



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Temecula Halal Market						DATE 9/20/2018		TIME IN 9:30 AM		TIME OUT 10:30 AM	
LOCATION 27371 Jefferson Ave, Temecula, CA 92590						Facility Description Not Applicable					
PERMIT HOLDER Mohammad Mousakheel						E-MAIL mmakbar5@gmail.com				Major Violation 0	
PERMIT # PR0070026	EXPIRATION DATE 07/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)296-129	PE 2611	DISTRICT 0046	INSPECTOR NAME Michael Jaime		Points 5		

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.

A
SCORE 95

○ 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/O	1. Food safety certification				2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions & ex			4	2
In	N/O	3. No 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 pro			4	2
In		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures & record			2
In	N/O	N/A	9. Proper cooling methods			2
In	N/O	N/A	10. Proper cooking time & temperatures			2
In	N/O	N/A	11. Proper reheating procedures for hot holding			2
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food: unadulterated, no spoilage, no contaminatio		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			200 ppm quat ammonium / No active warewashing. Kn			

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
			120F			
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals	+	4	2
In			24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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1. FOOD SAFETY CERTIFICATION

POINTS

0

Inspector Comments: NOTE

Operator is currently signed up for an approved exam on 10/20/18. Provide approved manager certificate by the next routine inspection.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

Inspector Comments: Each food facility shall be kept free of vermin.

Observed one live cockroach on the floor across from the upright freezer in the back area of the facility. Operator removed cockroach on site.

Observed numerous dead cockroaches under the upright freezer in the back area of the facility.

Remove all evidence of cockroach activity and clean and sanitize all affected areas.

A thorough inspection conducted. No further evidence of cockroach activity observed.

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

- Continue to seal all cracks and or crevices around the FRP of the 3-compartment sink.
- Observed a hole around the piping of the water heater. Operator stated that hole will be sealed in an approved manner on this date.
- Maintain all panels around water heater and storage racks tight fitting/ secure with no gaps.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative.

Clean and maintain the following:

- FRP panel around 3-compartment sink
- Piping around 3-compartment sink and 2-compartment sink
- The drains throughout the facility
- Under the upright freezer



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Overall Inspection Comments

This is a joint reinspection/ rescore (score A= 95) conducted by M. Jaime and L. Lizalde due to the downgrade of the facility on 9/19/18. At this time, all violations from the previous inspection report have been corrected except for the following listed above: - Receipt of approved pest control provided dated 9/19/18 - One live cockroach observed and numerous dead. A thorough investigation conducted with no further evidence of cockroach activity - All affected areas were clean and sanitized - 'B' card removed. 'A' card posted - Facility re-opened. Facility is permitted to operate

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

Mohammad Mousakheel
Person in Charge
09/20/2018

Michael Jaime
Environmental Health Specialist
09/20/2018