



# 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>Seasons Coffee &amp; Gifts</b>						DATE 8/29/2018		TIME IN 11:20 AM		TIME OUT 12:30 PM	
LOCATION 3865 Jackson St, Riverside, CA 92503						Facility Description Not Applicable					
PERMIT HOLDER Eric Bandufski						E-MAIL Not Specified				Major Violation 1	
PERMIT # PR0008938	EXPIRATION DATE 04/30/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (702)510-312	PE 2620	DISTRICT 0005	INSPECTOR NAME Allison Hubbard		Points 19		

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

B  
**SCORE 81**

○ 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
<span style="color: green;">In</span>	N/O	1. Food safety certification SS, Ronnette Needham, 5/14/23			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & ex		4	2
<span style="color: blue;">N/O</span>		3. No discharge from eyes, nose, and mouth			2
<span style="color: blue;">N/O</span>		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: blue;">N/O</span>		5. Hands clean and properly washed; gloves used pro		4	2
<span style="color: blue;">N/O</span>		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">In</span>	N/O	N/A		4	2
<span style="color: blue;">N/O</span>		8. Time as a public health control; procedures & record		4	2
<span style="color: blue;">N/O</span>		9. Proper cooling methods		4	2
<span style="color: blue;">N/O</span>		10. Proper cooking time & temperatures		4	2
<span style="color: blue;">N/O</span>		11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: blue;">N/O</span>	N/A	12. Returned and reserve of food			2
<span style="color: blue;">N/O</span>		13. Food: unadulterated, no spoilage, no contaminatio	4		2
<span style="color: blue;">N/O</span>	N/A	14. Food contact surfaces: clean and sanitized	4		2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source		4	2
<span style="color: blue;">N/O</span>		16. Compliance with shell stock tags, condition, displa			1
<span style="color: blue;">N/O</span>		17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: blue;">N/O</span>		18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
<span style="color: blue;">N/O</span>		19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: blue;">N/O</span>		20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER					
<span style="color: green;">In</span>		21. Hot and cold water available 120F at 3C		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">In</span>		23. No rodents, insects, birds, or animals		4	2
<span style="color: green;">In</span>		24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed employees at the register and on their cell phones and then continue to prep food and make drinks without washing their hands. Observed an employee scratch her face and not wash her hands. Observed not one employee was their hands the entire time during the inspection. Ensure all employees properly wash their hands at all times.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

**Inspector Comments:** Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided. Observed an employee rinsing out a blender in the hand sink. Ensure utensils are only rinsed and washed in the three compartment sink.

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 tomatoes & bananas in the facility that were spoiled. Ensure all spoiled foods are removed from the facility immediately.

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

**Inspector Comments:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Employees were asked how they wash utensils and they stated they rinse them throughout the day and at the end of the day they use sanitizer. Employees also could not identify which container was the sanitizer. Ensure all employees are properly educated in food safety prior to working in the kitchen. Observed raw chicken in the freezer and a domestic crockpot. Operator was asked how do they cook the chicken and she stated the owner cooks it at home in the crockpot and brings it to the facility to sell. Food cooked from home is prohibited for sell in a facility. Discontinue cooking food at home immediately. (113980, 114021-114031).

26. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS

1

**Inspector Comments:** All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. Observed an employee with her hair down in the kitchen preparing food. Ensure all employees have their hair properly restrained.

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 scoop handle touching the granola and a plastic cup used in the coconut container. Ensure only approved utensils with handles are used and that the handles never touch the food.

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

POINTS

2

**Inspector Comments:** All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Maintain and clean the following items:  
- Ice chest on the counter  
- Floor underneath the coffee counter  
- Pooling water inside the back reach-in  
- Floor throughout facility

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

1

**Inspector Comments:** Utensils and equipment shall be handled and stored so as to be protected from contamination. Observed coffee stirrers stored in a container of standing water. This is a repeat violation. Ensure all utensils are stored in a clean and dry container.



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**40. LINENS AND WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS

1

**Inspector Comments:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. Observed soiled linens on the prep board and coffee maker. Also observed no sanitizer buckets set up in the facility. Ensure all linens are used once and then stored in a sanitizer bucket.

**44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE**

POINTS

1

**Inspector Comments:** All personal drinks are to be kept covered and stored in a manner to prevent contamination. Observed a coffee on a shelf stored directly next to produce and personal items throughout the back. Ensure an area is designated for personal belongings. Do not commingle personal items with any equipment, utensils, or food.

**49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE**

POINTS

1

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work. Observed one unapproved food handler card. Ensure all employees have approved food handlers cards.



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### Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (81=B). A reinspection will be set for one week 9-5-18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Allison Hubbard at 951-358-5172. At this time the facility's open foods/drinks portion has been closed due to negligence and a severe lack of proper knowledge. Observed employees handling/preparing foods in an unsafe manner that is an imminent threat to the public. If the facility is found operating the open foods portion legal action will be taken (i.e. citation, administrative hearing, etc.). Contact this department in order for approval on reopening the facility.

**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

Haley  
Person in Charge

08/29/2018

Allison Hubbard  
Environmental Health Specialist

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