



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME 88 Ranch Market Place						DATE 8/28/2018		TIME IN 2:00 PM		TIME OUT 5:35 PM	
LOCATION 27473 Ynez Rd, Temecula, CA 92591						Facility Description Not Applicable					
PERMIT HOLDER 88 Inco						E-MAIL trinningsbakery@yahoo.com				Major Violation 3	
PERMIT # PR0062698	EXPIRATION DATE 09/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)834-552	PE 3612	DISTRICT 0046	INSPECTOR NAME Michael Jaime		Points 28		

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.

C
SCORE 72

○ 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	N/O	1. Food safety certification Rachel Siripakdi/ ServSafe/ 2.22.23			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & ex		4	2
In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used pro		4	2
In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A	+	4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O	N/A		4	2
- 200 ppm quat at the 3-compartment sink					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	2
In	N/O	N/A			1
In	N/O	N/A			1
CONFORMANCE WITH APPROVED PROCEDURES					
In	N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
In	N/O	N/A			1
		19. Consumer advisory provided for raw or undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS					
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER					
In		21. Hot and cold water available 120F		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals	+	4	2
In		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.

Employee observed to use the restroom while wearing food apron, and then leave restroom without washing their hands. Education provided on proper hand washing. Ensure all employees wash their hands after using the restroom, when needed, or when contamination takes place.

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Soap and paper towels (or drying device) shall be provided in approved dispensers.

- The soap dispenser in the small fish service area was observed to be empty and inoperable. Hand wash sink in the meat department was observed to be fully operable. Repair or replace dispenser and maintain soap in dispenser to ensure proper hand washing.

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

Numerous bags of bean sprouts measured at 44F-47F in the middle display cooler in the customer service area. Bean sprouts on left and right side of middle display cooler were observed to be at 41F or below. Operator stated that food had been held out for less than 30 minutes. Food relocated to operable cooler.

Impound placed on 6/26/18 was removed. Bean sprouts are no longer held in this location of cooler. Bean sprouts relocated to left side of unit. Right side of unit may be utilized for non potentially hazardous food.

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES. & RECORDS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: When time is used as a public health control, food must be marked with the time to be discarded, not to exceed 4 hours after leaving temperature control.

Observed the following foods to held in ambient temperature at the check out registers/aisles

- 4 Cooked Corns
- 2 packages of Sponge cakes
- 2 packages of Chicken Siopau
- 3 Padan Cakes

Education provided and food voluntarily discarded. Ensure all potentially hazardous food on "Time as a public health control" are properly labeled as to discard.

- Observed packages of cooked corn at the hot holding unit to be held out of the discard time. Education provided and food voluntarily discarded.

16. COMPLIANCE WITH SHELL STOCK TAGS, CONDITION, DISPLAY

POINTS

1

Inspector Comments: Shell stock shall have complete certification tags and shall be properly stored and displayed.

- Observed oysters to be displayed without tags at the seafood display area. Operator was able to locate tags from a separate area of the facility. Maintain tags with oysters to ensure shell stock is identified.



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23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of vermin.

Observed a live rodent on a glue trap in the storage room in back of the produce display cooler. Operator removed rodent/trap from facility.

Observed rodent droppings in the following areas:

- Under all storage racks in the room directly in back of the the produce display cooler
- On a box of plastic bags utilized for meat packages in the room directly in back of the produce display cooler. Packages voluntarily discarded.
- In the attic above the storage area in back of the produce cooler
- Next to containers of coconut containers in the back warehouse area
- Next to silver swan soy sauce boxes in the back warehouse area
- Next to boxes of Liver Spread and Luncheon Meat containers in the back warehouse area
- Under storage racks in numerous areas throughout the back warehouse storage area
- Next to the mop sink outside of the meat walk-in cooler
- Next to numerous packages of rice on the cardboard shelving lining the storage racks in the customer service area.
- On top of numerous packages of rice on the storage racks in the customer service area.

CORRECTIVE ACTION

Obtain approved pest control. Remove all evidence of rodent activity, and clean and sanitize all effected areas. Seal all cracks, crevices and harborage points throughout the facility. All affected food and or equipment shall be voluntarily discarded or cleaned and sanitized. A follow up inspection will be conducted at a date to be determined by a member of this department.

Observed numerous flies in the following areas:

- The meat prep area. Observed a fly on a scale utilized for meat prep. Operator clean and sanitized scale.
- The produce prep area
- Next to the blue crab display case

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 an employee slicing bacon into a cardboard box placed directly on the floor in the back meat prep area. The floor was observed to be wet and soiled. Informed operator to immediately discontinue slicing bacon and pushing chopped bacon into the cardboard box on the floor. Operator replaced box with an approved container and placed on an approved cart.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

- Observed linens utilized as liners under the cutting boards in the meat prep area. Discontinue utilizing linens as liners. Ensure material is smooth, easily cleanable, and non absorbent.
- Observed knives/hatchets with rubber bands wrapped around the handles.
- Observed knives/ hatchets with tape on the handles

Remove all unapproved materials from the handles of equipment. All equipment shall be smooth and easily cleanable.

- Observed the base of the walk-in freezer to be missing an approved ramp, and is disrepair. Observed ice throughout the entire unit. Provide approved base to unit, and remove all excess ice throughout the inside of unit.

UNDER REVIEW

- Observed a tub utilized as storage for live crawfish. Unit is currently under review for approved for storage of live crawfish. Observed a live crawfish in the drain under the sink in the fish prep area. A dead crawfish was also observed on a mouse trap next to a live mouse in the back area of the back storage area behind the produce storage.
- Observed large holding unit for live blue crab. Unit contains no water or ice. This unit is currently under review for approval.



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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.

Remove the accumulation of food, debris, grease and or grime from the following:

- The inside and outside of the fryer in the fish department
- The filters in the hood in the fish department
- The dish sprayer nozzle in the produce area

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 liter of coca cola stored inside the ice bin utilized for raw fish and various raw meats. Personal beverage removed from the ice bin, and surrounding ice voluntarily discarded. Discontinue storing beverages in the ice utilized for meat at the display coolers.

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.

Seal/ Repair the following:

- The hole in the wall next to the storage rack upon entering the meat department area on the left side of the storage racks
- The hole in the wall around prep sink in the meat department

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.

Clean and maintain the following:

- Under all storage racks in the storage room in back of the produce cooler
- Under all storage racks in the back warehouse area
- Near the mop room area
- All drains throughout the facility



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Overall Inspection Comments

A bi-monthly joint inspection conducted by M. Jaime and P. Sinclair. FACILITY CLOSED DUE TO THE FOLLOWING: This facility has failed to meet the minimum requirements of the California Health and Safety Code (C=72) and is violation of the Notice of Decision Dated 8/15/17 . The permit to operate this food facility is hereby revoked. Facility must immediately close and remain close until a new permit to operate has been secured. Immediate closure notice and notice of permit holders rights provided at time of inspection. Facility must remain closed until an administrative hearing is held. ' Facility Closed' sign and 'C' Card posted. Do not remove 'Closed' or 'A' Card or operate until approved by a member of this department. Failure to comply will result in citation or other legal action. Contact this department at 951-461-0284 .

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

Chase Waitman
Person in Charge
08/28/2018

Michael Jaime
Environmental Health Specialist
08/28/2018