



**County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH**

www.rivcoeh.org

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

| | | | | | | | | |
|---|-------------------------------|-------------------------------|------------------------------------|----------------------------------|------------|--|---------------------------------|----------------------|
| FACILITY NAME THE BANK | | | | | | DATE 10/2/2018 | TIME IN 10:30 AM | TIME OUT 1:30 PM |
| LOCATION 28645 Old Town Front ST, TEMECULA, CA 92590 | | | | | | Facility Description Not Applicable | | |
| PERMIT HOLDER CRAIG & CHRISTY PUMA | | | | | | E-MAIL thebank@roadrunner.com | | Major Violation 2 |
| PERMIT # PR0003328 | EXPIRATION DATE 02/28/2019 | SERVICE Routine inspection | RE-INSPECTION DATE Next Routine | FACILITY PHONE # (951)676-616 | PE 3620 | DISTRICT 0046 | INSPECTOR NAME Michael Jaime | Points 17 |

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 83

○ 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 | 1. Food safety certification Nick Pelayo/ 7.12.21/ ServSafe | | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | | |
| ○ In | | 2. Communicable disease; reporting, restrictions & ex | | | 4 | 2 |
| ○ In | N/O | 3. No 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 pro | | | 4 | 2 |
| | In | 6. Adequate handwashing facilities supplied & accessi | | + | | ○ 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| | In | N/O | N/A | 7. Proper hot and cold holding temperatures | | + ○ 4 2 |
| | In | N/O | ○ N/A | 8. Time as a public health control; procedures & record | | 4 2 |
| | ○ In | N/O | N/A | 9. Proper cooling methods | | 4 2 |
| | ○ In | N/O | N/A | 10. Proper cooking time & temperatures | | 4 2 |
| | ○ In | N/O | N/A | 11. Proper reheating procedures for hot holding | | 4 2 |
| PROTECTION FROM CONTAMINATION | | | | | | |
| | ○ In | N/O | N/A | 12. Returned and reservice of food | | 2 |
| | ○ In | 13. Food: unadulterated, no spoilage, no contaminatio | | | 4 | 2 |
| | ○ In | N/O | N/A | 14. Food contact surfaces: clean and sanitized 200 ppm quat / Automatic dish wash machine. No ma | | 4 2 |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|---|---|---|---|--|-----|--|
| ○ In | | 15. Food obtained from approved source | | | 4 | 2 |
| | In | N/O | ○ N/A | 16. Compliance with shell stock tags, condition, displa | | 1 |
| | In | N/O | ○ N/A | 17. Compliance with Gulf Oyster Regulations | | 1 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| | In | ○ N/A | | 18. Compliance with variance, specialized process, and HACCP Plan | | 2 |
| CONSUMER ADVISORY | | | | | | |
| | In | N/O | ○ N/A | 19. Consumer advisory provided for raw or undercooked foods | | 1 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | | |
| | In | ○ N/A | | 20. Licensed health care facilities / public and private schools; prohibited foods not offered | | 2 |
| WATER / HOT WATER | | | | | | |
| | ○ In | 21. Hot and cold water available 120F | | | 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 | 24. Vermin proofing, air curtains, self-closing doors | | | | 1 |

| 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 storag | 2 |
| 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. 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 ma | 1 |
| 36. Equipment / Utensils properly installed, clean | ○ 2 |
| 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, in good repair, properly installed | 2 |
| 42. Refuse properly disposed; facilities maintained | 1 |
| 43. Toilet facilities: properly constructed, supplie | 1 |
| 44. Personal and cleaning items storage | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|--|--------------------------------------|
| 45. Floors, walls, ceilings: good repair / fully e | 1 |
| 46. Floor, walls and ceilings clean | ○ 1 |
| 47. No unapproved private homes / living or sleep | 1 |
| SIGNS / REQUIREMENTS | |
| 48. Last inspection report available | |
| 49. Food Handler cards available; current, vali | 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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Table with 3 columns: FACILITY NAME (THE BANK), DATE (10/2/2018), PR# (PR0003328)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided.

- Observed two blenders stored in the hand wash station at the bar area. Discontinue blocking hand wash sink, and storing equipment at station. Provide unobstructed access to hand wash station. Hand wash station shall be utilized for hand washing only.

Soap and paper towels (or drying device) shall be provided in approved dispensers.

- Observed a lack of paper towels at the hand wash station in the bar area. Maintain paper towels in approved dispenser to ensure proper hand drying.

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.

The following foods measured at the following temperatures in the hot holding unit:

- A container of beans at 119F- 123F
- A container of rice at 118F- 124F

Operator stated that food had been held in unit for less than 30 minutes. Education provided and food reheated to 165F.

The following food measured at the following temperatures at the 3-door true cooler:

- A container of Ground Beef 57F
- 2 containers of Tamales 51F
- A large container of Black beans 65F
- A container of Carnitas 58F
- A large container of Shredded chicken 50F-58F
- A large container of Albondigas soup (beef) 59F
- A large container of Tortilla soup 57F
- A large container of Green salsa at 70F
- A container of raw shrimp at 54F
- A container of raw beef at 57F
- 2 containers of beans 70F

Operator stated that all food had been had been held in unit over night, and that condenser on unit was froze over upon arrival in the morning. No log of food temperatures available from the previous day. All food voluntarily discarded. Ice removed from the condenser of unit, and ambient temperature measured at 41F. Ensure unit is repaired or replaced in an approved manner to maintain potentially hazardous food at or below 41F. If unit is not able to hold food at or below 41F unit will be replaced. Maintain a log of food temperatures.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

CRITICAL

POINTS
4

Inspector Comments: Each food facility shall be kept free of vermin.

Observed numerous baby cockroaches in the under compartment of the liquor storage cabinet in the bar area. Observed live and dead cockroaches on a glue trap in the under compartment of the liquor storage cabinet in the bar area.

Operator removed all unopened liquor bottles, and cleaned and sanitized all bottles, and the inside of all affected areas.

BAR AREA CLOSED

- Remove all evidence of cockroach activity, clean and sanitize affected areas, seal all cracks and or crevices, and obtain approved pest control. A re-inspection has been scheduled for 10/4/18 to ensure compliance. Bar shall remained closed until approved by a member of this department. You may contact this department at 951-461-0284 to schedule a re-inspection.



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24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS
1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

- Seal all cracks, gaps, and or crevices at the under cabinet in the bar area.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS
0

Inspector Comments: NOTE

Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

- Observed intact packages of raw meat thawing under running water in the prep sink in the back area of the facility. Ensure food thawed under running water is removed from the package to flush loose particles.

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

- Observed raw eggs stored next to produce on the middle rack of the upright cooler in the beverage prep area. Relocate away from produce, and store in a way to prevent cross contamination (i.e. bottom rack)
- Observed opened containers in the freezer. Cover in an approved manner when not in use to prevent cross contamination.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS
2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative.

Clean and maintain the following:

- The filters in the hood at the cooks line
- The casters (wheels) to cooking equipment at the cooks line
- The gaskets to the coolers throughout the facility
- The inside panel of the ice machine in the beverage prep area
- The can opener in the kitchen area
- The inside of the keg cooler inside the bar area

REPAIR OR REPLACE

- The torn gaskets to the cooler in the bar area
- Remove all tin foil, and or plastic lining prep tables, and or cooking equipment. Ensure all material is smooth, easily cleanable, and non absorbent.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS
1

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination.

- Observed the handle of the scoop to be submerged in the ice in the bar area. Store in a way to prevent cross contamination (i.e. handle up, or in a clean container).

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS
1

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

Clean and maintain the following:

- Under the cooks line
- Under the warewash area
- All drains throughout the facility
- The floor of the bar area (i.e. under 3-comp sink, hand wash)
- Under the ice machine
- Under all upright coolers, equipment, prep tables throughout facility



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|---------------------------|-------------------|-------------------|

49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: NOTE

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

- Observed 2 employee food handler cards to be expired. Obtain current food handler cards within one week.

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (83 = B). A reinspection will be set for one week 10.2.18. 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 an employee of this Department. Contact this department 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

Nicholas Pelayo
Person in Charge

Michael Jaime
Environmental Health Specialist

10/02/2018

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