



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

[www.rivcoeh.org](http://www.rivcoeh.org)

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

FACILITY NAME <b>Hotlanta</b>					DATE 6/21/2018		TIME IN 11:15 AM		TIME OUT 12:30 PM	
LOCATION 3950 Pierce St Ste.B, Riverside, CA 92506					Facility Description Not Applicable					
PERMIT HOLDER Norman Boyd					E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0065998	EXPIRATION DATE: 10/31/2018	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (951)352-7390	PE 3620	DISTRICT 0003	INSPECTOR NAME Randell George		Points Deducted 3	

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.

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**SCORE 97**

○ 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 John Williams			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & exclusions		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 properly		4	2
○ In		6. Adequate handwashing facilities supplied & accessible			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 & records	4	2
○ In	N/O	N/A	9. Proper cooling methods	4	2
○ In	N/O	N/A	10. Proper cooking time & temperatures	4	2
○ In	N/O	N/A	11. Proper reheating procedures for hot holding	4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A	12. Returned and reserve of food		2
In			13. Food: unadulterated, no spoilage, no contamination	4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	4	2

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, display		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 120 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			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 storage	2
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. 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 repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	○ 2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	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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PR #  
PR0065998

## 9. PROPER COOLING METHODS

POINTS  
0

**Inspector Comments:** 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. Do not use trash bags to hold chicken. Use only food grade bags.

## 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. Beverage dispenser ice machine requires cleaning. Mop sink drain and wall behind requires cleaning. Cover rolled extension cord to prevent debris build up.

## 37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS  
1

**Inspector Comments:** Utensils and equipment shall be handled and stored so as to be protected from contamination. Do not use restroom for food contact surfaces. Cap all unused gas lines and keep clean.

## 49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS  
0

**Inspector Comments:** All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card within one week of commencing work. Provide copy of food handler cards required to be replaced to rgeorge@rivco.org

## Overall Inspection Comments

No summary comments have been made for this inspection.

**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

Shannon Hawkins  
Person in Charge  
06/21/2018

Randell George  
Environmental Health Specialist  
06/21/2018