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

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### DEMONSTRATION OF KNOWLEDGE

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>COS = Corrected on-site</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>OUT = Out of compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COS</strong></td>
<td><strong>MAJ</strong></td>
<td><strong>OUT</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/A</td>
<td>1. Food safety certification</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>2. Communicable disease, reporting, restrictions and exclusions</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>3. No persistent discharge from eyes, nose, and mouth</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>5. Hands clean and properly washed; gloves used properly</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>6. Adequate handwashing facilities supplied and accessible</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>7. Proper hot and cold holding temperatures</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>8. Time as a public health control; procedures and records</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>9. Proper cooking methods</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>10. Proper cooking time and temperature</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>11. Proper reheating procedures for hot holding</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>12. Returned and re-service of food</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>13. Food: unadulterated, no spoilage, no contamination</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>14. Food contact surfaces: clean and sanitized</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>In N/O</td>
<td>500 ppm chlorine mechanical / 100°F</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

- **Employee Health and Hygienic Practices**

### PREVENTING CONTAMINATION BY HANDS

- **Preventing Contamination by Hands**

### TIME AND TEMPERATURE RELATIONSHIPS

- **Time and Temperature Relationships**

- **Proper Reheating Procedures for Hot Holding**

### PROTECTION FROM CONTAMINATION

- **Protection from Contamination**

### EMPLOYEE HEALTH AND HYGIENIC PRACTICES

- **Employee Health and Hygienic Practices**

### FOOD FROM APPROVED SOURCES

- **Food from Approved Sources**

### CONFORMANCE WITH APPROVED PROCEDURES

- **Conformance with Approved Procedures**

### CONSUMER ADVISORY

- **Consumer Advisory**

### SCHOOL AND HEALTHCARE PROHIBITED FOODS

- **School and Healthcare Prohibited Foods**

### WATER / HOT WATER

- **Water / Hot Water**

### LIQUID WASTE DISPOSAL

- **Liquid Waste Disposal**

### PERMANENT FOOD FACILITIES

- **Permanent Food Facilities**

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**SCORE 80**
FOOD ESTABLISHMENT INSPECTION FORM

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>PERMIT #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harry's Cafe</td>
<td>3/3/2022</td>
<td>PR0052472</td>
</tr>
</tbody>
</table>

1. FOOD SAFETY CERTIFICATION

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments</th>
<th>Violation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>The facility was unable to provide a food manager certificate at the time of inspection. The documents that were provided indicate the training was completed but the test was not completed. Provide a valid food manager certificate by 03/17/22 to <a href="mailto:JGonzalez@rivco.org">JGonzalez@rivco.org</a>.</td>
<td>Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)</td>
</tr>
</tbody>
</table>

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments</th>
<th>Corrective Action</th>
<th>Violation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>Observed multiple employees wash their hands with cold water and without soap. Discontinue this practice and wash hands with warm(100F) soapy water for at least ten seconds.</td>
<td>The employees observed were instructed to wash their hands with soap and warm(100F) water prior to returning to food preparation.</td>
<td>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)</td>
</tr>
</tbody>
</table>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Inspector Comments</th>
<th>Violation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>Observed the soap dispenser in the back food preparation area to be empty. Provide soap in the dispenser.</td>
<td>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))</td>
</tr>
</tbody>
</table>
7. PROPER HOT & COLD HOLDING TEMPERATURES

Inspector Comments:
>Measured the following at their respective temperatures on the cold top unit on the cooks line:
1. Sliced tomatoes - 54F
2. 1000 island dressing - 54F
3. Red salsa - 54F
Per the person in charge the above mentioned items were placed in the cold top approximately three hours prior. Maintain the level of the food in manner that allows the cold top to maintain foods at 41F or below.
Corrective Action: Portions of the food were removed and placed in the cooler to return to 41F or below.

>Measured cooked chicken between 115F and 126F in a container of water placed on the flat top grill adjacent the front counter. Per a food employee, the chicken was placed there twenty minutes prior. Maintain hot held foods at 135F or above.
Corrective Action: The chicken was reheated to 165F and placed on the flat top grill.

>Measured cooked potatoes at 125F being held without a form of temperature control. Ensure to maintain hot held foods at 135F or above.
Corrective Action: The potatoes were reheated to 165F and placed on the flat top grill.

>Measured the breading used to coat the fried chicken at 67F stored under the food preparation table being held without a form of temperature control. Per the person in charge, the breading is replaced every day and the breading observed was placed there three hours prior.
Corrective Action: The breading was relocated to the walk in cooler to be brought to 41F or below.

Note: Violation #7 is a repeat violation. A citation was issued(#06105). Continued noncompliance may result in further enforcement action(i.e. increased citations, fees, and/or permit suspension).

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

Inspector Comments: Observed residue on spoons and scissors inside of the drawer under the meat slicer. Ensure that utensils are clean to sight and touch prior to storage.

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)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

Inspector Comments: Observed the air curtain at the pass through window and back delivery door to be disconnected or in disrepair. Repair or reconnect the air curtains so that they operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

Inspector Comments: Observed bulk sauces and bulk containers of raw meat being stored directly on the floor inside of the walk in cooler. Discontinue this practice and elevate all food items at least six inches off of the floor.

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))
### 34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

**Points:** 1

**Inspector Comments:**
- Observed the gaskets of the walk in cooler and walk in freezer to be torn. Replace the gaskets.
- Observed cardboard being used to line the drawer under the meat slicer. Discontinue using unapproved materials and provide approved materials that are 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)

### 37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

**Points:** 1

**Inspector Comments:**
- Observed the pressurized cylinder in the back food storage room near the soda syrups to be unsecured. Pressurized cylinders must 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)

### 38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

**Points:** 1

**Inspector Comments:**
- Observed the accumulation of grease on the hood ventilation filters on the cook line. Clean to remove the grease.
- Observed a missing light bulb in the hood in the back food preparation area. Provide a light bulb.

**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)

### 40. WIPING CLOTHS: PROPERLY USED AND STORED

**Points:** 1

**Inspector Comments:**
- Although sanitizer buckets were set up, damp wiping cloths were observed being stored outside of a sanitizer solution in multiple areas on the cook line. Discontinue this practice and store wiping cloths in a sanitizer solution in between uses to inhibit bacterial growth.

**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:** 1

**Inspector Comments:**
- Observed employee items inside of the drawer under the back preparation table holding towels and a package of chilies. Discontinue this practice and store employee items separate from facility items.

**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)

### 49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

**Points:** 1

**Inspector Comments:**
- Not all food handlers had a valid food handler card issued by Riverside County. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work.

**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)
This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (80 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 800 S. Sanderson, suite 200 on 03-10-22 at 9:00a. "B" card posted, do not move, remove or block placards to avoid penalty. “A” card removed. “B” card must remain posted until removed by an employee of this Department. If you have any questions contact J. Gonzalez at (951) 766-2824.

A routine inspection was conducted in conjunction to a complaint investigation (complaint #0082204) alleging a foodborne illness. See CO report for details.

A citation(#06105) was issued for violation numbers 5 and 7. This is the first citation.

**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**

[Signature]

Jordan Gonzalez
Environmental Health Specialist
03/03/2022
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:
   - 100 ppm of a chlorine-based sanitizer for a minimum of 30 seconds in the solution
   - 200 ppm of a quaternary ammonium-based sanitizer for a minimum of 60 seconds in the solution
   - 25 ppm of an iodine-based sanitizer for a minimum of 60 seconds in the solution
5. AIR DRY all items on the drain board.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

- Fruit and Vegetables, Eggs, Cooked to Order: 135°F for 15 seconds
- Fish: 145°F for 15 seconds
- Single Piece Meat (Beef, Pork, Lamb): 145°F for 15 seconds
- Pooled Eggs: 145°F for 15 seconds
- Ground Meat and Sausage: 155°F for 15 seconds
- Poultry and Stuffed Meat: 165°F for 15 seconds
- Reheated Foods: 165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

- Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

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:

1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerge under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

PROPER FOOD THAWING METHODS

BLYTHE
260 Winderow
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S. Main St. #304
Corona, CA 92882
Phone 951-273-9360
Fax 951-520-8319

HEMET
1020 S. Riverside Ave
Hemet, CA 92545
Phone 951-766-4780
Fax 951-766-4786

INDIO
64115 12th Street
Indio, CA 92201
Phone 760-341-5145
Fax 760-341-5146

MURRIETA
361 S. Main St.
Menifee, CA 92585
Phone 951-461-5260
Fax 951-461-5261

PALM SPRINGS
545 S. Palm Desert
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1049

RIVERSIDE
4065 County Circle Drive
Riverside, CA 92503
Phone 951-358-5172
Fax 951-358-5181

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

For more information, please visit the California Department of Public Health website: [California Department of Public Health](https://www.cdph.ca.gov/)