



**County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH**

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

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

FACILITY NAME <b>Pachappa Little League / Don Jones Park</b>						DATE 6/6/2018	TIME IN 8:30 AM	TIME OUT 8:45 AM
LOCATION 3995 Jefferson St, Riverside, CA 92504						Facility Description Not Applicable		
PERMIT HOLDER Pachappa Little League						E-MAIL Not Specified		Major Violations 0
PERMIT # PR0037778	EXPIRATION DATE: 08/31/2017	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)333-8676	PE 2661	DISTRICT 0005	INSPECTOR NAME Vyan Aziz	Points Deducted 7

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.



- 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	<span style="color: blue;">○</span> N/O 1. Food safety certification			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & exclusions		4	2
In	<span style="color: blue;">○</span> N/O 3. No discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">○</span> N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
In	6. Adequate handwashing facilities supplied & accessible			<span style="color: red;">○</span> 2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & records		4	2
In	N/O <span style="color: blue;">○</span> N/A 9. Proper cooling methods		4	2
In	N/O <span style="color: blue;">○</span> N/A 10. Proper cooking time & temperatures		4	2
In	N/O <span style="color: blue;">○</span> N/A 11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	N/O N/A 12. Returned and reserve of food			2
In	13. Food: unadulterated, no spoilage, no contamination		4	<span style="color: red;">○</span> 2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2
	quaternary ammonia /			

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	2
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			1
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available		4	2
	120F			
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<span style="color: green;">○</span> In	23. No rodents, insects, birds, or animals		4	2
In	24. Vermin proofing, air curtains, self-closing doors			<span style="color: red;">○</span> 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	<span style="color: red;">○</span> 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	



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PR #

PR0037778

### 1. FOOD SAFETY CERTIFICATION

POINTS

0

**Inspector Comments:** Maintain at least one valid food manager certification on-site. Post Food Manager's Certificate in a conspicuous place.

### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Soap and paper towels (or drying device) shall be provided in approved dispensers. Observed paper towels out of the dispenser. Provide paper towels in approved dispensers at all times.

### 13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from adulteration and spoilage. Observed cheese and chili in the "Nacho Cheese" dispenser without proper labels as to discard time. Discard product immediately and ensure proper protocol is followed regarding labeling of cheese and chili.

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

POINTS

1

**Inspector Comments:** Facility shall only use approved pest control measures. Observed a spray bottle of "Raid" remove bottle and utilize commercial pest control services only.

### 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 soda nozzles stored in standing water. Discontinue this practice, ensure soda nozzles are properly washed, rinsed, sanitized, then air dried.



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### Overall Inspection Comments

This inspection was conducted with A. Mian.

**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

Vyan Aziz  
Environmental Health Specialist

06/06/2018