



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Kabab Crush</b>				DATE 8/9/2021		TIME IN 2:00 PM		TIME OUT 4:15 PM	
ADDRESS 350 N McKinley St #102, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Wassem Rabie				EMAIL kababcrushcorona@gmail.com				Major Violations 2	
PERMIT # PR0069937	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 8/10/2021	FACILITY PHONE # (951)734-1770	PE 3621	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 Wassem Rabie - exp. 10/09/2024			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	N/O	5. Hands clean and properly washed; gloves used properly		4	<input checked="" type="radio"/> 2
In		6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4
In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures and records		4
In	N/O	N/A	9. Proper cooling methods	<input checked="" type="radio"/> +	<input checked="" type="radio"/> 4
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4
In	<input checked="" type="radio"/> N/O	N/A	11. Proper reheating procedures for hot holding		4
PROTECTION FROM CONTAMINATION					
In	<input checked="" type="radio"/> N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized 200 ppm quaternary ammonium /	4	<input checked="" type="radio"/> 2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
In	<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
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					
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 Water Temperature above 120 F°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
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		<input checked="" type="radio"/> 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		1
38. Adequate ventilation and lighting; designated areas, use		<input checked="" type="radio"/> 1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		<input checked="" type="radio"/> 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		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler 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 checked="" type="radio"/>
55. Impound		<input checked="" type="radio"/>



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments:

Observed numerous employees to change tasks, handle unsanitary items (i.e. personal phones, etc.), to change gloves, and to resume food preparation without washing their hands. 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.

**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:

1) Observed the only handwash station in the rear prep area to be inoperable and to be obstructed by a metal rod stored in the sink basin. Upon inquiry, the person in charge (PIC) advised the hot and cold water had been turned off from the valves below the sink basin because of a leak at the faucet and that employees either turn the valves on and off to wash their hands or use the handwash station at the front cooks line. Throughout the duration of the inspection, employees in the rear prep area were observed to not wash their hands and to commit handwash violations (see violation 5). All handwash stations must be operational, easily accessible, and fully stocked with warm water (minimum 100 F), soap, and paper towels at all times during operation. A 24-hour reinspection has been scheduled for 08/10/2021 to verify the handwash station has been repaired.

2) Observed a large pot of rice stored on the 4-burner range, extending past the cooking equipment and partially obstructing the front cooks line handwash station. Throughout the duration of the inspection, employees in the front prep area were observed to not wash their hands and to commit handwash violations (see violation 5). Immediately discontinue this practice. Ensure all handwash stations are fully and easily accessible at all times during operation.

\*NOTE: This is a repeat violation. Facility chronically has at least one handwash station obstructed. Continued non-compliance will result in further enforcement action, including but not limited to Administrative Citation.

**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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the potentially hazardous foods in the 2-door cold-top "Norlake Advantedge" prep cooler at the cooks line to measure 53.7 - 55.2 F. PIC advised all items had been placed in the unit less than 2 hour prior, with the exception of beef shwarma, shrimp sauce, falafel, and mayonnaise had been placed in the unit greater than 24 hours and were voluntarily condemned and discarded (see violation 54). 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. Ensure all potentially hazardous foods are held at or below 41 F. PIC advised the unit had been repaired recently, but employees do not verify holding temperatures. PIC relocated all foods held inside the unit for less than 2 hours to the walk-in cooler and placed the foods held in the cold-top portion of the unit on ice. Ensure staff are trained on proper food holding temperatures as well as to regularly verify holding temperatures to identify when foods are held in the temperature danger zone (42 - 134 F). A one-week reinspection has been scheduled for 08/16/2021 to verify the repair of the cooler. If repairs are completed prior to this date, contact this Department to schedule an earlier inspection.

\*NOTE: This is a chronically repeated violation. This unit was also impounded on 10/08/2020.

2) Observed display thermometers to be missing from all cold-holding units. Provide an accurate display thermometer in all refrigeration units that is affixed to be readily visible and to indicate the air temperature in the warmest part of the unit. temperatures.

**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 a large pot of cooked rice stored on the 4-burner range with the burners off at the front cooks line to measure 111 F along the outer 3 inches of rice, 124 F along the mid 3 - 5 inches of rice, and 147 F in the middle of the rice. PIC advised the rice had been made 4 hours prior and had been left to cool with the burners off and lid on until the rice cookers at the prep line needed to be refilled.

Immediately discontinue this practice. PIC voluntarily condemned and discarded the rice (VC&D; see violation 55). 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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments:

1) Observed the blades of the vegetable dicer stored on the bottom shelf of the rear prep table to be excessively encrusted with aged food debris as well as knives with soiled blades stored as clean for future use on the soiled magnetic knife strip above the rear prep table. Ensure all equipment and utensils are properly washed, rinsed, and sanitized as well as clean to sight and touch after each use and prior to being stored as clean. Maintain the magnetic knife strip clean at all times to prevent contamination of food contact equipment.

\*NOTE: This is a repeat violation.

2) Observed the sanitizer test strips on site to have expired 12/01/2017 as well as to be severely discolored, rendering them unable to provide an accurate reading of sanitizer concentration. Testing equipment and materials shall be provided to measure the applicable sanitization method.

3) Observed the caulking between the left-side drain board and splash guard to be excessively soiled with mold and accumulated residues. Maintain clean and free of accumulation.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

0

Inspector Comments:

NOTE: Observed numerous house flies throughout the facility. Eliminate the activity of flies from the food facility by using only approved methods. Remove all evidence of activity and thoroughly clean and sanitize all affected surfaces. 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.

**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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments:

1) Observed raw shell eggs stored above produce in the walk-in cooler as well as assorted raw animal products stored above crinkle cut french fries in the 2-door upright freezer. Store all food items in accordance with cooking temperatures. All food shall be stored, prepared, displayed or held so that it is protected from contamination.

2) Observed numerous unlabeled working containers of food as well as an unlabeled container of food stored on a shelf under the rear prep table to be stored without a lid or protective covering. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product. Ensure all food items are stored in approved, smooth, easily-cleanable containers covered with tight fitting lids or protective coverings at all times except when in immediate use to prevent potential contamination.

3) Observed a heavily soiled cardboard bulk box of foods to be stored on the dry storage shelving. Once the original contents of a cardboard box is used or the integrity of the cardboard box is compromised, transfer the product into durable, washable, and cleanable working containers with lids and discard the box.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the following regarding unapproved equipment:

a) numerous soiled, unapproved plastic bins with extensive gaps and crevices used to store food and non-food items throughout the facility

b) unlabeled, soiled, orange "Home Depot" buckets (not food grade) used for storing foods in the walk-in cooler as well as used for sanitizer buckets and storage of equipment and cleaning supplies. Immediately discontinue this practice. Ensure all foods are stored in approved, food grade containers and all chemical and cleaning storage is clearly marked so as no contamination of food occurs.

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.)

2) Observed unapproved latex gloves store in the prep areas for use in food preparation. Ensure all latex gloves are removed from the facility and non-latex alternatives (e.g. nylon, vinyl, etc.) are obtained.

\*NOTE: The above listed are chronically repeated violations.

3) Observed the 2-door beverage cooler at the service counter as well as the soda machine to be leaking with metal food bins placed under to capture the wastewater. Make the necessary repairs in an approved manner to eliminate and prevent leaks. Ensure food contact equipment is not used for uses other than with food and are not stored in contact with the floor.

4) Observed several shelves under prep tables in the rear prep area to be extensively rusted. Make the necessary repairs in an approved manner to eliminate provide an approved surface which is smooth, durable, nonabsorbent, and easily cleanable.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments:

Observed the cooks line range and cooking equipment (i.e. rice pot) to extend past the ventilation hood. Ensure all cooks line equipment is located within the coverage of the hood. Canopy-type hoods shall extend 6 inches beyond all cooking equipment.

\*NOTE: This is a chronically repeated violation.

**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments:

Observed soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 200 ppm quaternary ammonium) between uses, or provide a clean cloth for each use.

\*NOTE: This is a repeat violation.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments:

NOTE: Observed an employee coffee maker stored on the prep table under the cooks line ventilation hood, behind the vertical broiler. Discontinue storing employee items/equipment next to or above facility items, including but not limited to foods and equipment. Relocate employee items/equipment to an approved location to prevent potential contamination.

\*NOTE: This is a repeat violation.

**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

0

Inspector Comments:

NOTE: Observed missing base cove tiles throughout the facility, including but not limited to the front service counter and along the right side of the large storage cabinet in the rear prep area. 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 provide an approved base coving.

**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

0

Inspector Comments:

NOTE: Observed accumulation of buildup and debris along the floor-wall juncture throughout the facility, especially behind the 2-door upright freezer. The floors, walls, ceilings of a food facility shall be maintained clean.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Valid Food Handler Certificates for several active employees were not available for review during this inspection. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Food Handler Certificates for all food employees shall be onsite or otherwise made available for inspection. (Certified Food Managers are exempted from this requirement)

\*NOTE: This is a repeat 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:

- 4 c. beef shwarma
- 2 c. shrimp sauce
- 8 c. falafel
- 3 c. mayonnaise
- 50 lbs. cooked rice

**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 2-door cold-top "Norlake Advantedge" prep cooler at the cooks line has been determined to be in disrepair, and therefore, is impounded on 09/14/2020 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 (09/08/2020), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

**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.

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 (08/16/2021). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Failure to comply will result in further enforcement action, including but not limited to Administrative Citation. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

\*NOTE: A 24-hour reinspection has been scheduled for 08/10/2021 to verify the repair of the handwash station in the rear prep area (see violation 6).

**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

Wassem Rabie  
Person in Charge

08/09/2021

Jillian Van Stockum  
Environmental Health Specialist

08/09/2021



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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