



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

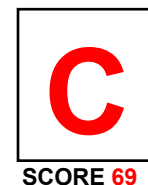
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Valentino's Pizza & Sports Bar				DATE 9/1/2022		TIME IN 1:40 PM		TIME OUT 6:30 PM	
ADDRESS 780 Ramona Expwy Ste. F,G, Perris, CA 92571				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Kirilose Mansour				EMAIL kaemansour@gmail.com				Major Violations 1	
PERMIT # PR0064588	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 9/09/2022	FACILITY PHONE # (951)943-3000	PE 3620	DISTRICT 0014	INSPECTOR NAME Maxine Martinez	Points Deducted 31	

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



☒ 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			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	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		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 contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized		4	2
Discussed 200ppm Quat- manuel/ 100F wash /					

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, display			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 Handwashing sinks 100F°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 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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1. FOOD SAFETY CERTIFICATION

POINTS

2

Inspector Comments: Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.
Observed the Food Safety Manager Certificate missing from the facility. Email proof of enrollment in a Food Safety Manager course by 10/01/2022 to MaxMartinez@rivco.org. Provide current/valid Food Safety Manager Certificate by 11/30/2022 and email to MaxMartinez@rivco.org.
Failure to comply may result in further legal action (i.e. hearing, citation).

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments: Unobstructed, accessible, and clean handwashing sinks in good repair shall be provided.
Soap and paper towels (or drying device) shall be provided in approved dispensers.

Observed at the handwashing sink located next to the mop sink no paper towels, no soap, chemical bottles in basin of sink and white buckets blocking access to handwashing sink. Provide paper towels and soap at the handwashing sink. Maintain handwashing sink clean and easily accessible at all times.

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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

Observed the following out of temperature at the cold-top unit:

1) Mozzarella cheese at 45-55°F. Cook stated it had been there for approximately an hour ago. The mozzarella cheese was relocated to the walk-in cooler to rapidly cool.

2) Meatballs at 54°F. 6 meatballs discarded.

3) Pepperoni at 57°F. 1lb discarded.

4) Chicken at 50°F. 50lbs discarded.

5) Pizza sauce at 43-57°F. 1/2lb discarded.

6) Sliced tomatoes at 59°F. 1/2lb discarded.

7) Diced tomatoes 45°F. 8oz discarded.

Cook stated all items listed above had been there since 9:30 am when inspector took food temperatures was at 2:30pm. It has been more than 4 hours. Cook was instructed to discard all food items listed above.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, sanitized, and air dried.

1) Observed the meat slicer to have old food debris. Clean and sanitize meat slicer.

2) Observed an accumulation of a red and gray residue inside ice machine on shield deflector, not in contact with the ice. Empty the ice machine, clean and sanitize the inside and ice shield deflector.

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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21. HOT AND COLD WATER AVAILABLE

POINTS

2

Inspector Comments: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Measured hot water at 3-compartment sink at 112F. Measured hot water at prep sink at 117F. Measured hot water at mop sink at 105F. If water continues to decrease in temperature facility needs to voluntarily close until hot water has been restore. Maintain hot water at a minimum of 120°F at all three faucets. Repair or replace water heater.

*Re- inspection is set for 9/9/22.
Failure to comply can result in penalties (citation, hearings and etc.)

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Inspector Comments: Properly dispose of soiled mop water into the approved sewage system. Observed soiled mop water in bucket next to the mop sink. Dispose of soiled mop water in mop sink after each use.

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: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed numerous live and dead fruit flies, two flies and a spider throughout the facility including in the food preparation areas and storage areas. Eliminate all flies and spiders from the facility. According to the operator the facility does not receive pest control. Operator was unable to provide an invoice for pest control service at the time of the inspection.

*Provide inspector with a pest control invoice by 9/9/22.
Failure to comply can result in penalties (citation, hearings and etc.)

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)

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. Facility shall only use approved pest control measures.

Observed the unapproved vermin proofing:

- 1) Hot shot fly spray, near the 3-compartment sink.
- 2) Sticky fly tape on the wall near the bar. (Numerous dead flies on the tape)
- 3) Two unapproved fly traps (large styrofoam cups with liquid) throughout facility. One stored near the mop sink and one stored near the bar. Dead flies in the styrofoam cups.

Remove all unapproved traps for flies.

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)



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25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Observed a customer walk into the kitchen grabbed a pizza box and proceeded to open the pizza box, serving himself a slice of pizza. Operator was asked who was the man, she stated he is a customer that wanted a pizza slice. Operator was instructed not to allow non-employees into the kitchen during operating hours. To prevent any possible cross contamination or anything hazardous.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled.

Observed 4 chemical bottles not labeled properly stored beneath the bars 3-compartment sink. Ensure all chemical bottles properly labeled.

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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: Food shall be stored at least 6 inches above the floor on approved shelving.

Observed food (milk, purple onions, pepperoncini's) in the walk-in cooler to be stored on the floor. Discontinue to store food on floor. Maintain all food items 6' inches off the floor.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

1) Observed cardboard boxes being used as a mat to prevent anyone falling or slipping. Discontinue to use cardboard boxes as mat replacements in the facility. Cardboard boxes are not an approved equipment.

2) Observed fryer leaking oil onto floor. Make the necessary repair to fryer. Ensure fryer oil is not being disposed into any drains.

3) Observed white cutting board on the cook line to be stained, excessively scratched and chipped. Provide a new cutting board for the cook line.

4) Observed torn gaskets at the 3 door cold-top unit near the pizza oven. Replace torn gasket to be in good repair.

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



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

POINTS

1

Inspector Comments: All utensils and equipment shall be maintained clean.
Observed the following in need of cleaning:

- Food debris on prep tables in the kitchen. Remove food debris and maintain prep tables clean at all times.
- Calcium and dirt residue on the splash guard next to the front handwashing sink. Maintain splash guard clean at all times.
- Dirt debris on both handwashing sink. Maintain handwashing sinks free on debris and clean at all times.
- Old burnt food debris on the pizza belt, in the inner oven parts. Clean and remove food debris.
- Dust and grease build up on the hood filters above the fryer. Clean hood filters.
- Food debris on the outer surface of the dough sheeter. Remove food debris and maintain dough sheeter clean at all times.
- Dust build-up on fan guards in the walk-in. Remove dust from fan guards and maintain clean.
- Black residue in the basin of the mop sink. Remove black residue and maintain mop sink basin clean.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: 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.
Observed majority of the lights in the kitchen not operating, two hood lights not operating, one hood light without a shield protection and one ceiling light cover slightly broken.
Ensure to fix lighting in the facility, change hood light bulbs, provide a shield light bulb protection and replace the broken ceiling light cover.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Inspector Comments: An accurate thermometer shall be provided for each hot and cold holding unit in a readily visible location.
Observed no thermometer in the walk-in cooler and in the 3 door reach-in cooler.
Provide an accurate thermometer for the walk-in and the reach-in cooler.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Wiping cloths used to clean up food spills, used more than once shall be stored in sanitizer buckets of an approved concentration (100ppm chlorine).
Observed the following:
Multiple used/ moist wiping cloths stored on the counter tops throughout the cookline. Discontinue the storage of wiping cloths in this manner and ensure to properly store the wiping cloths inside the sanitizer bucket in between uses. The improperly stored wiping cloths were stored as described:
1) On the prep tables
2) One the cook line
3) On the counter
4) Beneath the fryer
5) In the handwashing sink
6) Next to the ice machine
7) At the bar
8) On the floor
9) On the dry storage racks

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet tissue shall be provided in a permanently installed dispenser at each toilet.
Observed in the womens restroom no soap and no paper towels in the dispensers.
Provide paper towels and soap in the dispenser at all time.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: The premises of each food facility shall be maintained clean and free of all items not necessary to the operation of the facility.
Cleaning supplies, personal items, and other non-food items shall be properly stored.

-Observed the following:

- 1) Personal phones at the bar.
- 2) Personal red bull drink stored on the dry storage rack.
- 3) Person purse hanging from the dry storage rack
- 4) Personal mac & cheese stored with dry topping on prep table.
- 5) Personal cake stored next to food in the walk-in.
- 6) Personal food stored on keg in the walk-in.
- 7) Personal chocolate Whoopers stored near ice machine.

Store all personal items in a designated area or lockers. Provide a designated container in walk-in labeled employee's food.

-Observed numerous broken equipment stored neat the 3-comaprtment sink. Remove all equipment by 9/9/22. Failure to comply can result in penalties (citation, hearings and etc.)

-Observed numerous unnecessary personal items in the office and in an open space storage area near the large dinning room. Remove all unnecessary items and clutter by 9/9/22. To prevent any possible vermin infestation. Failure to comply can result in penalties (citation, hearings and etc.)

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)



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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.
Observed the base cove around the bar to be missing tiles and broken tiles.
Make the necessary repairs to the base cove around the bar to be 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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be maintained clean.
Observed floors and walls throughout the facility and the walk-in to have excessive food residue and debris.
Maintain floors and walls cleaned at all times.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler.
Observed 7 food handler cards missing at time of inspection. Ensure all employees obtain a valid Riverside County food handler card.
Comply within a week.

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)

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: See violation #7.

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

The report was discussed with Mariam Hanna and will be sent via email.
At the is time the facility has failed to meet the minimum requirements of the California Health and Safety Code. "A" card removed, "C" card posted. "C" must remain posted until removed by a member of this department.
Failure to maintain "C" posted may result in further legal action. Reinspection for correction of violations noted on this report set for 9/9/22.

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.



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Signature

Mariam Hanna
Person in Charge
09/01/2022

Maxine Martinez
Environmental Health Specialist
09/01/2022

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

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!



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