08/25/2022. As advised in the evaluation report, the hood and fire suppressant system has been modified and is not approved for use until the following are completed:

- 1) submit updated hood plans
- 2) submit plan check application with review fee
- 3) complete and submit hood worksheet
- 4) complete requirements with Riverside County Fire
- 5) provide a certified air balance test report
- 6) provide updated cooking equipment list

Refer to the official evaluation report for full details and directives (a copy was left on site 08/26/2022, emailed to the permit holder on 08/26/2022, a copy left on site with the Notice of Decision this date, and a copy will be emailed with this inspection report).

The following are hereby impounded (see violation 55):

- 1) cooks' line ventilation hood
- 2) deep fryer
- 3) flat top grill
- 4) 4-burner range

Red impound tags were posted on each unit. Do not remove the impound tag. Do not resume use of the equipment until corrections have been verified by an employee of this department, the impound has been lifted, and written approval to resume use of the unit has been received. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Do not install any cooking equipment without approval from this Department.

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:

1) Observed inadequate air gaps between the drainage pipes and floor sink under the prep line handwash station. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

NOTE: Observed a large reverse osmosis system installed in the employee restroom in front of the toilet. As discussed during the hearing on 08/25/2022, provide a copy of the State license for approval of the reverse osmosis system and customer drinking water dispenser within 30-days (09/31/2022).

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:

1) Observed the grout between floor tiles to be receding throughout the facility, creating stagnant soiled water as well as gaping between the base cove tiles and walls (NOTE: German cockroach activity was observed in the base cove gaps). Replace the broken tiles and repair the floor grout to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

2) Observed the FRP paneling on the pony wall to the left of the prep line to meet the flooring at a 90-degree angle. Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches.

3) Observed several holes in the walls of the rear storage hallway and dry storage area. Make the necessary repairs in an approved manner to eliminate the holes and to provide surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance/harborage.

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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55. IMPOUND

POINTS

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Inspector Comments:

You are hereby notified that the cooks' line ventilation hood, deep fryer, flat top grill, and 4-burner range have been determined to be in disrepair, and therefore, is impounded on 09/01/2022 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (10/01/2022), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 38).

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

A joint follow up inspection was conducted with E. Piehl, of this Department, was conducted to verify the continued compliance and correction of violations observed during the routine inspection and downgrade on 07/28/2022. Suspension/revocation hearing was held on 08/25/2022. Notice of Decision reviewed and signed by operator and facility is now on Probationary Status. At this time, all violations from the previous inspection report have been corrected except for those listed above. The "C" card was removed and an "A" card was posted. Facility is approved to resume open food operations not involving the cooks' line equipment. Refer to routine inspection report for all violations noted on 07/28/2022.

As discussed during the hearing on 08/25/2022, a 30-day follow up inspection has been scheduled for 10/04/2022 to verify the following:

- 1) Repair/replacement of the ice machine
- 2) Compliance of the cooks' line hood
- 3) Submission of updated plans drawn to scale for the facility
- 4) Provide valid Food Safety Manager Certificate for active manager

The following were unable to be verified at this time due to the open food procedures not being in operation:

- Violation 5: Hands Clean & Properly Washed; Gloves Used Properly
- Violation 7: Proper Hot & Cold Holding Temperatures
- Violation 9: Proper Cooling Methods
- Violation 14: Food Contact Surfaces; Cleaned & Sanitized
- Violation 28: Food Separated and Protected from Contamination
- Violation 37: Equipment, Utensils, & Linens: Storage and Use
- Violation 44: Personal Item Storage

The above listed will be verified at the next routine probationary inspection.

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

Signature not captured due to
COVID 19 pandemic.

Fadi Maher

Person in Charge

09/01/2022

Signature not captured due to
COVID 19 pandemic.

Person in Charge

09/01/2022

Jillian Van Stockum

Environmental Health Specialist

09/01/2022

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