



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Chris Burgers-OOB</b>				DATE 5/7/2021		TIME IN 11:45 AM		TIME OUT 12:20 PM	
ADDRESS 28325 Winchester Rd, Winchester, CA 92596				FACILITY DESCRIPTION change of ownership					
PERMIT HOLDER Petros Politis				EMAIL spolitis1983@gmail.com				Major Violations 0	
PERMIT # PR0056538	EXPIRATION DATE 08/31/2022	SERVICE Follow-up inspection	REINSPECTION DATE 9/07/2021	FACILITY PHONE # (951)926-2323	PE 3620	DISTRICT 0016	INSPECTOR NAME Jordan Gonzalez	Points Deducted 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.

**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

**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
<input checked="" type="radio"/> In	N/A 1. Food safety certification Petros Politis FSP EXP 01/21/24			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O 3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
<input checked="" type="radio"/> In	6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O <input type="radio"/> N/A 8. Time as a public health control; procedures and records		4	2
<input checked="" type="radio"/> In	N/O N/A 9. Proper cooling methods	<input checked="" type="radio"/> COS	4	<input checked="" type="radio"/> OUT 2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time and temperature		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O N/A 12. Returned and re-service of food			2
<input checked="" type="radio"/> In	13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	<input type="radio"/> N/O N/A 14. Food contact surfaces: clean and sanitized 100ppm Chlorine / 110F		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O <input type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O <input type="radio"/> N/A 17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	<input type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	<input type="radio"/> N/A 19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input checked="" type="radio"/> In	<input type="radio"/> N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<input checked="" type="radio"/> In	23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> In	N/A 24. Vermin proofing, air curtains, self-closing doors			<input checked="" type="radio"/> OUT 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	<input checked="" type="radio"/> OUT 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	<input checked="" type="radio"/> OUT 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	
55. Impound	



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9. PROPER COOLING METHODS

POINTS

2

**Inspector Comments:** Measured cooked chicken at 55F inside of two large plastic containers stacked on top of each other inside of the walk in cooler. Per the person in charge, the food was cooked approximately five and a half hours prior. Discontinue this practice and cool foods using one of the following methods:

1. In shallow containers
2. Separating food into smaller portions
3. Adding ice as an ingredient
4. Using an ice bath, stirring frequently
5. Using rapid cooling equipment or using containers that facilitate heat transfer.

**Corrective Action:** The person in charge placed the chicken in shallow containers, loosely covered, and placed them inside of the walk in cooler to finish cooling to 41F or below. Education on cooling procedures was provided. Ensure that all potentially hazardous food are RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours.

**Note:** This is a repeat violation. Failure to comply may result in further legal action ( Citation, closure, administrative hearing, etc).

**Violation Description:** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

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

POINTS

1

**Inspector Comments:** Observed gaps at the back door of the facility. Repair the weather stripping to eliminate the gaps at the bottom of the back door.

**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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

0

**Inspector Comments:** Observed the gaskets of the walk in cooler and front cooks line reach in cooler to be torn. Repair or replace the gaskets

**Corrective Action:** The person i charge stated, that the replacement gaskets for the coolers have been ordered and they are waiting for them to arrive.

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

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

POINTS

1

**Inspector Comments:** Observed the accumulation of grease inside of the lower compartment of the fryer. Clean to remove the grease.

**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)

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

POINTS

1

**Inspector Comments:** Observed missing dome screen covers at the following floor sinks:

1. Under the steam top table on the cooks line
  2. under the ice bin
- Provide dome screen covers for the floor sinks.

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

POINTS

0

Inspector Comments: Observed in compliance with Industry Guidance.

Overall Inspection Comments

This visit was at the request of Petros Politis, to verify the violation that caused the self closure on 05/07/21 has been corrected. During this visit, the floor drain under the ice bin was observed to be properly draining. The person in charge also cleaned and sanitized the surrounding floors.

A graded re-inspection was also conducted.

"B" placard removed "A" card posted, do not move, remove or block placards to avoid penalty.

**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

Signature not captured due to  
COVID 19 pandemic.

Petros Politis  
Person in Charge  
05/07/2021

Jordan Gonzalez  
Environmental Health Specialist  
05/07/2021

## 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

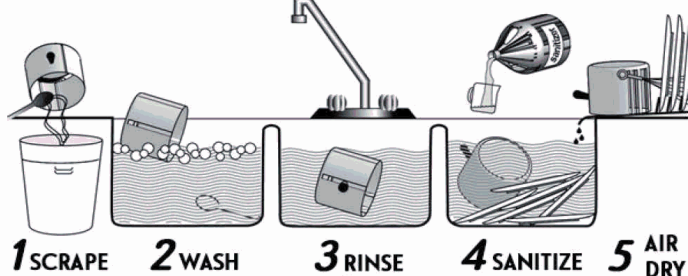
Cooked  
Food

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.



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

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTHE**  
260 N Broadway  
Blythe, CA 92225  
Phone 760-921-5090  
Fax 760-921-5085

**CORONA**  
2275 S Main St #204  
Corona, CA 92882  
Phone 951-273-9140  
Fax 951-520-8319

**HEMET**  
800 S Sanderson Ave #200  
Hemet, CA 92545  
Phone 951-766-2824  
Fax 951-766-7874

**INDIO**  
47-950 Arabia St #A  
Indio, CA 92201  
Phone 760-863-8287  
Fax 760-863-8303

**MURRIETA**  
30135 Technology Dr #250  
Murrieta, CA 92563  
Phone 951-461-0284  
Fax 951-461-0245

**PALM SPRINGS**  
554 S Paseo Dorotea  
Palm Springs, CA 92264  
Phone 760-320-1048  
Fax 760-320-1470

**RIVERSIDE**  
4065 County Circle Dr #104  
Riverside, CA 92503  
Phone 951-358-5172  
Fax 951-358-5017