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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME CHURCHES CHICKEN #5734							11112111		TIME OUT 12:58 PM		
						FACILITY DESCR Not Applical					
PERMIT HOLDER						EMAIL					
Best American Hospitality Inc.						Not Specifie	d		Major Vi	olations	0
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0007612	09/30/2020	Routine inspection	Next Routine	(562)494-9999	3620	0017	Shakeya Rhodes		Points De	ducted	15

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 8

OUT = Out of compliance

0	In = In	comp	oliance COS = Corrected on-site	0	N/O	= Not	observed
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	
ln		N/A	1. Food safety certification			2	(h)
			ServSafe- Hubert Godinez 8/20/21				ln
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES				In
(3)			2. Communicable disease; reporting, restrictions and exclusions		4		
(=)	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
ln			6. Adequate handwashing facilities supplied and accessible			2	
			TIME AND TEMPERATURE RELATIONSHIPS				
(ln)	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 and records		4	2	
(ln)	N/O	N/A	9. Proper cooling methods		4	2	
(3)	N/O	N/A	10. Proper cooking time and temperature		4	2	ln
In	N/O	N/A	11. Proper reheating procedures for hot holding		4		
			PROTECTION FROM CONTAMINATION				
In	N/O	N/A	12. Returned and re-service of food			2	(ln)
ln			13. Food: unadulterated, no spoilage, no contamination		4	2	
_							

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
ln	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
In		N/A	18. Compliance with variance, specialized process, and HACCP			2
			plan CONSUMER ADVISORY			
In		(N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 154.1F at 3-compartment sink°F			
			LIQUID WASTE DISPOSAL			
(ln)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(h)			23. No rodents, insects, birds, or animals		4	2
(h)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT	
25. Person in charge present and performs duties, demostration 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 (
29. Washing fruits and vegetables		
30. Toxic substances properly identified, stored, used		
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified	1	
32. Consumer self-service		
33. Food properly labeled; honestly presented; menu labeling	1	

14. Food contact surfaces: clean and sanitized

100ppm quaternary ammonia / 108.7F

N/O

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	0
44. Premises; personal item storage and cleaning item storage	1

(2)

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	0			
49. Food Handler certifications available, current, and complete				
50. Grade card and signs posted, visible				
COMPLIANCE AND ENFORCEMENT				
51. Plans approved / submitted				
52. Permit available / current	O			
53. Permit suspended / revoked				
54. Voluntary condemnation				
55. Impound				

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CHURCHES CHICKEN #5734

DATE 11/4/2019

PERMIT # PR0007612

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

Inspector Comments: Observed the following:

2

- 1) Employee wash hands at 3-compartment sink using bucket of soap water mix used for utensil washing.
- 2) Employee handle money then handle ice scoop.
- 3) Employee removed gloves and began handling clean equipment at 3-compartment sink.

Ensure employees are properly washing their hands at the handwashing sink and between tasks to prevent contamination.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: In-use food-contact equipment or utensils used for potentially hazardous foods shall be replaced or properly washed, rinsed, and sanitized at least every 4 hours. Observed sanitizer concentration measured at 100ppm quaternary ammonia during active warewashing. Employee refilled compartment with sanitizer concentration of 300ppm quaternary ammonia.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments: Observed the following:

2

- 1) Ice tray lid stored open throughout inspection. Maintain ice tray lid closed between uses.
- 2) Employee use cup to scoop ice inside ice tray. Ensure employee uses an approved scooping utensil to prevent contamination.

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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments: Observed the following:



- 1) Malfunctioning hot water knob at handwashing sink. Employee was able to loosely reattach knob by end of inspection.
- 2) Missing soap dispenser lid at handwashing sink inside men's restroom.
- 3) Torn door gasket at 1-door freezer near fryers.
- 4) Rusted shelving inside walk-in cooler.
- 5) Peeling rubber on handle of tongs stored at hot holding unit.

Repair/replace damaged or missing equipment.

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

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

- 1) Unclean door gaskets and bottom shelving inside 1-door freezer near fryers.
- 2) Unclean inner surfaces of ice machine.

"Clean and maintain equipment.

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

Inspector Comments: Observed the following:



- 1) An accumulation of pans and an ice tea dispenser stored at food preparation sink. Discontinue storing equipment at food preparation sink. Repeated violation from previous inspections on 5/14/19, 5/31/19 and 11/13/18. Citation issued.
- 2) Scooping utensil for biscuit dough stored in turbid water of 50.8F near oven. Discontinue storing scooping utensil in water less than 135F to prevent bacterial growth.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

Inspector Comments: Observed the following:



- 1) Wiping cloths stored on cutting board of cold-top cooler near ice machine.
- 2) No detectable sanitizer inside bucket stored at battering station.

Ensure wiping cloths are stored inside sanitizer bucket with approved sanitizer concentration when not in use.

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))

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

bin lids closed when not in use.

Inspector Comments: Maintain dumpsters covered when not in use. Observed trash bin lids open at time of inspection. Maintain trash bin lids closed when not in use.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.7, 114257.1)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

Inspector Comments: Observed empty toilet paper dispenser inside men's restroom. Provide toilet paper to dispensers at all times.

1

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

Inspector Comments: Observed damaged base cove tiles inside walk-in cooler. Repair damaged base cove tiles.

1

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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46. FLOORS, WALLS, AND CEILINGS: CLEAN



Inspector Comments: Observed the following:

- 1) Unclean floors and floor sink below front counter.
- 2) An accumulation of grease on floor below fryers.
- 3) Black mold-like substances on wall above 3-compartment sink.
- 4) An accumulation of empty boxes on floor blocking rear exit door.
- 5) An accumulation of water on floor near walk-in freezer. Repair walk-in freezer door to prevent melted ice from leaking onto floor.
- 6) An accumulation of grease and food debris on walls behind fryers.
- 7) Unclean floors throughout walk-in cooler.

Maintain floors clean.

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

48. LAST INSPECTION REPORT AVAILABLE



Inspector Comments: Observed last inspection report not available. Ensure inspection reports are printed and a copy is left on-site at all times.

Violation Description: A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE





Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. Observed 2 expired food handler cards. Ensure all employees obtain a valid Riverside County food handler card within 1 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)

52. PERMIT AVAILABLE AND CURRENT



Inspector Comments: Observed expired permit. Obtain and post a current copy of health permit.



Violation Description: A food facility shall not be open for business without a valid permit. (114067 (b-c, I, j), 114381 (a), 114387)

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Overall Inspection Comments

Hot water knob at handwashing sink must be properly repaired by 11/5/19.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (85 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 800 S Sanderson Ave. Hemet, CA on 11/12/19 at 8:00AM. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact Shakeya Rhodes with any questions (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.

inclusive of the Health and Safety Code. For more infor-	mation visit our website at www.ffvcoen.org.
Signature	
Hypert Run	Shakuyh Rhodes
Hubert Godinez	Shakeya Rhodes
Person in Charge	Environmental Health Specialist
11/04/2019	11/04/2019

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

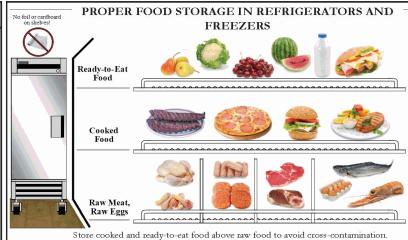
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath and Safety Code Section 114411:

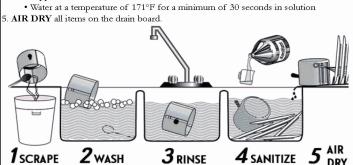
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly 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
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

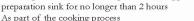
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

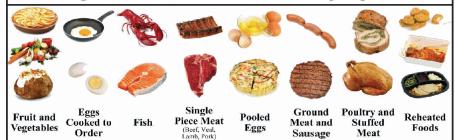
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



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

DES-31 (REV 10/18)