



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE				DATE 10/5/2022		TIME IN 10:45 AM		TIME OUT 1:45 PM	
ADDRESS 1385 W BLAINE ST STE #H3, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER HARINDER & JASWANT BHATIA				EMAIL amrit0243@gmail.com				Major Violations 2	
PERMIT # PR0002860	EXPIRATION DATE 10/31/2022	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)788-3042	PE 3621	DISTRICT 0007	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

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

☒ 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 Amandeep Bhatia - exp. 07/11/2024			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					
In	<input type="radio"/> N/O	5. Hands clean and properly washed; gloves used properly		4	2
In		6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 4	2
In	<input type="radio"/> N/O	14. Food contact surfaces: clean and sanitized		4	2

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	<input type="radio"/> N/A		2
In	N/O	17. Compliance with Gulf Oyster regulations	<input type="radio"/> N/A		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
In	<input type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In	<input 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					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 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		<input checked="" type="radio"/> 1
42. Refuse properly disposed; facilities maintained		<input checked="" type="radio"/> 1
43. Toilet facilities: properly constructed, supplied, cleaned		<input checked="" type="radio"/> 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		
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		<input type="radio"/>
54. Voluntary condemnation		
55. Impound		



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 10/5/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

Observed encrusted buildup on the handwash sink handles in the prep area. Ensure the handwash station is maintained fully stocked and clean at all times.

*NOTE: This is a repeat violation.

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))

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding foods contaminated by vermin activity:

- 1) numerous bags of packaged foods on the customer sales floor with gnawed holes spilling the contents onto the shelving
- 2) a gnawed bag of vermicelli with a rodent dropping inside the food on the floor between two shelving units
- 3) a plastic bag with moldy mangoes stored on the top shelf in the walk-in cooler

Ensure foods are stored in a safe, sanitary manner and ensure employees regularly inspect food packages. If food packages are observed to be torn, ensure the package is removed from sale and contaminated foods are discarded. The person in charge (PIC) was directed to discard the foods. Ensure foods are removed from the facility when observed to not be fit for consumption.

*NOTE: The above listed is a major critical risk factor as well as a violation of the Terms and Conditions of the Notice of Decision and Probationary Status.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

Observed the following regarding foods contaminated by vermin activity:

- 1) numerous bags of packaged foods on the customer sales floor with gnawed holes spilling the contents onto the shelving
- 2) a gnawed bag of vermicelli with a rodent dropping inside the food on the floor between two shelving units
- 3) a dead cockroach and spotting (cockroach feces) on the exterior of a bag of "Val Dal" on the customer sales floor
- 4) numerous dead weevils on the plastic bags for repackaging bulk foods
- 5) numerous dead American cockroaches on the flooring under storage shelving throughout the facility as well as
- 6) numerous dead American cockroaches and ootheca (cockroach eggs) on the floor surrounding the capped plumbing of the inoperable restroom by the water heater
- 7) excessive amounts of rodent droppings on the shelving units and flooring in the customer sales area as well as on the flooring throughout the rear storage areas, on a outlet box and flooring behind the service counter, and on the water heater pedestal
- 8) numerous flies throughout the facility
- 9) dead insects on the flooring throughout the facility

Eliminate the infestation/activity of cockroaches/rodents/flies/vermin from the food facility by using only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, 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: The above listed is a major critical risk factor as well as a violation of the Terms and Conditions of the Notice of Decision and Probationary Status.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 10/5/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments:

Observed the following regarding foods for sale with inadequate labeling:

1) repackaged bulk foods lacking proper labeling, listing only the name and address of the facility (NOTE: product names and weight are listed in an often illegible manner and several products were missing the product name)

2) numerous packaged foods from Dass Sweets (permitted facility located in Antioch, CA PR0064949) with unapproved labels missing, nutritional labeling, accurate declaration of the quantities of contents, ingredients, and/or the common name of the food.

As per California Retail Food Code Article 8: Consumer Information Section 114089, foods shall bear a label including the following:

- i) the common name of the food
- ii) if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food
- iii) An accurate declaration of the quantity of contents
- iv) the name and place of business of the manufacturer, packer, or distributor
- v) nutrition labeling

All labeling must be legible.

*NOTE: The PIC advised the foods repackaged by the facility were packaged prior to the delivery of the Notice of Decision on 05/31/2022 and the facility has not been repackaging foods. As discussed during the hearing on 05/24/2022, during the post hearing inspection on 05/31/2022, and during the first probationary inspection on 08/17/2022, all open food operations have been indefinitely suspended until the facility is able to show proof that open foods are able to be handled and prepared in a safe, sanitary manner (NOTE: this includes repackaging of bulk items, sales of open trays of foods, and opening packaged foods for sales in smaller quantities).

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the left sliding door pane of the far left the chest freezer unit to be broken, creating a large gap in the door and inhibiting the unit from closing and numerous dead flies to be frozen into the ice. Repair/replace the door in an approved manner and maintain in good repair.

2) Observed the walk-in cooler door latch to be inoperable, rendering the door unable to fully close and to maintain partially open. Make the necessary repairs in an approved manner to ensure the walk-in cooler door is able to fully close and maintain closed.

*NOTE: The PIC advised the facility is in the process of getting it repaired as they do not have the tool necessary to complete the repair.

3) Observed shelving under bulk bags in the customer sales area to be lined with cardboard and newspaper as well as numerous cardboard boxes to be reused for storage of miscellaneous food items throughout the facility in a disorganized, unstable manner. Do not line with any materials that are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable. When the cardboard box containing packaged foods is opened, relocate the foods onto the approved shelving on the sales floor. Remove all opened cardboard boxes from the facility. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Ensure facility does not overstock, exceeding food storage capacity. (Note: Once the original contents of a cardboard box is used, discard the box; do not re-use since boxes are common harborage for cockroaches.)

*NOTE: The above listed are repeat violations.

4) Observed excessive ice accumulation in the chest freezers throughout the sales floor. Make the necessary repairs in an approved manner to eliminate and prevent ice accumulation.

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 NEW BOMBAY STORE	DATE 10/5/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

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

POINTS

1

Inspector Comments:

Observed the following regarding cleaning:

- 1) walk-in cooler:
 - a) accumulated buildup and debris on the condenser box fan guards
 - b) flooring and wall surfaces to be encrusted with rotting produce and accumulated debris
 - c) shelving to be excessively soiled and/or rusted
 - d) accumulated water buildup inside the light fixture
 - 2) excessive accumulation of food debris, dead insects, rodent droppings, human hair, and miscellaneous residues on shelving throughout the facility, including but not limited to the sales floor, customer service area, and storage areas
- *NOTE: The above listed are chronically repeated violations.
- 3) accumulated mildew and dust on the shelving in the 2-door upright cooler in the customer sales area

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

1

Inspector Comments:

Observed numerous bulk bagged items and emptied cardboard boxes stored stacked directly on the floor by the roll up door. Discontinue storing packaged foods and refuse together. Discard emptied cardboard boxes. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Ensure facility does not overstock, exceeding food storage capacity.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

Observed the 3-compartment warewash sink drain lines below the sink basins to leak. Make the necessary repairs in an approved manner to eliminate and prevent leaks.

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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments:

- 1) Observed one unlined trash receptacles in the preparation/warewash/storage area and refuse scattered on the floor as well as empty beverage bottles stored amongst packaged food items throughout the customer sales floor. A receptacle shall be provided in each area of the food facility or premises where refuse is generated or commonly discarded, or where recyclables or returnables are placed. Ensure employees discard trash into the bin.

*NOTE: This is a chronically repeated violation.

- 2) Observed the outdoor shared dumpster to be overfilled with a mattress preventing the lid from fully closing (no room for discarding facility generated refuse) and excessive fly activity around the dumpster area. The PIC advised the dumpster should be emptied later today. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance or at least twice each week. The dumpster area is to be maintained in a clean, sanitary manner to eliminate and prevent attraction and harborage of vermin.

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 NEW BOMBAY STORE	DATE 10/5/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments:

1) Observed the following regarding the inoperable restroom by the water heater:
a) handwash sink to be removed
b) toilet to be removed from the plumbing fixture and relocated 4 feet to the right. Numerous dead American cockroaches and ootheca (cockroach eggs) on the flooring surrounding the capped plumbing
The facility has a functional restroom in the customer sales area. As advised during the probationary routine inspection on 08/17/2022, the facility must either repair the inoperable restroom to meet requirements or convert to a storage area by removing all plumbing fixtures and installing adequate lighting. The PIC advised the facility is in the process of discarding the toilet and converting the room into a storage area. Ensure all finishes are completed in an approved manner and are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance/harborage.

*NOTE: This is a repeat violation.

2) Observed the ceiling ventilation fan in the restroom in the customer sales floor to be inoperable. Make the necessary repairs in an approved manner to ensure the ventilation fan is operational.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments:

1) Observed the mop stored mop head down in the mop bucket with soiled sludge-like substance in the bottom of the bucket by the 3-compartment warewash sink. Ensure the mop bucket is properly cleaned and mop water is properly disposed. Store mop in an approved sanitary manner where the mop head can thoroughly dry (i.e. hanging on the wall-mounted rack adjacent to the mop sink basin behind the customer service counter).

2) Observed opened cases of "Dass Sweets" and opened packaged foods on the rear prep table and in the walk-in cooler on top of facility foods. The PIC stated it is for employee consumption only. 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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 10/5/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

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

POINTS

1

Inspector Comments:

- 1) Observed the following regarding maintenance of the facility floors, walls, and ceiling:
 - a) gapping between the base coving and wall as well as several sections of base coving to be missing in the customer sales area and rear storage areas. Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches. Make the necessary repairs in an approved manner to eliminate gaps and provide an approved surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.
 - b) flooring throughout the facility to be severely worn and/or the tiles broken and/or loose as well as the grout in the rear prep area to be receding. Repair the flooring in an approved manner to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.
 - c) several perforated ceiling tiles above the customer sales floor to be sagging and show evidence of water damage. Replace the ceiling tiles and maintain in good repair.
 - d) 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.
 - e) excessive expansion foam along the corner wall by the storage of teas in the customer sales area with copious amounts of loose tea within the crevices of the foam. Make the necessary repairs in an approved manner to eliminate the excess expansion foam and create a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.

*NOTE: The above listed are chronically repeated violations.

- 2) Observed the following regarding electrical fixtures:

- a) gapping around the light switch in small equipment room storage by water heater
- b) gapping of the outlet on the base of display counter by janitorial sink

Make the necessary repairs in an approved manner to secure the electrical fixtures and to eliminate gapping, providing surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance/harborage.

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 excessive accumulation of buildup and debris (i.e. degrading foods, miscellaneous residues, black substances, spilled foods, dirt, empty food packaging, etc.) on the flooring throughout all areas of the facility, including but not limited to below equipment, shelving, stacked food containers, etc. as well as excessive splattered and residual buildup on the walls in the rear prep and storage areas the handwash station and delivery door. The floors, walls, ceilings of a food facility shall be maintained clean.
- 2) Observed the following regarding floor sinks:
 - a) excessive accumulation in the floor sink under the warewash station/prep sink/handwash station, resulting in the floor sink being excessively slow draining
 - b) accumulated buildup and mold growth in the floor sink outside of the walk-in coolerEnsure all floor sinks are maintained clean and free from accumulation as well as are able to drain adequately.

*NOTE: The above listed are chronically repeated violations.

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

Overall Inspection Comments

A joint routine, probationary inspection was conducted with B. Porto, of this Department, to verify the facility's continued compliance with sanitary requirements and the terms and conditions of the Notice of Decision.

At this time, the facility has failed to meet the minimum requirements of the California Health and Safety Code (80 = B). As per the terms and conditions of the Notice of Decision delivered on 05/31/2022, this facility's Environmental Health Permit is hereby revoked. A new Health Permit must be purchased prior to reinspection. A reinspection date has not been scheduled at this time. The facility must contact this Department to schedule the reinspection. ALL violations noted on this report must be corrected prior to requesting a reinspection. "Facility Closed" sign and "B" card posted. "A" card removed. "Facility Closed" sign and "B" card must remain posted until removed by an employee of this Department. Do not relocate, remove, or visually obstruct the "Facility Closed" sign or "B" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 358-5172 or JVanStockum@rivco.org.

This is the facility's second probationary inspection.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME NEW BOMBAY STORE	DATE 10/5/2022	PERMIT # PR0002860
-----------------------------------	-------------------	-----------------------

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

Amandeep Bhatia
Person in Charge
10/05/2022

Jillian Van Stockum
Environmental Health Specialist
10/05/2022

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

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!



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