



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME La Perla Market				DATE 11/21/2018		TIME IN 9:45 AM		TIME OUT 11:00 AM	
ADDRESS 871 E Florida Ave, Hemet, CA 92542				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Maria Doloras Angulo Navarrete				EMAIL Not Specified				Major Violation 0	
PERMIT # PR0069573	EXPIRATION DATE 02/28/2019	SERVICE Follow-up inspection	REINSPECTION DATE 11/26/2018	FACILITY PHONE # (951)652-551	P.E. 2611	DISTRICT 0011	INSPECTOR NAME Sarah Crossman		Points 4

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

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

☒ In = In compliance ☒ COS = Corrected on-site ☐ N/O = Not observed ☐ N/A = Not applicable ☐ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/A	1. Food safety certification		<input checked="" type="radio"/>
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In		2. Communicable disease; reporting, restrictions and e	4	
In	N/O	3. No persistent discharge from eyes, nose, and mou		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 and acces		2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	7. Proper hot and cold holding temperatures	4	2
In	N/O	8. Time as a public health control; procedures and rec	4	2
In	N/O	9. Proper cooling methods	4	2
In	N/O	10. Proper cooking time and temperature	4	2
In	N/O	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
In	N/O	12. Returned and re-service of food		2
In		13. Food: unadulterated, no spoilage, no contaminatio	4	2
In	N/O	14. Food contact surfaces: clean and sanitized	4	2
Discussed using 100ppm chlorine / Discussed using a				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In		15. Food obtained from approved sources	4	2
In	N/O	16. Compliance with shell stock tags, condition, displa		2
In	N/O	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY				
In	N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
In	N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2
WATER / HOT WATER				
In		21. Hot and cold water available	4	2
Water Temperature 137F at 3 comp sink°F				
LIQUID WASTE DISPOSAL				
In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
In		23. No rodents, insects, birds, or animals	4	2
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 storag	1
28. Food separated and protected from contamina	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage container	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 repa	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate	<input checked="" type="radio"/>
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: properly installed, good repair	<input checked="" type="radio"/>
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclos	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, a	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	<input checked="" type="radio"/>
54. Voluntary condemnation	
55. Impound	



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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Maintain at least one valid food manager certification on-site. Person in charge signed up for food manager certification during reinspection. Ensure food manager certification is posted within 60 days, will verify at next inspection.

Violation Description: 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)

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

POINTS

1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Clean the following free of debris:

- sides and legs of grill.
- fryer
- dried meat on band slicer and meat slicer.
- dust on fanguards in the beverage walk in cooler

Note: clean doors to both walk in cooler and freezer to be free of debris.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair. Found newly installed faucet at three compartment sink. Faucet reaches center compartment of sink only preventing three compartment sink to be properly filled and used to properly wash and sanitize dishes. Install an approved faucet that reaches all three compartments of utensil wash sink so proper utensil wash and sanitation can occur.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: An enforcement officer may suspend, revoke, or modify the permit and may order the food facility closed if an imminent health hazard is observed and not able to be immediately corrected. Due to inability at time of reinspection to properly clean utensils facility health permit remains temporarily suspended until such time as repairs have been made to three compartment sink faucet so proper utensil wash can be achieved.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)



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Overall Inspection Comments

Reinspection conducted at operators request following downgrade and closure on 11-7-18 and administrative hearing on 11-15-18. All violations were corrected except the above listed. C placard removed. Operator provided pest control receipts and no roach activity was observed at time of reinspection.

Facility to remain closed until proper faucet is obtained, installed, and verified by this Department at three compartment sink so proper utensil wash can be conducted. Current faucet only fills middle compartment, faucet needs to be able to reach to fill all three compartments so proper utensil wash and sanitization can occur. Correct all remaining violations to prevent illness or injury. Reinspection set for 11-26-18, call for earlier reinspection if violations are corrected, 951-766-2824.

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

Daniel
Person in Charge
11/21/2018

Sarah Crossman
Environmental Health Specialist
11/21/2018