



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Jersey Mikes Subs				DATE 5/13/2021		TIME IN 2:15 PM		TIME OUT 4:00 PM	
ADDRESS 1411 Hamner Ave #104, Norco, CA 92860				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Errol Talley				EMAIL ewtalley@yahoo.com				Major Violations 2	
PERMIT # PR0055943	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 5/20/2021	FACILITY PHONE # (951)279-6453	PE 2620	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 Alexis Allison - exp. 03/07/2024			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"/> +	4 <input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4 2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods	<input checked="" type="radio"/> +	4 <input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4 2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	11. Proper reheating procedures for hot holding		4
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> 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"/> +	4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4 2
200 ppm quaternary ammonium /					

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	4	2
Water Temperature above 120 F°F					
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	2
<input checked="" type="radio"/> 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		<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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input type="radio"/>
49. Food Handler certifications available, current, and complete		<input checked="" type="radio"/> 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 type="radio"/>
55. Impound		<input type="radio"/>



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments:

Observed numerous employees to removing soiled gloves, commit unsanitary acts (i.e. touch face, face mask, handle soiled gloves, go into the restroom, etc.), don new gloves. The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated. Education was provided and discussed.

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:

Observed the following regarding the front prep line handwash station:

1) to provide water at a low pressure and to take several minutes of continuous running to reach 100 F. Make the necessary repairs to ensure adequate water pressure is provided and employees are able to obtain warm water (minimum 100 F) in a reasonable time frame.

*NOTE: This is a repeat violation.

2) paper towel dispenser to be empty with paper towels stored in an unsanitary manner on top of the dispenser. Ensure paper towels are stored in a sanitary manner inside the designated wall-mounted dispenser.

3) soiled paper towel and used single-use glove stored inside the handwash station basin. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation. Ensure refuse is discarded into a trash bin.

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

POINTS

2

Inspector Comments:

Observed the following regarding improper holding temperatures:

1) prep line cold-top table:

a) sliced tomatoes overstocked in the food bin, the lower tomatoes measuring 38 F and the top tomatoes measuring 45 F. The person in charge (PIC) advised the tomatoes had been placed in the unit 1.5 hours prior. Ensure employees do not overstock the tomato bin to ensure all tomatoes are held at or below 41 F.

2) glass-door meat display cooler:

a) assorted deli meats and cheeses measuring 41 - 49 F. This unit was found to be in disrepair (see violation 34) and has been impounded (see violation 55). PIC advised the meats and cheeses had been held in the unit for 1 to 13 days. All meats and open cheeses measuring in the temperature danger zone and cheeses measuring greater than 45 F still in the sealed manufacturer packaging were relocated to the walk-in cooler. All other meats and cheeses were voluntarily condemned and discarded (VC&D) by the PIC (see violation 55).

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)



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9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed two large beef roasts to be cooling unattended on top of the inoperable 2-drawer cooler at the cooks line measuring 103.2 F and 90.4 F. PIC advised the roasts had been cooling for 1.5 hours. PIC promptly placed the roasts inside the walk-in cooler and relocated them to the walk-in freezer to facilitate active cooling. At 2.25 hours cooling, internal temperatures were taken and measured at 89.3 F and 91.2 F. PIC voluntarily condemned and discarded (VC&D) the roasts (see violation 54). Immediately discontinue this practice. Ensure employees practice diligent food preparation. Education was provided and discussed. After heating/cooking or hot holding, potentially hazardous food shall be cooled rapidly from 135°F to 41°F or below within six hours. During this time, the decrease in temperature from 135°F to 70°F shall occur within two hours. Utilize one or more of the following methods. Rapid cooling methods:

- placing the food in shallow, heat-conducting pans
- separating the food into smaller or thinner portions
- using rapid cooling equipment
- using containers that facilitate heat transfer
- adding ice as an ingredient
- using ice paddles
- inserting appropriately designed containers in an ice bath and stirring frequently
- utilizing other effective means that have been approved by the enforcement agency

When placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period. Liquid or semi-liquid foods shall be stirred as necessary in order to evenly.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed excessive mold and biofilm accumulation with dripping condensation water directly onto uncovered foods stored inside the glass door meat display cooler. The foods were determined to be adulterated and the PIC voluntarily condemned and discarded (VC&D) the foods (see violation 55). No employee shall commit any act that may contaminate or adulterate food, food contact surfaces, or utensils.

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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

0

Inspector Comments:

NOTE: Observed an unlabeled spray bottle at the bread prep station. PIC advised the bottle is used to store water for use with the dough. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

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))



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the corner of the cutting board at the prep line to be broken, creating jagged crevices with encrusted black buildup. Repair or replace the cutting board in an approved manner. All utensils and equipment shall be approved, properly installed, and in good repair. When utensils and equipment are no longer in good repair, remove from food service use to prevent potential contamination.

*NOTE: This is a chronically repeated violation.

2) Observed the glass door meat display cooler to be disrepair, including but not limited to excessive mold and biofilm accumulation with dripping condensation water on the top center beam above the top shelf, water leaking and pooling on the bottom shelf, tape and zip ties used inside and outside the unit for repairs, the condensation drain line to be cut and taped together, the lower metal condensation box to be separated and dangling, the cooler to be holding 41 - 49 F (temperature varied greatly throughout the cooler), and the exterior display thermometer to be inoperable. The unit is hereby impounded (see violation 55) and a red impound tag was posted. Do not resume use of this unit until the unit has been repaired, an employee of this Department has verified the repairs, and written approval to resume use of the unit has been provided. Failure to comply will result in further enforcement action, including but not limited to Administrative Citation. The unit must be repaired in an approved manner. All unapproved materials must be removed from the unit (i.e. tape and zip ties). If the unit is unable to be repaired in an approved manner, it must be removed from the facility.

3) Observed the grease trap collection bin of the flat grill to be broken and the grease to be pouring down the side of the equipment into a heavily soiled metal bin with heavily soiled multi-use wiping cloths lining the floor and under the collection bin. PIC advised the grease trap collection bin has been broken for awhile and the owner directed the employees to use the food bin and wiping cloths for collection of the grease. Immediately discontinue this practice. Repair the grease trap collection bin in an approved manner. Ensure the equipment is maintained clean, in good repair, and properly used.

4) Observed the following regarding the walk-in cooler:

- a) excessive encrustation of grease and debris on the exterior door handle. Maintain clean and free of accumulation.
- b) the interior light to be inoperable. Repair/replace the light bulbs. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Remove or repair unused equipment. The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility to eliminate vermin harborage areas.

5) Observed an inoperable, soiled 2-drawer cooler to the right of the cooks line. PIC advised it is inoperable and used as a table.

6) Observed an unapproved, broken black strainer stored as clean above the warewash station. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

7) Observed the tea filter dispensing tray to be excessively soiled and stored as clean for future use at the prep line. All equipment and utensils must be clean to sight and touch prior to being stored as clean.

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 facility to only have test strips for chlorine sanitizer while the facility only utilizes quaternary ammonium sanitizer. Provide approved test strips for the sanitizer solution used. Testing equipment and materials shall be provided to measure the applicable sanitization method.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observed a cardboard box stored on top of the air curtain mounted above the delivery door. Discontinue storing items on top of the air curtain. Ensure all items are stored in an approved manner.

2) Observed CO2 tanks to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.

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)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments:

NOTE: Observed inadequate air gaps between the drainage pipe and floor sink under the food prep sink. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

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 numerous employee items (e.g. phones, beverages, first aid items, etc.) stored on the prep tables and storage surfaces throughout the facility. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

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

1

Inspector Comments:

1) Observed the grout between floor tiles to be receding throughout the facility. Repair the floor grout to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

2) Observed the ceiling tile around the water heater to be missing, creating sizable gapping into the ceiling space. Replace/repair the ceiling tile in order to provide a surface that is smooth, durable, non-absorbent and easily cleanable as well as to prevent the entrance and harborage of animals, birds and vermin including, but not limited to, rodents and insects.

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)

48. LAST INSPECTION REPORT AVAILABLE

POINTS

0

Inspector Comments:

The last inspection report was not available for review at the time of inspection. Ensure a copy of the most recent inspection report is available for review by the public upon request.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed expired Food Safety Manager Certificates on file for active employees. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

*NOTE: This is a chronically repeated violation.

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)



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54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded into the trash:

- 40 pounds turkey
- 40 pounds ham
- 30 pounds prosciuttini
- 20 pounds roast beef
- 5 pounds swiss cheese
- 25 pounds capicola
- 5 pounds pepperoni
- 25 pounds salami

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:

You are hereby notified that the glass door meat display cooler has been determined to be in disrepair, and therefore, is impounded on 05/13/2021 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 (06/12/2021), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (see violations 7 and 13).

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 in compliance with Industry Guidance.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (80 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (05/20/2021). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.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.



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Signature

Signature not captured due to
COVID 19 pandemic.

August Corrales
Person in Charge
05/13/2021

Jillian Van Stockum
Environmental Health Specialist
05/13/2021

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

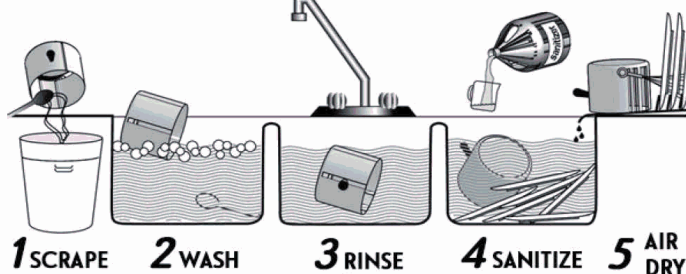
Cooked
Food

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

135°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	145°F for 15 seconds	155°F for 15 seconds	155°F for 15 seconds	165°F for 15 seconds	165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



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