



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

**FOOD ESTABLISHMENT INSPECTION FORM**

|   |                               |                               |                                   |  |                                       |                       |
|---|-------------------------------|-------------------------------|-----------------------------------|--|---------------------------------------|-----------------------|
| FACILITY NAME<br><b>Popeyes</b>             |                               |                               |                                   | DATE<br>5/5/2021                       | TIME IN<br>2:45 PM                    | TIME OUT<br>5:00 PM   |
| ADDRESS<br>1325 Hamner Ave, Norco, CA 92860 |                               |                               |                                   | FACILITY DESCRIPTION<br>Not Applicable |                                       |                       |
| PERMIT HOLDER<br>Wahid Karas                |                               |                               |                                   | EMAIL<br>popeyes11365@gmail.com        |                                       | Major Violations<br>2 |
| PERMIT #<br>PR0060153                       | EXPIRATION DATE<br>10/31/2021 | SERVICE<br>Routine inspection | REINSPECTION DATE<br>Next Routine | FACILITY PHONE #<br>(951)273-0600      | PE<br>3621                            | DISTRICT<br>0054      |
|   |                               |                               |                                   |  | INSPECTOR NAME<br>Jillian Van Stockum | Points Deducted<br>25 |

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.

FACILITY  
CLOSED

CA HEALTH &  
SAFETY CODE  
SECTION 113960

**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

○ 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 |
|--|-----|---|-----|-----|-----|
| <span style="color: green;">In</span>  | N/A | 1. Food safety certification<br>Elvira Torres- exp. 10/29/2025  |     |     | 2   |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES |     |   |     |     |     |
| <span style="color: green;">In</span>  |     | 2. Communicable disease; reporting, restrictions and exclusions |     | 4   |     |
| <span style="color: green;">In</span>  | N/O | 3. No persistent discharge from eyes, nose, and mouth           |     |     | 2   |
| <span style="color: green;">In</span>  | 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   | 2   |
| In                                     |     | 6. Adequate handwashing facilities supplied and accessible      |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS     |     |   |     |     |     |
| <span style="color: green;">In</span>  | N/O | N/A   |     | 4   | 2   |
| In                                     | N/O | <span style="color: blue;">N/A</span>                           |     | 4   | 2   |
| In                                     | N/O | <span style="color: blue;">N/A</span>                           |     | 4   | 2   |
| <span style="color: green;">In</span>  | N/O | N/A   |     | 4   | 2   |
| <span style="color: green;">In</span>  | N/O | N/A   |     | 4   |     |
| PROTECTION FROM CONTAMINATION          |     |   |     |     |     |
| <span style="color: green;">In</span>  | N/O | N/A   |     |     | 2   |
| <span style="color: green;">In</span>  |     | 13. Food: unadulterated, no spoilage, no contamination          |     | 4   | 2   |
| In                                     | N/O | N/A   | +   | 4   | 2   |
|  |     | 14. Food contact surfaces: clean and sanitized                  |     | 4   | 2   |

| FOOD FROM APPROVED SOURCES             |     |   | COS | MAJ | OUT |
|--|-----|---|-----|-----|-----|
| <span style="color: green;">In</span>  |     | 15. Food obtained from approved sources                             |     | 4   | 2   |
| In                                     | N/O | <span style="color: blue;">N/A</span>                               |     |     | 2   |
| In                                     | N/O | <span style="color: blue;">N/A</span>                               |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES   |     |   |     |     |     |
| In                                     |     | <span style="color: blue;">N/A</span>                               |     |     | 2   |
| CONSUMER ADVISORY                      |     |   |     |     |     |
| In                                     |     | <span style="color: blue;">N/A</span>                               |     |     | 1   |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS |     |   |     |     |     |
| In                                     |     | <span style="color: blue;">N/A</span>                               |     | 4   | 2   |
| WATER / HOT WATER                      |     |   |     |     |     |
| <span style="color: green;">In</span>  |     | 21. Hot and cold water available<br>Water Temperature above 120 F°F |     | 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   |
| <span style="color: green;">In</span>  | N/A | 24. Vermin proofing, air curtains, self-closing doors               |     |     | 1   |

| SUPERVISION / PERSONAL CLEANLINESS   | OUT |
|--|-----|
| 25. Person in charge present and performs duties, demonstration of knowledge | 2   |
| 26. Personal cleanliness and hair restraints                                 | 1   |
| GENERAL FOOD SAFETY REQUIREMENTS   |     |
| 27. Approved thawing methods, frozen food storage                            | 1   |
| 28. Food separated and protected from contamination                          | 2   |
| 29. Washing fruits and vegetables  | 1   |
| 30. Toxic substances properly identified, stored, used                       | 1   |
| FOOD STORAGE / DISPLAY / SERVICE   |     |
| 31. Adequate food storage; food storage containers identified                | 1   |
| 32. Consumer self-service  | 1   |
| 33. Food properly labeled; honestly presented; menu labeling                 | 1   |

| EQUIPMENT / UTENSILS / LINENS                                      | OUT |
|--|-----|
| 34. Utensils and equipment approved, good repair                   | 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       | 1   |
| 39. Thermometers provided and accurate                             | 1   |
| 40. Wiping cloths: properly used and stored                        | 1   |
| PHYSICAL FACILITIES  |     |
| 41. Plumbing: properly installed, good repair                      | 1   |
| 42. Refuse properly disposed; facilities maintained                | 1   |
| 43. Toilet facilities: properly constructed, supplied, cleaned     | 1   |
| 44. Premises; personal item storage and cleaning item storage      | 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 | 1   |
| 50. Grade card and signs posted, visible                         |     |
| COMPLIANCE AND ENFORCEMENT                                       |     |
| 51. Plans approved / submitted                                   |     |
| 52. Permit available / current                                   |     |
| 53. Permit suspended / revoked                                   | 1   |
| 54. Voluntary condemnation                                       |     |
| 55. Impound  |     |



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**5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:**

Observed the cooks line handwash station to be in disrepair and leaking with the hot water disconnected, rendering the handwash station inoperable. An employee was observed to wash their hands with cold water at this handwash station and advised they were aware of the lack of hot water. 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.

\*NOTE: This is a chronically repeated violation and violates the Terms and Conditions of the Notice of Decision and Probationary Status. Extensive education was provided and corrective actions were taken. Administrative Citations were issued on 09/14/2020 (Citation No. 04956) and on 12/21/2020 (Citation No. 045959). Continued noncompliance will result in further enforcement action, including issuance of Administrative Citation and/or the revocation of the health permit, as stated in the Terms and Conditions of the Notice of Decision.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**  
**2**

**Inspector Comments:**

Observed the following regarding the rear handwash station:

- 1) ice dumped inside the sink basin. Discontinue using as a dump sink. Ensure employees only use handwash station for washing hands.
- 2) handwash station to be loose from the wall. Secure handwash station in an approved manner.
- 3) equipment and packaged food storage 15 inches from the handwash station basin on the storage rack. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install a splash guard of at least 6 inches to prevent potential contamination.
- 4) unapproved flex drainage pipe connecting the handwash station to drainage pipe. Replace with approved rigid, smooth pipe.

**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))

**14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:**

Observed the following regarding improper warewashing:

- 1) equipment and utensils being washed in soapy water measuring 96 F and an unapproved sanitizer solution measuring 0 ppm quaternary ammonium set up in the right side basin. An employee drained the basins and refilled with hot soapy water measuring 113 F and a sanitizer solution measuring 200 ppm quaternary ammonium.
- 2) an employee at the chicken prep area to take a container lid contaminated with raw chicken to the warewash station, spray the lid with clear water (NOTE: no wash, sanitize, or air dry steps conducted; visible chicken contamination on the lid), remove two lids from the sanitizer solution (NOTE: no air dry step conducted) and return to the chicken prep area to place the lids on top of food containers. Employee was stopped from placing lids on foods and directed to return all three lids to the warewash station for proper warewashing. Handwash multi-use utensils in the following manner:
  - a) wash fully submerged in warm soapy water (minimum 100°F at dish level)
  - b) rinse fully submerged in clear water
  - c) fully submerge in a warm final sanitizing solution of 200 ppm Quaternary Ammonium for a minimum of 1 minute
  - d) allow utensils to air dry

\*NOTE: This is a chronically repeated violation and violates the Terms and Conditions of the Notice of Decision and Probationary Status. Extensive education was provided and corrective actions were taken. Administrative Citations were issued on 09/14/2020 (Citation No. 04956), on 12/21/2020 (Citation No. 045959), and on 01/05/2021 (Citation No. 045960). Continued noncompliance will result in further enforcement action, including issuance of Administrative Citation and/or the revocation of the health permit, as stated in the Terms and Conditions of the Notice of Decision.

**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)



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**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED**

**POINTS**

**2**

**Inspector Comments:**

Observed the floor drain at the food prep sink completely clogged and not draining. Immediately make the necessary repairs in an approved manner to ensure waste water is properly disposed and thoroughly clean the affected area. If wastewater flows onto the flooring of a prep or storage area, immediately stop operations, discontinue food preparation and activities until repairs have been made and the affected areas have been thoroughly cleaned.

**Violation Description:** A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**

**2**

**Inspector Comments:**

Observed numerous fruit 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)

**26. PERSONAL CLEANLINESS AND HAIR RESTRAINTS**

**POINTS**

**1**

**Inspector Comments:**

Observed an employee shirt to be excessively soiled and no apron worn. All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments.

**Violation Description:** All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**

**2**

**Inspector Comments:**

1) Observed cases of food stored directly on the floor of the walk-in freezer. 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.

2) Observed trays of biscuits stored in an unprotected manner with the trays overlapped in the upright 1-door cooler with the bottom of a tray stored in direct contact with uncovered biscuits. 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.

**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:**

Observed excessive accumulation of ice buildup on the walk-in freezer door and on the plastic door curtains as well as along the inner wall of the walk-in cooler. Make the necessary repairs in an approved manner to eliminate and prevent ice buildup. PIC advised repairs have been made and the ice observed today is due to the walk-in freezer door not being closed properly. Ensure employees maintain the door fully closed except during immediate passage.

\*NOTE: This is a chronically repeated violation.

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

**35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS**

**POINTS**

**1**

**Inspector Comments:**

Observed the faucet of the 3-compartment sink unable to turn off hot water without use of the water diverting handle, which plumbs the water to the warewash sprayer nozzle. Make the necessary repairs in an approved manner.

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)



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

**POINTS**

**1**

**Inspector Comments:**

1) Observed the hood vent filter pads at the cooks line to be improperly installed and gapping. Maintain all portions of a cooks line hood clean, tight fitting, and in good repair.

\*NOTE: This is a repeat violation.

2) Observed the ventilation hood above the rethermalizer to be inoperable, resulting in collection of condensation along the canopy sides, dripping onto beverage brewing equipment and the floor of the prep area. Discontinue using the rethermalizer until the ventilation system has been repaired and properly captures all steam.

3) Observed deterioration of the caulking above the biscuit oven as well as at the cooks line hood, resulting in dangling pieces of soiled caulking and exposed gaps and crevices. Make the necessary repairs in an approved manner to eliminate gapping and provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin harborage.

**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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

**POINTS**

**1**

**Inspector Comments:**

Observed the following regarding the womens restroom:

- 1) left stall to have no toilet paper and no stall door lock, rendering the door unable to remain closed during use
- 2) right stall to have toilet paper stored on top of the feminine waste bin and the toilet to be inoperable, unable to flush

Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Ensure all toilet stalls doors are able to be close and all toilets are able to flush.

**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)

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

**POINTS**

**1**

**Inspector Comments:**

Observed the following regarding good repair of floor, walls, and ceiling:

- 1) gapping of the FRP paneling on the wall to the right of the office door
- 2) gapping of the broken ceiling tile above the soda syrup storage
- 3) gapping of caulking between the base coving and floor tiles on the exterior left side of the walk-in cooler door
- 4) hole in the wall under a pipe in the closet adjacent to the ice machine
- 5) gapping of grout at the base coving to the left of the kitchen entrance door

Make the necessary repairs in an approved manner to eliminate gapping and provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin 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:**

Observed accumulation of food debris, grease, refuse, and miscellaneous residues along the floor-wall juncture and the flooring under equipment throughout the facility as well as on the ceiling vent cover above the chicken prep area, standing soiled water on the flooring inside the closet adjacent to the ice machine, and encrusted buildup on the flooring and matting inside the walk-in freezer. The floors, walls, ceilings of a food facility shall be maintained clean.

\*NOTE: This is a chronically repeated violation.

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



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

POINTS

1

**Inspector Comments:**

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

**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)

**84. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES**

POINTS

0

**Inspector Comments:**

Observed in compliance with Industry Guidance.



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**Overall Inspection Comments**

A joint routine inspection was conducted this date with S. Miller, of this Department.

This is the second probationary inspection.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (75 = C). As per the terms and conditions of the Notice of Decision delivered on 01/05/2021, this facility's Environmental Health Permit is hereby revoked. A new Health Permit must be purchased prior to reinspection (\$1,106.00). 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 posted. "A" card removed. "Facility Closed" sign and "C" card must remain posted until removed by an employee of this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).

**Signature**

Nilesh Shah  
Person in Charge  
05/05/2021

Jillian Van Stockum  
Environmental Health Specialist  
05/05/2021



## 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."

### 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><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>145°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>155°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds | <b>165°F</b><br>for 15 seconds |

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

|  |  |   |  |   |  |   |
|--|--|---|--|---|--|---|
| <b>BLYTE</b><br>260 N Broadway<br>Blythe, CA 92225<br>Phone 760-921-5090<br>Fax 760-921-5085 | <b>CORONA</b><br>2275 S Main St #204<br>Corona, CA 92882<br>Phone 951-273-9140<br>Fax 951-520-8319 | <b>HEMET</b><br>800 S Sanderson Ave #200<br>Hemet, CA 92545<br>Phone 951-766-2824<br>Fax 951-766-7874 | <b>INDIO</b><br>47-950 Arabia St #A<br>Indio, CA 92201<br>Phone 760-863-8287<br>Fax 760-863-8303 | <b>MURRIETA</b><br>30135 Technology Dr #250<br>Murrieta, CA 92563<br>Phone 951-461-0284<br>Fax 951-461-0245 | <b>PALM SPRINGS</b><br>554 S Paseo Dorotea<br>Palm Springs, CA 92264<br>Phone 760-320-1048<br>Fax 760-320-1470 | <b>RIVERSIDE</b><br>4065 County Circle Dr #104<br>Riverside, CA 92503<br>Phone 951-358-5172<br>Fax 951-358-5017 |
|--|--|---|--|---|--|---|