



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME 88 Ranch Market Place						DATE 4/25/2018		TIME IN 9:00 AM		TIME OUT 12:00 PM	
LOCATION 27473 Ynez Rd, Temecula, CA 92591						Facility Description Not Applicable					
PERMIT HOLDER 88 Inco						E-MAIL triningsbakery@yahoo.com				Major Violations 0	
PERMIT # PR0062698	EXPIRATION DATE: 09/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)834-5520	PE 3612	DISTRICT 0046	INSPECTOR NAME LUAN LE		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	1. Food safety certification				2
		ServSafe - Rachel Siripakdi - 2-22-2023				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
● In		2. Communicable disease; reporting, restrictions & exclusions			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 properly			4	2
● In		6. Adequate handwashing facilities supplied & accessible				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 & records		4	2
In	● N/C	N/A	9. Proper cooling methods		4	2
In	● N/C	N/A	10. Proper cooking time & temperatures		4	2
In	● N/C	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
In	● N/C	N/A	12. Returned and reserve of food			2
● In		13. Food: unadulterated, no spoilage, no contamination			4	2
● In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
		QA 200 ppm at 3 comp sink and sanitize buckets / 113°F at 3				

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, display			1
In	N/C	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		4	2
			130°F at 3 comp sink faucet			
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 storage	2
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. 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 repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 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	



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org
For general information call: 1-888-722-4234

FACILITY NAME

88 Ranch Market Place

DATE

4/25/2018

PR #

PR0062698

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 70 packages of bean sprouts with one bag measured at 50°F stored on Hussmann cold display unit at produce area. Employee stated that he just restocked these packages about 45 minutes ago. All packages of bean sprouts were allowed to relocate to walk in cooler for rapid cooling. This unit is impounded. Repair/replace this unit in approved manner. Do not remove impound tag. Do not place any potentially hazardous food products inside this unit. Contact inspector at 951-461-0284 when unit is repaired and ready for re-inspection prior to use.

**Citation issued for bean sprouts observed out of temperature = \$100 (Citation #09576)

- Observed 3-4 containers of alfalfa sprouts stored in cold display case of produce area with temperature measured at 48°F. Observed these top containers of alfalfa sprouts blocking the vents of this cold unit. Instructed manager to stack these alfalfa containers minimum 2 containers high to prevent blocking the vent. Ambient temperature of this cold unit = 39°F to 41°F.

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

2

Inspector Comments: 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.

Two boxes of frozen whole chicken found to be defrosting out at room temperature on racks in meat department prep room. the two boxes of frozen chicken were allowed to be relocated to walk in cooler as the chickens were still frozen and employee stated that the chicken were left out about 35 minutes ago.

Citation issued for improper thawing - \$100 (Citation #09576)

33. FOOD PROPERLY LABELED & HONESTLY PRESENTED, ADEQUATE STORAGE

POINTS

1

Inspector Comments: Food shall be properly labeled and honestly presented.

- Observed no labels on frozen baby octopus, whole stewing chicken and frozen shrimps in reach in freezer of meat department. Remove all items mentioned until proper labels are places. Corrected on site.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

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

- Observed cutting boards at meat front service line and meat department with abundant cut marks and heavily stained. Resurface or replace these cutting boards so as to provide a smooth cleaning surface.
- Remove all card board boxes in meat prep area used for long term storage of supplies. Provide smooth and easily cleanable containers.
- Remove piece of cardboard use to keep door to cabinet below fryer closed.
- Replace rusted lower shelf of prep tables in meat prep room.
- Discontinue using produce crate as hose storage bin at whole fish department.
- Discontinue using plastic liner and rubber band around handle of small meat cutter.
- Repair/replace loose gasket to doors of reach in freezer display case.
- Remove rusty tools and shelves above meat prep room above prep sink.
- Repair/replace meat prep table in approved manner. Do not use red bin as support.
- Re-caulk old moldy sealant around ice maker.
- Replace cracked white plastic meat trays observed with exposed metal frame.
- Remove old live fish tanks
- Replace damaged fryer baskets
- Discontinue using milk crates as shelving in produce walk in cooler.
- Remove damaged wooden pallets inside walk in cooler
- Replace old and stained caulking observed at 3 comp sinks and hand sink.
- Provide missing sprinkler collar/flange in the meat prep room by the small ice cream freezer.
- Seal metal cove base inside and outside walk in cooler of meat department.
- Replace missing knob to cold water faucet of 3 comp sink sprayer in produce prep room.

- Eliminate ice condensation in the frozen food products (i.e. ice cream, dumpling) walk in freezer at the warehouse. Repair the damage concrete entrance under this walk in freezer door. Facility need to correct this violation by 5/25/2018 in approved manner.

- Eliminate leak to condenser to frozen meat walk in freezer. Service order has been placed. Expect repair to be complete by 5/14/2018.



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org
For general information call: 1-888-722-4234

FACILITY NAME

88 Ranch Market Place

DATE

4/25/2018

PR #

PR0062698

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

POINTS

2

Inspector Comments: Food facilities that prepare food shall be equipped with ware washing facilities. Clean the following items in approved manner:

- inside and outside of ice machine including filter
- wall and ceiling at seafood area and meat prep area
- all plumbing fixtures of hand sink, prep sink and 3 comp sink
- exterior and tracks of sliding doors of meat display case
- walls by meat saws in meat prep room
- walls inside produce prep area.
- fan guards to condenser units in meat prep room
- cleaver with meat on it observed stored at magnetic meat rack.
- flooring, wall and ceiling under all equipment and shelving in meat and produce prep room
- shelving under fish prep display unit.
- blue plastic baskets used at whole fish department.
- flooring inside walk in cooler and freezer of meat department
- flooring inside frozen food product walk in freezer
- flooring below and behind fryers
- ceiling and light covers near fryer station

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.

- Discontinue storing knives sharpener and knives in standing water of 71°F in a bucket at front service table. Maintain utensil/knives in empty clean container or in water at constant 135°F.
- Discontinue leaving bench scrape tools at whole fish station in between sink and splash guard.

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

POINTS

0

Inspector Comments: Note: 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.

- Repair/replace loose knob to hot water at prep sink in meat department
- Separate drain lines for ice machine and condenser observed connected.



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME

88 Ranch Market Place

DATE

4/25/2018

PR #

PR0062698

Overall Inspection Comments

This is a joint bi-monthly probation inspection conducted by L. Le and K. Burnham. Probationary Inspection fee of \$183 collected at this time. Check number #12435; OCR# A3901208

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

Chase Waitman
Person in Charge
04/25/2018

LUAN LE
Environmental Health Specialist
04/25/2018