



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>CHICAGO PASTA HOUSE</b>				DATE 6/7/2022		TIME IN 12:15 PM		TIME OUT 4:00 PM	
ADDRESS 24667 SUNNYMEAD BLVD, Moreno Valley, CA 92553				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER DINO MIGLIORE				EMAIL fonzmig@yahoo.com				Major Violations 1	
PERMIT # PR0002983	EXPIRATION DATE 09/30/2023	SERVICE Routine inspection	REINSPECTION DATE 10/07/2022	FACILITY PHONE # Not Captured	PE 3621	DISTRICT 0017	INSPECTOR NAME Leslie Aranda	Points Deducted 20	

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

**B**  
SCORE 80

○ 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
Bleach 50ppm dishmachine, 100ppm manual / Discussed water					

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
Water Temperature 3-comp sink: 140°F					
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		1
55. Impound		1



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

1. FOOD SAFETY CERTIFICATION

POINTS

2

**Inspector Comments:** Observed two expired food manager's certificates posted near the front counter. Ensure at least 1 employee registers for a valid food manager's certificate course within 1 week (6/14/2022) and passes the accredited course within 60 days. Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

**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:** At start of the inspection, observed that the handwashing sink did not have paper towels inside the paper towel dispenser. This was corrected on site. Ensure the handwashing sink is fully stocked with hand soap and paper towels at all times for proper handwashing.

**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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Potentially hazardous food shall be maintained at 135F and above or 41F and below. Observed the following foods to be out of temperature:

- Observed ground meat in a large metal stainless steel container at 47-48F in 3-door reach in cooler near pizza prep area. Person in charge stated the meat had been left in the cooler overnight. The meat was voluntarily discarded (see violation 54).
- Observed ground sausage stored in white bulk container at 47-50F in the reach in pizza prep table. Person in charge stated that the sausage had been made the previous day. The sausage was voluntarily discarded (see violation 54).
- Observed a large container of pizza sauce in the top unit of the pizza prep cooler at 51-52F. The top unit was found holding at a minimum temperature of 49F and was impounded (see violation 55). The person in charge stated that the pizza sauce had been prepped earlier that morning at 11am. The pizza sauce was relocated to the bottom portion of the unit which was holding at 41F.
- Observed a container of pepperoni in the top unit of the pizza prep cooler at 53F. The top unit was found holding at a minimum temperature of 49F and was impounded (see violation 55). The person in charge stated that the pepperoni had been prepped earlier that morning at 11am. The pepperoni was relocated to the bottom portion of the unit which was holding at 41F.
- Observed a container of sausage in the top unit of the pizza prep cooler at 49F. The top unit was found holding at a minimum temperature of 49F and was impounded (see violation 55). The person in charge stated that the sausage had been prepped earlier that morning at 11am. The sausage was relocated to the bottom portion of the unit which was holding at 41F.
- Observed a container of ham in the top unit of the pizza prep cooler at 47F. The top unit was found holding at a minimum temperature of 49F and was impounded (see violation 55). The person in charge stated that the ham had been prepped earlier that morning at 11am. The pepperoni was relocated to the bottom portion of the unit which was holding at 41F.
- Observed cheese stored in a bulk container on the pizza prep counter at 47F. The person in charge stated that they had been making pizzas and had taken the cheese out of the cooler recently. The person in charge was instructed to place the cheese back in the cooler.
- Observed sliced tomatoes in the top unit of the salad prep cooler to be holding at 49F. The person in charge stated that the tomatoes had been prepped earlier that morning at 11am. The tomatoes were relocated to a different unit. The salad prep cooler unit both top and bottom were impounded (see violation 55).
- Observed mozzarella in the top unit of the salad prep cooler to be holding at 49F. The person in charge stated that the mozzarella had been prepped earlier that morning at 11am. The mozzarella was relocated to a different unit. The salad prep cooler unit both top and bottom were impounded (see violation 55).
- Observed ham in the bottom unit of the salad prep cooler to be holding at 49F. The person in charge stated that the mozzarella had been prepped earlier that morning at 11am. The mozzarella was relocated to a different unit. The salad prep cooler unit both top and bottom were impounded (see violation 55).

The internal temperatures of the following food items in the walk-in cooler. If the food items had been out of temperature for over 4 hours it was voluntarily discarded and the food item states (VCD). For all other food items that had been out of temperature for less than 4 hours, the corrective action was to relocate the potentially hazardous food to the walk-in freezer which was observed functional at time of inspection:

- 50lbs of red sauce at 48F
- 7 racks of eggs at 49-53F (VCD)
- 1 tray of uncovered cooked pasta at 47F (VCD)
- 10 bulk containers of assorted dressings (i.e. Blue cheese, buttermilk, Caesar) at 50F
- 8 bulk containers of shredded mozzarella cheese at 47-49F
- 20 trays of pre-prepped pizza dough at 52F
- 1 whole packaged Raw chicken at 45F
- 1 package of Mortadella at 46F
- 5lbs of shredded mozzarella at 45F
- 3lbs of Beef Au Jus at 46F
- 5 lbs of Beef Meatloaf at 46F
- 2 packages of Condensed soup at 46F
- 5 lbs of Ground round beef at 47F
- 2 containers of mascarpone at 53F (VCD)
- 4 containers of ricotta cheese at 46F

**Violation Description:** Potentially hazardous food 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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

**Inspector Comments:** Observed two trays of baked chicken stored on the food preparation table near the hot holding unit, measuring an internal temperature of 84-88F. The person in charge stated the chicken had just been baked but was unsure how long the chicken had been out on the table. The inspectors also observed flies landing on the baked chicken. This was direct contamination onto the baked chicken. The corrective action was for the baked chicken to be voluntarily discarded. The owner poured bleach on the chicken as proof for the inspectors that the chicken was going to be discarded.

Ensure all food is served to be pure and free from adulteration, spoilage, and contamination.

**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 of utensils and equipment shall be properly cleaned and sanitized. Observed the following:

-Two white lids and a metal bowl in the clean utensils shelving rack with dried food residue on the lids and on the metal bowl. This was shown to the person in charge and relocated to the 3-compartment sink to be warewashed.

-The cheese grinder food contact surface with old food residue on it. Prior to using it, ensure to properly wash, rinse, and sanitize the unit to prevent possible cross contamination onto the food. This was brought up to the person in charge to properly warewash it.

**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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

0

**Inspector Comments:** NOTE: During the inspection, observed approximately 5-6 flies inside the food facility. Ensure to take the necessary preventative measures to keep the flies out of the food facility to prevent possible contamination onto food and food contact surfaces. The food facility shall be kept free of vermin.

Observed one spray can of "Ace: Fly and Insect Spray" and spray can of "Raid" in the facility. Remove unapproved cans of pest control and only use approved methods of pest control.

Observed multiple unapproved snap traps throughout the facility. Remove snap trap and obtain approved pest control methods.

**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

0

**Inspector Comments:** NOTE: Observed that the facility does not currently have an air curtain to their back delivery door. The owner stated that the air curtain got vandalized 10 days ago and heavily damaged the air curtain. The air curtain had been removed from the outside of the back delivery door. The owner stated he wants to replace the air curtain but does not have the room inside the back delivery door to install the air curtain inside, but the air curtain would be vulnerable to vandalization again in the future. Inspectors stated they would research and advise options on installing an air curtain to the facility and keeping it protected from potential other vandalization.

Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals and vermin.

**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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be separated and protected from contamination. Observed the following:

-Uncovered bulk food storage (salt, sugar, etc) near the back delivery door with the cover opened. Ensure all dry storage food is maintained covered, protected from possible overhead contamination.

-Two heavily dented cans (1 can of artichoke hearts and 1 can of tomato puree) inside the back storage unit. This was shown to the person in charge and instruction given to discard of the contaminated food product. Ensure to regularly monitor food and cans to ensure the food served is protected from contamination.

-Uncovered food inside the walk-in cooler, specifically two pots of tomato sauce, a pot of white sauce, a plastic container of noodles, and one container of yeast uncovered above the pizza prep counter. Maintain all food items covered when not in use to prevent contamination.

-Uncovered crab leg on the middle shelf of the walk-in freezer. Ensure all food is properly covered to prevent possible overhead contamination.

-Frozen calamari stored above ready to eat broccoli, mozzarella sticks, and onion rings. Discontinue the storage of raw food above ready to eat and cooked food. Ensure to properly store ready to eat food above cooked food and cooked and ready to eat above raw food to prevent the possibility of contamination.

-A tray of half in tact raw eggs and half eggs cracked open on top of covered containers of mozzarella cheese. Ensure ALL raw egg trays are properly stored on lower or separate shelving to prevent possible contamination onto other food items.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

**Inspector Comments:** NOTE: Food shall be stored at least 6 inches above the floor and labeled as to its contents. Observed the following:

-Unlabeled bulk food near the back delivery door (salt, sugar, oregano, etc). Ensure all bulk food is properly labeled as to its contents.

-Two large pots of tomato sauce and 1 pot of a white sauce stored on the floor. Ensure all food is elevated at least 6 inches above the floor.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** All utensils and equipment shall be approved and maintained in good repair. Observed the following:

-The gaskets of the reach in pizza prep cooler and in the reach in cooler across from the oven to be torn. Replace gaskets in an approved manner.

-The pizza oven to be placed on wooden blocks. Remove wooden blocks and replace with a material that is smooth, durable and easily cleanable.

-A single use "ricotta cheese" container being reused as a container for maraschino cherries next to the salad prep table. Discontinue reuse of single use containers and provide an approved food container for proper food storage and to prevent contamination.

-Duct tape around the vent above the dish machine. Remove duct tape and repair the vent in an approved manner if necessary.

-A bottle of mineral oil wrapped in painters tape stored on the top shelf above the pizza prep area. Remove the tape from the bottle.

-3 quarry tiles and a piece of cardboard being used to elevate one of the prep tables in the back dry storage area. Discontinue the use of the 3 quarry tiles and piece of cardboard to elevate the food prep table and repair/ replace the table as needed to ensure it is level and in good repair.

-Observed the wooden prep table, near the walk-in cooler, warped downwards. Repair/ replace the heavily used wooden prep table in an approved manner with an approved material

-A plastic container being used as a scoop for the parmesan cheese inside the walk-in cooler. Discontinue the use of the plastic containers as scoops for food, and only use approved scoops with handles on them.

-A large glass container of mozzarella cheese stored on the top shelf of the walk-in cooler with duct tape around the upper rim of the container. Remove the unapproved duct tape from the container. If the container is in disrepair, replace it with an approved container that is smooth, sealed, and easily cleanable.

-Observed the 3-door refrigerator and the cold top unit in the pizza prep area holding potentially hazardous food at 41F and below. However, it took a while (minutes) for the thermometer reading to reach 41F. Repair/ evaluate the unit as needed (check for excess dust, condensate, etc) to ensure it is holding potentially hazardous food steadily and reliably at 41F and below.

-The walk-in cooler holding potentially hazardous food between 45-53F. The unit was also observed actively leaking condensate into a white 5 gallon bucket. The unit was emptied of the potentially hazardous food and only left to hold non-potentially hazardous food (lettuce, salad, mushrooms, and other assorted uncut vegetables, etc). The unit is NOT to be used to store potentially hazardous food until a member of this Department verified the holding temperature of the unit. Ensure to adjust/ repair the unit as needed to ensure it is in good working order and holding at 41F and below. Once it is holding 41F and below, contact Leslie Aranda or Miranda Ramirez at LAranda@rivco.org or mirramirez@rivco.org or call 951-766-2824 to schedule a re-inspection for the walk-in cooler.

**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 CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

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

POINTS

1

**Inspector Comments:** All equipment and utensils shall be maintained clean. Observed the following in need of cleaning:

- The bulk food containers, as observed the outsides of the containers to be soiled. Properly wash, rinse, and sanitize the containers regularly to keep them clean at all times.
- The brown powder shaker lid, as observed it to be soiled with food residue. Properly wash, rinse, and sanitize the shakers regularly to keep them clean at all times.
- The fan above the wooden prep table, as observed excess dust on it. Remove the dust and maintain it clean.
- The can opener, as observed excess food residue on the handle, insert holder, and the sharp point. Remove the excess food residue and maintain it in clean working order at all times.
- The wooden prep table, as observed excess food residue (tomato sauce) on the table. Remove the excess food residue and maintain the table clean at all times.
- The red piece of equipment on the wooden prep table, as observed excess tomato sauce all around it. Remove the excess food residue and maintain it clean at all times.
- The inside of the ice machine, as observed mold on the dispensing component. Remove the mold and ensure to properly wash, rinse, and sanitize the affected area. Maintain the ice bin clean at all times.
- The container holding the ice scoop, as it was observed sticky on the edges and with dust. Properly wash, rinse, and sanitize the container regularly to prevent a sticky residue build-up and dust accumulation. No contamination of sticky residue and dust observed on the ice scoop.
- The food debris on the meat slicer
- The residue on the handles of the three door reach in "Acosta" cooler
- The residue on the handles of the "Frida" cooler
- The residue on the handle of the reach in cooler directly across from the oven
- The residue on the unlabeled powdered sugar shaker at the cannoli food storage area next to the salad prep station
- The food debris on the floor of the walk in freezer
- The soda syrup build up on the area around the soda dispense nozzles

**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 3 unsecured pressurized CO2 cylinders in the side storage room for the soda syrups. Ensure the pressurized cylinders are properly secured and stored. All utensils and equipment shall be properly stored.

**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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

**Inspector Comments:** NOTE: Observed the oven to sit out of the hood by at least 6 inches. Ensure all equipment is approved and under the hood to ensure proper ventilation is taking place. If any equipment is to be changed, please call this Department at (951) 766-2824 prior to making any changes.

**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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

0

**Inspector Comments:** NOTE: Observed multiple refrigeration units to be missing a thermometer. Obtain and place thermometers in each refrigeration unit and regularly check to ensure the units are holding at 41F or below.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)





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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** NOTE: At time of inspection, observed various instances of soiled wiping cloths stored out on the countertops and prep tables. Discontinue the storage of wiping cloths in this manner. If wiping cloths are to be used more than once, ensure to store the soiled wiping cloths in sanitizer buckets of approved concentration (100ppm bleach) in between uses to prevent bacterial growth.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

**Inspector Comments:** NOTE: Observed the ice machine drain lines inside the floor sink. Adjust the drain lines to ensure there is at least a 1 inch air gap between the ice machine drain lines and the floor sink as protection against possible backflow contamination. All plumbing shall be installed and maintained as to prevent any contamination, kept clean, fully operative, and in good repair.

**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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

**Inspector Comments:** Observed various mops stored inside the mop storage area, but inside the mop buckets or on the floor. The facility has a mop rack installed on the wall. Ensure to properly store the mops in between uses to ensure they air dry properly.

Observed a purse stored on the prep table near the meat slicer. Relocated all personal items to a designated area and store away from any food prep areas to prevent contamination.

Observed a personal jacket stored on top of the cheese grinder unit, near the back delivery door. This was brought up to the person in charge and instruction given to relocate it. She relocated it to the back mop storage area. Ensure to properly wash, rinse, and sanitize the cheese grinder unit prior to use. Personal items are to be properly stored in an approved designated location, away from food prep and food storage to prevent possible cross contamination.

Observed a white refrigerator placed in the back of the food facility near the back storage unit. The person in charge stated that it was changed out and no longer to be used. They are awaiting pick up for it to be removed from the premises.

Observed personal drinks and toxic chemicals (windex and window cleaner) stored above the ice machine, specifically next to the container holding the ice scoop. Ensure to relocate the toxic chemicals and the personal drinks to a designated area, away from possible contamination onto the food and food contact surfaces (i.e. ice bin). The ice bin was observed closed at time of inspection and no contamination observed onto the ice.

**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)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

0

**Inspector Comments:** NOTE: Observed the light near the mop sink area to be connected to an electrical outlet without a cover. Ensure to provide the cover to the electrical outlet.

**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)





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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** NOTE: The floors, walls, and ceilings shall be maintained clean. Observed the following areas in need of cleaning:

- The floor in the dry storage area, as observed spilled dry storage food on the floor. Remove the food and maintain the floor clean at all times.
- The floor near the walk-in cooler/ ice machine, as observed used gloves and used rags on the floor. Ensure to remove all used gloves and rags from the floor and keep it clean.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

**Inspector Comments:** Observed 10 out of 11 food handler cards to be expired. Ensure all current employees obtain a valid County of Riverside food handler card within 1 week (6/14/2022). All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

54. VOLUNTARY CONDEMNATION

POINTS

0

**Inspector Comments:** The baked chicken was voluntarily discarded due to fly contamination, see #13.

The following items were voluntarily discarded due to improper holding temperature for over 4 hours (see #7):

- 7 racks of eggs at 49-53F (VCD)
- 1 tray of uncovered cooked pasta at 47F (VCD)
- 2 containers of mascarpone at 53F (VCD)
- Observed ground meat in a large metal stainless steel container at 47-48F in 3-door reach in cooler near pizza prep area. Person in charge stated the meat had been left in the cooler overnight. This was voluntarily discarded.
- Observed ground sausage stored in white bulk container at 47-50F in the reach in pizza prep table. Person in charge stated that the sausage had been made the previous day. The sausage was voluntarily discarded.

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

55. IMPOUND

POINTS

0

**Inspector Comments:** Found the top unit of the pizza prep cooler to reach a maximum internal temperature of 49-50F. Impound tag to remain posted, unit not approved for use. Properly repair unit so it is capable of reaching an internal holding temperature of 41F. Reinspection set for 6/14/22. Call (951)766-2824 for earlier reinspection.

Found the salad prep cooler to reach a maximum internal temperature of 47F. Impound tag to remain posted, unit not approved for use. Properly repair unit so it is capable of reaching an internal holding temperature of 41F. Reinspection set for 6/14/22. Call (951)766-2824 for earlier reinspection.

**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

This routine inspection was conducted by Leslie Aranda and Miranda Ramirez.

At this time, this facility failed to meet the minimum health standards of the California Health and Safety Code (80 =B). A re-inspection has been set for 1 week (6/15/2022). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove, or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions, contact Leslie Aranda or Miranda Ramirez at LAranda@rivco.org, Mirramirez@rivco.org or call 951-766-2824.



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
[www.rivcoeh.org](http://www.rivcoeh.org)

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHICAGO PASTA HOUSE	DATE 6/7/2022	PERMIT # PR0002983
--------------------------------------	------------------	-----------------------

**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](http://www.rivcoeh.org).

**Signature**

Alfonzo Migliore  
Person in Charge

06/07/2022

Leslie Aranda  
Environmental Health Specialist

06/07/2022

## 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

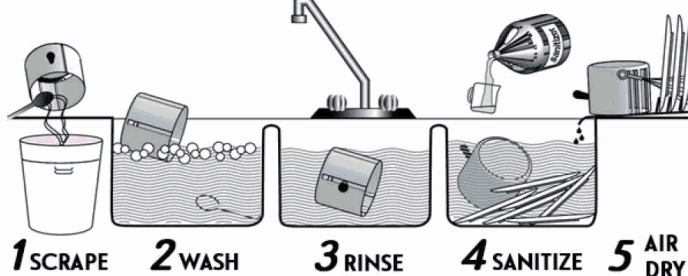
Cooked  
Food

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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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