



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | |
|----------------------------------------------------|-------------------------------|-------------------------------|--------------------------------|-------------------------------------|---------------------------|---------------------------|
| FACILITY NAME Fish-O-Licious-OOB | | | | DATE 6/29/2021 | TIME IN 1:15 PM | TIME OUT 3:45 PM |
| ADDRESS 451 Magnolia Ave #103, Corona, CA 92879 | | | | FACILITY DESCRIPTION oob per cos | | |
| PERMIT HOLDER WA and Sons LLC | | | | EMAIL saada+wali@hotmail.com | | Major Violations 2 |
| PERMIT # PR0064978 | EXPIRATION DATE 08/31/2022 | SERVICE Routine inspection | REINSPECTION DATE 7/06/2021 | FACILITY PHONE # (951)738-9070 | PE 3620 | DISTRICT 0051 |
| 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.

B
SCORE 80

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 |
|----------------------------------------|-----|-----------------------------------------------------------------|---|-----|-----|-----|
| In | N/A | 1. Food safety certification Ramin Saadat - exp. 02/17/2022 | | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | | |
| In | | 2. Communicable disease; reporting, restrictions and exclusions | | | 4 | |
| In | N/O | 3. No persistent discharge from eyes, nose, and mouth | | | | 2 |
| In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | | |
| In | N/O | 5. Hands clean and properly washed; gloves used properly | + | 4 | 2 | |
| In | | 6. Adequate handwashing facilities supplied and accessible | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | N/A | + | 4 | 2 | 2 |
| In | N/O | N/A | | 4 | | 2 |
| In | N/O | N/A | | 4 | | 2 |
| In | N/O | N/A | | 4 | | 2 |
| In | N/O | N/A | | 4 | | 2 |
| In | N/O | N/A | | 4 | | 2 |
| PROTECTION FROM CONTAMINATION | | | | | | |
| In | N/O | N/A | | | | 2 |
| In | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | | 2 |
| In | N/O | N/A | | 4 | | 2 |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|----------------------------------------|-----|------------------------------------------------------------------------------------------------|-----|-----|-----|-----|
| In | | 15. Food obtained from approved sources | | | 4 | 2 |
| In | N/O | N/A | | | | 2 |
| In | N/O | N/A | | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| In | | 18. Compliance with variance, specialized process, and HACCP plan | N/A | | | 2 |
| CONSUMER ADVISORY | | | | | | |
| In | | 19. Written disclosure and reminder statements provided for raw or undercooked foods | N/A | | | 1 |
| SCHOOL AND HEALTHCARE PROHIBITED FOODS | | | | | | |
| In | | 20. Licensed health care facilities / public and private schools; prohibited foods not offered | N/A | | 4 | 2 |
| WATER / HOT WATER | | | | | | |
| In | | 21. Hot and cold water available Water Temperature °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 |
| 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 | | 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 | | |
| 54. Voluntary condemnation | | 1 |
| 55. Impound | | |



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

POINTS
4

Inspector Comments:

- 1) Observed the following regarding improper handwashing:
 - a) an employee to wash their hands with cold water (81.8 F - see violation 21) and soap for less than 5 seconds, don clean single-use gloves, and resume handling foods
 - b) an employee to remove soiled single-use gloves and don clean single-use gloves without washing their hands
 - c) an employee to touch their facial covering and resume food preparation without washing their hands
 - d) an employee to handle heavily soiled wiping cloths, wipe their hands with the cloth, and 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. Once hot water was returned to the facility, employees washed their hands properly with warm water for 10-15 seconds.

- 2) Observed the following regarding the front handwash station:
 - a) obstructed with a sanitizer bucket stored in the sink basin
 - b) wall-mounted paper towel dispenser to be in disrepair with the paper towel roll stored in an unsanitary manner on the corner of the seafood display equipment as well as a pump bottle of soap stored on the corner of the seafood display equipment (NOTE: no seafood currently stored in display)

Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation. Ensure employees use handwash stations for handwashing only. Relocate the paper towel roll into the wall-mounted dispenser to protect from potential contamination.

*NOTE: The above listed are repeat violations.

- 3) Observed the following regarding the rear handwash station:
 - a) an unapproved bar of soap stored in a single-use sliced deli meat container and a bottle of pump soap stored on an equipment storage rack adjacent to the handwash station
 - b) the wall-mounted soap dispenser to be in disrepair and inoperable
- Remove unapproved bar soap. Repair or replace the wall-mounted soap dispenser. Discontinue storing soap on an equipment storage rack.

- 4) Observed several pairs of soiled and/or torn single-use gloves on the prep table next to active food storage as well as on the storage rack next to the rear handwash station. PIC advised the facility practice is to reuse gloves for cleaning. Immediately discontinue this practice. Discard single-use gloves once removed. Do not store clean single-use gloves outside of the dispensing box for future use.

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)

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS
2

Inspector Comments:

Observed potentially hazardous taco sauce (contains mayonnaise labeled refrigerate after opening, fresh bell pepper, white pepper, and pickles) to be stored at ambient temperature on the front service counter with an internal temperature measuring 85.2 F. The person in charge (PIC) stated it had been removed from control approximately 3 hours prior. PIC advised the facility practice is to remove several portioned cups from temperature control for about an hour to hold on the front counter for orders and to return to the sauces to the walk-in cooler after; the facility has no procedures for tracking how long the sauces are held outside of temperature control. Immediately discontinue this practice. Ensure employees practice diligent food preparation. Do not remove potentially hazardous foods from temperature control until it is needed for preparation. Once removed from temperature control, potentially hazardous foods must be prepared and either cooked, served, or returned to temperature control within 2-hours. Maintain cold-held potentially hazardous foods at or below 41 F. Time as a Public Health Control (TPHC) was discussed with PIC. When using TPHC, the food must be labeled with the discard time, four hours after the time when the food was removed from temperature control. Unlabeled foods exceeding four hours from removal from temperature control must be discarded. Written procedures must be maintained on site and made available upon request to ensure the facility is in compliance with proper TPHC requirements. TPHC documents will be provided via email. PIC voluntarily discarded the sauces into the trash (see violation 54).

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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21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments:

Observed the maximum water temperature to measure 81.8 F. PIC advised the water heater had been turned off and proceeded to turn the water heater on. Although the facility was aware of no hot water, active food preparation was ongoing. Employees were advised to immediately discontinue all food preparation until hot water was returned. An employee repeatedly disregarded the directive and continued food preparation. After numerous directives to cease all food preparation, employees stopped. Immediately discontinue all food preparation and warewashing when no hot water is available. Provide hot water at a minimum of 120 F at all warewash and janitorial stations and warm water at a minimum 100 F at all handwash stations. Facility was temporarily closed during this inspection and all food preparation ceased. Water heater was able to provide hot water by the end of inspection and facility was reopened.

*NOTE: This is a repeat violation. Do not turn the water heater off at any time during operation. PIC advised the water heater was turned off for a repair of the unapproved pedestal under the water heater. Ensure the repair is conducted when the facility is not in active operation or discontinue operation for the duration of the repair and resume operations once the hot water is returned. Continued noncompliance will result in further enforcement action, including but not limited to Administrative Citation and/or Administrative Hearing.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. Hot water of at least 120°F must be provided for facilities with unpackaged food or packaged potentially hazardous food. Handwashing facilities shall be equipped to provide warm water for at least 15 seconds. (113953(c), 114189, 114192 (a,d), 114192.1, 114195)

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

POINTS
1

Inspector Comments:

Observed exterior doors throughout the facility to be propped open. Exterior doors shall be self-closing, without gaps or openings, and maintained closed except during immediate passage to prevent vermin entry.

*NOTE: This is a repeat violation.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments:

1) Observed an unapproved plastic grocery bag (not food grade) filled with bread rolls to be stored on top of brown rice in the rice cooker. Discontinue re-using unapproved containers/materials, (i.e. styrofoam cups, plastic grocery bags). Equipment surfaces must be food grade, smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.). Discontinue storing food containers directly in contact with exposed foods.

2) Observed raw chicken breast and raw scallops stored above frozen vegetables in the walk-in 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.

3) Observed the PIC to relocate a large case of fish from the prep table to the floor of the walk-in cooler. 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. Ensure facility does not overstock, exceeding food storage capacity.

*NOTE: The above listed are repeat violations.

4) Observed a sheet tray of raw fish stored on top of a trash bin, used as an extension of the food prep table. Immediately discontinue this practice. Only use designated food prep tables for food preparation and storage. Never use a trash bin for food preparation due to contamination of food and equipment. Education was provided and the dangers of cross contamination were discussed.

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
1

Inspector Comments:

Observed unlabeled chemical spray bottles throughout the facility. Working containers used for storing chemicals such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

*NOTE: This is a repeat violation.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed heavily soiled cinder blocks used as a pedestal under the water heater. Cinder blocks are porous and are not approved for use. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.). Make the necessary repairs in an approved manner to provide approved surfaces.

*NOTE: This is a chronically repeated violation.

2) Observed the 3-door "Traulsen" reach-in cooler at the prep line line to be inoperable and soiled. Remove or repair unused equipment. The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility.

3) Observed excessive accumulation of ice on the condensation lines, fan box, and shelving in the walk-in freezer. Make the necessary repairs in an approved manner to eliminate and prevent ice accumulation.

- 4) Observed the following regarding the walk-in cooler:
- a) mounted light to be inoperable
 - b) dripping condensate from the light fixture onto the floor
 - c) rust and water droplets forming along the metal ceiling panels

Make the necessary repairs in an approved manner to repair lighting as well as to eliminate and prevent leaks. Eliminate rust accumulation.

5) Observed numerous utensils in severe disrepair (i.e. mesh wire basket held to the frame with wrapped unapproved wires, tongs with peeling handle grips, etc.). Discontinue using this utensil. All utensils and equipment shall be approved, properly installed, and in good repair. When utensils and equipment are no longer in good repair, remove from food service use to prevent potential contamination.

*NOTE: The above listed are repeat violations.

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:

Facility was observed using quaternary ammonium for sanitizer, but only had chlorine test strips. Ensure correct test strips are utilized.

*NOTE: This is a chronically repeated violation.

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)

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

POINTS

1

Inspector Comments:

- 1) Observed the following regarding cleaning and maintenance of equipment:
- a) accumulated buildup on the shelving units throughout the facility
 - b) excessive accumulation of dust, debris, and mold on the fan guards and flooring of the walk in cooler
- All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

2) Observed excessive accumulation of splattered food debris, dust, and miscellaneous residues on the walls throughout the facility. The floors, walls, ceilings of a food facility shall be maintained clean.

*NOTE: The above listed are repeat violations.

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)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
1

Inspector Comments:

- 1) Observed several CO2 tanks to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.

- 2) Observed excessively soiled, damp multi-use wiping cloths stored on the prep tables and equipment throughout the facility as well as stored in a sanitizer bucket with a concentration of greater than 400 ppm quaternary ammonium. Store wiping cloths fully submerged in an approved sanitizer solution (e.g., 100 ppm chlorine or 200 ppm quaternary ammonium) between uses, or provide a clean cloth for each use.

- 3) Observed numerous employee items (e.g. beverages, clothing, purses, food, pet food containers, etc.) stored on prep tables next to active food preparation and storage as well as on shelving and equipment throughout the facility. Discontinue storing employee items next to or above facility items, including but not limited to foods and equipment. Ensure employees store all personal effects, including beverages and food items, in an approved location to prevent potential contamination.

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:

- 1) Observed several light fixtures throughout the rear prep and storage area to be inoperable, resulting in insufficient lighting. Provide lighting in good repair, which is adequate (at least 20 foot candles), and of shatterproof construction or protected with shatterproof shields in all areas where unpackaged foods are handled, stored or in which utensils are cleaned or stored.

- 2) Observed accumulated buildup of grease, dust, and debris on the ventilation hood canopy, walls, and filter pads. Ensure hood vent filters are maintained clean and free of accumulation of grease, dust, dirt, food residues, and other debris to ensure proper ventilation.

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
0

Inspector Comments:

NOTE: Observed the facility to have on-site dining and the restrooms to be closed to customers. Toilet facilities shall be provided for patrons in establishments offering on-site seating.

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:

- 1) Observed several holes in the wall and gaps around pipes beneath the 3-compartment sink and adjacent prep table. Make the necessary repairs in an approved manner to eliminate holes/gaps and provide a surface which is smooth, durable, easily cleanable, and resistant to vermin entrance and harborage.

*NOTE: This is a repeat violation.

- 2) Observed the grout between base cove tiles and wall to be receding throughout the facility (i.e. cooks line, small bar, etc.). Repair the grout in an approved manner to eliminate gaps and to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

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)



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54. VOLUNTARY CONDEMNATION

POINTS
0

Inspector Comments:
 The following were discarded into the trash:
 - 15 portioned sauce cups

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.

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 (07/06/2021). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@rivco.org.

All violations were reviewed with Wali Saadat (PIC) at the conclusion of the inspection, at which time he refused to sign the report.

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 not captured due to COVID 19 pandemic.

 Person in Charge
 06/29/2021

 Jillian Van Stockum
 Environmental Health Specialist
 06/29/2021

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



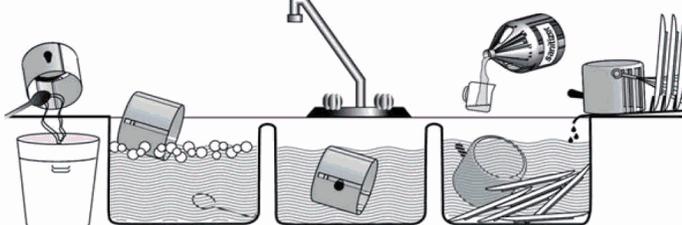
Raw Meat, Raw Eggs



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.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

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

| | | | | | | | |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| | | | | | | | |
| 135°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 155°F for 15 seconds | 155°F for 15 seconds | 165°F for 15 seconds | 165°F 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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