



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Popeyes</b>				DATE 12/21/2020		TIME IN 1:00 PM		TIME OUT 3:45 PM	
ADDRESS 1325 Hamner Ave, Norco, CA 92860				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Wahid Karas				EMAIL popeyes11365@gmail.com				Major Violations 2	
PERMIT # PR0060153	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 4/21/2021	FACILITY PHONE # (951)273-0600	PE 3621	DISTRICT 0054	INSPECTOR NAME Jillian Van Stockum		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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Veronica Torres - exp. 06/21/2022			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	9. Proper cooling methods		4
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized 300 ppm Quaternary Ammonium / 100.1 F	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In			21. Hot and cold water available Water Temperature above 120 F°F	4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed	4	2
VERMIN					
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals	4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/A		24. Vermin proofing, air curtains, self-closing doors		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean		<input checked="" type="radio"/> 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		<input checked="" type="radio"/>
55. Impound		<input checked="" type="radio"/>



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Popeyes

DATE  
12/21/2020

PERMIT #  
PR0060153

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments:

Observed the following regarding improper handwashing:

- 1) an employee to wash their hands for less than 5 seconds
  - 2) an employee to touch the soiled trash bin with their gloved hands and return to food preparation without discarding the soiled gloves and washing their hands
  - 3) an employee to remove a soiled single-use glove and hold it in their other gloved hand, discard the glove, and proceed use their remaining soiled gloved hand to wipe batter, flour, and chicken food dripping debris from the surrounding prep surfaces of the chicken prep station and place the debris inside the basin of a food bin installed inside the prep station
- Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap and thoroughly dry the hands with sanitary paper towels any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

\*NOTE:

- Improper handwashing is a chronically repeat violation. Ensure staff are properly trained and monitored.
- A second Citation was issued this date (04959) (first citation issued 09/14/2020). Continued non-compliance will result in further enforcement action.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

- 1) Observed the front handwash station to be leaking.

- 2) Observed the following regarding the rear handwash station:

a) sink basin to be bent, causing the basin to extend from the wall at a downward angle as opposed to 90 degree angle from the wall, resulting in extensive splashing when employees wash their hands.

\*NOTE: This is a chronically repeated violation.

b) deteriorated caulking between the backsplash and wall.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed potentially hazardous mixed spicy mayonnaise to measure 46.7 - 51.8 F in the 1-door cold-top "Atosa" cooler at the prep line. Employees were observed to immediately start relocating all foods inside the cooler upon inspector arrival prior to temperatures being taken and advised the cooler was found to not be holding approved temperatures earlier this morning. PIC stated these foods had been held in the cooler for less than two hours. PIC advised the cooler was discovered to be inoperable last week, was serviced over the weekend, and was found to be inoperable this morning. PIC relocated the foods to an improper ice bath, storing the food bins on top of a layer of ice in a larger bin. Ensure ice baths are set up properly, composing of an ice-water slurry and extending at least to the height of the food to maintain temperature control. PIC relocated the foods into the upright cooler at the front prep line. Maintain all cold-held potentially hazardous foods at or below 41 F. Ensure employees are regularly monitoring internal food temperatures. This cooler is hereby impounded (see violation 55). A red "Impound" tag has been posted on the unit. Discontinue use until repairs have been made and the repairs have been verified by a representative of this Department.

\*NOTE:

- This unit has been chronically found to be inoperable on 02/03/2020, 09/14/2020, and 12/21/2020.
- Improper holding temperatures is a chronically repeat violation. Ensure staff are properly trained and monitor food temperatures.
- A second Citation was issued this date (04959) (first citation issued 09/14/2020). Continued non-compliance will result in further enforcement action.

**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  
Popeyes

DATE  
12/21/2020

PERMIT #  
PR0060153

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed an employee to remove a batter basket from the 400 ppm Quaternary Ammonium sanitizer solution and immediately place into a bin of batter at the chicken prep station prior to air drying and with visible sanitizer solution on the food contact surfaces and caught between the openings of the net, resulting in chemical adulteration of the batter. PIC voluntarily discarded the batter (see violation 54). All food shall be stored, prepared, displayed or held so that it is protected from contamination. All equipment and utensils must be properly air dried prior to resuming use (see violation 14).

**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:

Observed an employee to remove a batter basket from the 400 ppm Quaternary Ammonium sanitizer solution and immediately place into a bin of batter at the chicken prep station prior to air drying, resulting in contamination of the batter (see violation 13). Immediately discontinue this practice. Handwash multi-use utensils in the following manner:

- wash fully submerged in warm soapy water (minimum 100 F at dish level)
- rinse fully submerged in clear water
- fully submerge in a warm final sanitizing solution of 200 ppm Quaternary Ammonium for a minimum of 1 minute
- allow utensils to fully air dry prior to resuming use

PIC relocated the batter basket to the 3-compartment sink for proper warewashing.

**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

2

Inspector Comments:

Observed excessive numbers of fruit flies and gnats throughout the facility, with extensive concentrations in the dry storage area, around the employee office and crawling along the walls, ladder rungs, and ceiling tiles of the rear prep area. Eliminate the activity of flies and ants from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. Maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

\*NOTE: This is a chronically repeated violation.

**Violation Description:** Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

Inspector Comments:

Observed the drive thru station air curtain to operate via a manual switch employees must activate when opening the drive thru window as well as the drive thru station window to be maintained open 2 inches at all times during the inspection. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the window closes. Exterior doors and windows shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

\*NOTE: This is a repeat violation.

**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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

0

Inspector Comments:

NOTE: Observed the exterior of a bulk flour bag to be heavily soiled with food debris and batter accumulation. When the exterior of a bulk bag becomes soiled and/or compromised, immediately transfer the product into durable, washable, and cleanable working containers with lids.

**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))



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Popeyes

DATE  
12/21/2020

PERMIT #  
PR0060153

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed ice buildup along the walk-in freezer door in the walk-in cooler. Eliminate ice buildup and make any repairs needed to eliminate excessive ice buildup.

\*NOTE: This is a chronically repeated violation.

2) Observed the display thermometer inside the 1-door cold-top "Atosa" cooler to be broken. An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.

3) Observed a peeling clear film on the exterior of the 1-door "Turbo Air" cooler to the left of the rear prep area. Remove the film to provide surfaces which are smooth, durable, non-absorbent, and easily cleanable.

4) Observed excessive encrustation of food debris and residues on the handles of equipment throughout the chicken prep station as well as on the dipper wells at the front hot holding station and on the handles of bulk ingredient scoops. 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 approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

0

Inspector Comments:

NOTE: Observed the auto-mixing sanitizer dispenser at the warewash station to provide a solution measuring greater than 400 ppm Quaternary Ammonium and employees to manually adjust the concentration by adding water and verifying the concentration with sanitizer test strips. Make the necessary repairs in an approved manner to ensure the auto-mixing sanitizer dispenser provides an approved sanitizer solution measuring 200-400 ppm Quaternary Ammonium.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

0

Inspector Comments:

NOTE:

1) Observed the trash dumpster lids to be propped open. Maintain the trash lids closed at all times except when in use to prevent insect and rodent development, including odors.

\*NOTE: This is a chronically repeated violation.

2) Observed excessive accumulation of cardboard boxes inside the rear storage area of the facility next to the delivery door and in front of the ice machine. Discontinue storing refuse in an unsanitary manner inside the facility. Ensure employees discard refuse in the designated dumpsters to prevent vermin attraction and harborage.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Popeyes

DATE  
12/21/2020

PERMIT #  
PR0060153

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

POINTS

1

Inspector Comments:

1) Observed the grout between the base cove tiles and the walls to be deteriorated and missing along the right side of the ice machine. Repair/replace the base cove grout to eliminate gaps and to provide surfaces which are smooth, durable, non-absorbent, and resistant to vermin harborage.

\*NOTE: This is a chronically repeated violation.

2) Observed the grout between the floor tiles of the warewash area to be severely recessed. Repair the grout in an approved manner to provide a surface which is durable, smooth, nonabsorbent, and washable surfaces. Maintain in good repair.

\*NOTE: This is a repeat violation.

3) Observed the FRP paneling next to the hot holding unit at the rear prep station to be in disrepair, completely detached from the wall, and the FRP paneling next to the ice machine to be gapping. Make the necessary repairs in an approved manner to secure FRP paneling to the wall and eliminate all gaps to provide a surface which is smooth, durable, non-absorbent, easily cleanable, and resistant to vermin harborage.

4) Observed foil covering the floor drain at the drive thru station. Remove the foil and maintain all drains operational.

5) Observed gapping in the ceiling tile above the rear dry storage shelving. Repair/adjust the ceiling tile to ensure they are installed flush with the ceiling, eliminating gapping into the ceiling space.

**Violation Description:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments:

1) Observed accumulation of grease on the walls and ceiling tiles above the biscuit oven. PIC advised only buttered biscuits are cooked inside the oven. Thoroughly clean and maintain the walls and ceiling free of grease accumulation. Further non compliance may result in the necessity to install a Type II hood.

2) Observed accumulated food debris and buildup along the floor-wall juncture throughout the facility, including but not limited to under and behind equipment. The floors, walls, ceilings of a food facility shall be maintained clean.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments:

NOTE: Observed an active employee to not have a Food Handler Certificate on file. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection.

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

51. PLANS APPROVED / SUBMITTED

POINTS

0

Inspector Comments:

NOTE: PIC advised the facility will be undergoing a full remodel. Prior to building or remodeling a food facility, plans shall be submitted and approved. Contact Jessica Smith at JSmith@rivcoeh.org or at (951)273-9140.

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval prior to the commencement of work. (114380)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded:  
- 1 gallon chicken batter

**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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME  
Popeyes

DATE  
12/21/2020

PERMIT #  
PR0060153

55. IMPOUND

POINTS

0

Inspector Comments:

You are hereby notified that the 1-door cold-top "Atosa" cooler at the prep line has been determined to be in disrepair, and therefore, is impounded on 12/21/2020 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 (01/20/2021), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

**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.

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

Inspector Comments:

Observed not in compliance with Industry Guidance. Education provided.  
- outdoor seating offered

Overall Inspection Comments

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). Due to on-going non-compliance and failed inspections, the permit may be suspended or revoked. Detailed information regarding your right to a hearing will be provided within 5 business days. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact J. Van Stockum with any questions at (951)273-9140 and/or JVanStockum@rivcoeh.org.

**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

Niles Shah  
Person in Charge  
12/21/2020

Jillian Van Stockum  
Environmental Health Specialist  
12/21/2020



## 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