



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Harry's Cafe				DATE 8/10/2022	TIME IN 3:30 PM	TIME OUT 9:30 PM
ADDRESS 748 W Ramona Expwy, Perris, CA 92871				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Andreas Psaras				EMAIL harryscafe@gmail.com		Major Violations 4
PERMIT # PR0052472	EXPIRATION DATE 04/30/2023	SERVICE Routine inspection	REINSPECTION DATE 12/10/2022	FACILITY PHONE # (951)943-7200	PE 3621	DISTRICT 0014
INSPECTOR NAME Leslie Aranda					Points Deducted 33	

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 Monica Ulloa, State Food Safety, 3/25/27			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	N/A	+	4	2
In	N/O	N/A		4	2
In	N/O	N/A	+	4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	+	4	2
Discussed chlorine 100ppm / Discussed water >100F					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			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		4	2
WATER / HOT WATER					
In		21. Hot and cold water available Water Temperature 3-comp sink: 135°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	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	○
55. Impound	○



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed the following:

-An employee using his clothing to wipe off the grease off his gloves then proceeded to handle customers food without washing his hands. The corrective action was that the inspectors instructed the employee to wash his hands. They proceeded to do so for over 15 seconds with warm water, soap, and dry with paper towels prior to putting on new gloves.

Ensure all employees are washing hands after each task. In addition, observed no employees washing their hands during the time of the routine inspection. Hands were only being washed if only they were told by the inspector. Ensure employees wash their hands for a minimum of 10-15 seconds with warm water (100 F) and soap any time tasks change, an unsanitary act has been conducted, or any time the hands have been contaminated.

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)



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7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

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Inspector Comments: Potentially hazardous food shall be held at 135F and above or 41F and below. Observed the following out of temperature:

1. In the Pepsi sliding door refrigerator:

-A container of sour cream with an internal temperature of 45F that had been placed there less than 4 hours prior. The corrective action was to relocate the sour cream inside the walk-in cooler to RAPIDLY cool. This was corrected on site

-Ranch cups with an internal temperature between 45-52F that had been placed there less than 4 hours. The corrective action was to relocate the ranch cups inside the walk-in cooler to RAPIDLY cool. This was corrected on site.

-Red salsa cups with an internal temperature at 56F that had been placed there less than 4 hours. The corrective action was to relocate the red salsa cups inside the walk-in cooler to RAPIDLY cool. This was corrected on site.

-Rockview chocolate milk with an internal temperature of 45F that had been placed there over 4 hours prior. The corrective action was to voluntarily discard the chocolate milk. This was corrected on site and discarded.

-A metal container of whipped butter with an internal temperature of 53F. The person in charge stated that it had been placed there over 4 hours prior. The corrective action was to voluntarily discard the whipped butter. This was corrected on site and discarded.

-Whipped butter cups with an internal temperature of 47F. The person in charge stated that it had been placed there over 4 hours prior. The corrective action was to voluntarily discard the whipped butter. This was corrected on site and discarded.

-Styrofoam containers of cheesecake slices with an internal temperature of 47F. The person in charge stated it had been placed there over 4 hours prior. The corrective action was to voluntarily discard the cheesecake slices. This was corrected on site and discarded.

2. In the cold holding unit adjacent to the cookline:

-Sliced tomatoes placed on top of cut lettuce with an internal temperature of 58F in which the sliced tomatoes had been placed there approximately 1 hour prior. Instruction was given to relocate the sliced tomatoes to a cold holding unit or to RAPIDLY cool the food item. This was corrected on site and the cooks placed ice on the tomatoes to rapidly cool them.

-Sliced tomatoes with an internal temperature of 59F in which the sliced tomatoes had been placed there approximately 1 hour prior. Instruction was given to relocate the sliced tomatoes to a cold holding unit or to RAPIDLY cool the food item. These were relocated to the cold holding unit.

-Shredded cheese with an internal temperature of 53F in which the cheese had been placed there approximately 1 hour prior. Instruction was given to relocate the cheese to the cold holding unit or to RAPIDLY cool the food item. These were relocated to the cold holding unit.

-Pancake batter with an internal temperature of 56F in which the pancake batter had been placed there approximately 1 hour prior. Instruction was given to relocate the pancake batter to the walk-in cooler to RAPIDLY cool the food item.

3. In the cold drawers under the cookline equipment:

-American cheese with an internal temperature of 46F in which the cheese had been placed there approximately 1 hour prior. Instruction was given to relocate the cheese to the cold holding unit and RAPIDLY cool it.

4. In the cold drawers under the hot holding equipment (on the side near the customer self service):

-Cut ham with an internal temperature of 45F in which the cut ham had been placed there approximately 1 hour prior. Instruction was given to relocate the cut ham to the cold holding unit to RAPIDLY cool it.

-American cheese with an internal temperature of 45F in which the cheese had been placed there approximately 1 hour prior. Instruction was given to relocate the cheese to the cold holding unit to RAPIDLY cool it.

-Feta cheese with an internal temperature of 45F in which the cheese had been placed there approximately 1 hour prior. Instruction was given to relocate the feta cheese to the cold holding unit to RAPIDLY cool it.

-Swiss cheese with an internal temperature of 46F in which the cheese had been placed there approximately 1 hour prior. Instruction was given to relocate the cheese to the cold holding unit and RAPIDLY cool it.

5. On the prep tables in the cookline:

-A metal container of grilled chicken with an internal temperature of 122F. One of the cooks stated it had just been cooked (less than 30 minutes prior) and was placed there. Instruction was given to either reheat to 165F and hot hold at 135F and above, or RAPIDLY cool to 41F and below within 6 hours.

-A plastic container filled with plastic cups of ranch. There was ice but barely touching the ranch cups at the bottom of the plastic container. The internal temperature of the ranch cups at the top measured 79F. The employee stated they been out for approximately 2 hours. Instruction was given to IMMEDIATELY relocate them to the walk-in cooler or cold holding unit to rapidly cool. The employee placed a deeper ice bath slurry to cover ALL of the ranch cups. Ensure the ice bath is encompassing all of the ranch cups to ensure they are maintained at 41F and below.



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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)

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

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.

Observed the following food items in the walk-in cooler that had been improperly cooled since the day prior:

- 1) White gravy (6lbs), thick gravy inside a deep plastic container
- 2) Beef gravy (6lbs), thick gravy inside a deep container
- 3) Chicken wings (30lbs), a large amount of chicken wings inside of plastic containers
- 4) Raw chicken breast (15lbs), a large amount of raw chicken inside of a deep plastic container
- 5) Vegetable soup (5lbs), a large amount of soup inside of a deep plastic container
- 6) Pancake batter (5lbs), a large amount of pancake batter inside of a deep plastic container
- 7) Ranch dressing (50lbs), a large amount of ranch dressing inside of deep plastic containers

The above listed potentially hazardous food items were voluntarily discarded as the person in charge stated the food was placed in walk-in cooler the day before to cool. The food items were not RAPIDLY cooled in an approved manner and therefore were discarded.

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)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: 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 with no accumulation of dust, dirt, food residue, and other debris. Observed the following:

-A strainer located in the clean utensils storage with food debris on the underside of where the strainer meets the metal outline. This was shown to the person in charge and instruction given to re-warewash the strainer and remove the food debris.

-The facility was actively warewashing and when the low temperature dishmachine was tested, the sanitizer at the surface of the utensil measured 10ppm chlorine. The facility was instructed to immediately discontinue the use of the low temp dishmachine and all dishes that had been washed and were going to be washed, to be re-warewashed using the 3-compartment sink. The low-temp dishmachine was impounded and is to remain impounded until a re-inspection is scheduled and this Department verifies repairs and the sanitizer dispensed at the surface of the utensils prior to re-using it.

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)

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

POINTS

1

Inspector Comments: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals and vermin. Observed the following:

-2 cans of Real Kill Ant and Roach spray adjacent to the personal microwave and 2 cans inside the employee restroom. This is not an approved method of pest control. Discontinue the use of this unapproved pest control and only use approved pest control within the food facility.

-The air curtain with excess dust build-up. Remove the excess dust build-up and maintain the air curtain in clean working order at all times.

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 and shall be trained in food safety as it relates to their assigned duties. Observed the following:

-Employees were unaware of the proper cold holding temperature when asked. Education was provided on site that it should be 41F and below.

-Employees were unaware of the proper warewash method, they stated wash, rinse, and wash again. Education was provided on site on the proper warewashing method of "scrape the excess food, wash in water >100F and soap, rinse in clean water, and sanitize in a concentration of bleach 100ppm for a minimum of 20 seconds fully submerged.

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)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: All food shall be separated and protected from contamination. Observed the following:

- A metal spoon directly inside the metal container of feta cheese in the cold drawer under the hot holding unit across from the cookline equipment. Instruction was given to properly store the utensil so that the handle does not get buried in the food and could result in contamination of the food item.
- The ice scoop stored directly inside the drive thru ice bin with the handle touching the ice for human consumption.
- The ice scoop stored directly inside the large ice bin with handle touching the ice for human consumption.
- The ladle scoop directly inside the pineapple jelly metal container with the handle touching the pineapple jelly for human consumption. Jelly stored next to large ice machine.
- In the dry storage area, the metal scoop stored directly inside a white powdery substance (salt, sugar) in a non-labeled yellow bucket with the handle touching the white powdery substance for human consumption.
- The metal scoop stored directly inside a white bin with the handle touching the white powdery substance (salt, sugar) for human consumption in a non-labeled white bin.
- Uncovered food inside the Pepsi sliding door cooler:
 - A metal container of peppercinins
 - A metal container of batter for the French toast
- Uncovered food inside the cookline area:
 - A metal container of bacon in front of the flat top grill, near the cookline aisle.
- Uncovered food inside the walk-in cooler:
 - Sliced battered zucchini
 - Sliced battered onions
 - Three large deep plastic containers of shredded cheese
 - One large deep metal container of sliced tomatoes
 - One large deep plastic container of shredded lettuce
 - One large deep plastic container of beef
 - One large deep plastic container of diced red onion
 - One large deep plastic container of pico de gallo
 - One large deep plastic container of tossed salad
 - One large deep metal container of refried beans
 - One large deep plastic container of chill
 - Three larger deep plastic containers of chicken wings
 - One larger plastic container of vegetable soup
 - One larger plastic bucket of pancake batter
 - One larger plastic bucket of barbeque sauce
 - One metal container of cooked chicken
 - One larger brown plastic barrel of raw seasoned chicken
- Uncovered food in the single door reach-in freezer located next to the drive through window:
 - One metal pan of Fried chicken
 - One metal pan of fried chicken patties
 - One box of taquitos with the top cut out

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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments: -Observed an unlabeled bulk food container with a white powder substance in the dry storage area without a label. Ensure all bulk food containers are properly labeled as to its contents.

Observed food in the walk-in cooler, freezer and dry storage area 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))



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32. CONSUMER SELF-SERVICE

POINTS

1

Inspector Comments: Consumer self service areas shall be properly maintained. Open food shall be displayed and dispensed in an approved manner that protects the food from contamination. Observed the following:

-A cold top unit placed in the customer self service area adjacent to the customer soda machine, in which the top part of the cold top unit had pico de gallo, pickled jalapenos, salsa, cut lemons, and packaged creamers without a sneeze-guard or protection. In the bottom door of the cold top unit, there were covered containers of pico de gallo, whipped butter, ketchup bottles, and ranch. The bottom door of the cold top unit did not have a lock and was easily accessible by customers.

This unit is NOT approved for customer self service in this manner. Ensure to provide proper protection for the food (i.e. sneeze-guard, locking the bottom door, etc). If the food is unable to be protected, remove this unit from the customer self service and ensure only authorized employees have access to this unit.

Violation Description: Consumer self-service areas shall be properly maintained. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: All utensils and equipment shall be approved and maintained in good repair. Observed the following:

-Split gaskets in the cold drawers (storing the American and Swiss cheese) under the cookline equipment and in the walk-in cooler door. Replace the split gaskets in an approved manner with an approved material.

-A damaged plastic spatula in the clean utensils storage with jagged/ damaged spatula component. Instruction was given to remove the damaged utensils from the facility as it is no longer smooth, sealed, and easily cleanable.

-Deteriorated caulking at the ends of the stainless steel prep tables in the back warewashing area, as observed food debris build-up. Remove the food debris build-up and re-caulk the table edges to prevent food build-up.

-A plastic container with holes and missing plastic on the bottom surface of the plastic container. Remove the damaged plastic container and remove utensils and equipment from the facility once in disrepair.

-A metal strainer near the warewashing area with metal wires beginning to fray from the wire outline. Remove the damaged metal strainer and remove utensils and equipment from the facility once in disrepair.

-A food utensil placed as the front component of a drill. This is not an approved utensil or equipment to be used within the food facility. Remove this item from the food facility and discontinue its use.

-The re-use of single use plastic containers of "soup base chicken special" throughout the facility (i.e. storing bulk food of sugar or salt, storing the gravy inside the walk-in cooler). Discontinue the use of single-use containers and only use approved food grade containers.

-The front pepsi cooler holding potentially hazardous food at an internal temperature of 48F. This unit was impounded and only non-potentially hazardous food was allowed inside (bottles of water, vinaigrette dressings, and thousand island dressing). This unit is not to be used for potentially hazardous food until it is repaired, holding 41F and below, and verified by a member of this Department.

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 the sliding track of the Pepsi sliding door cooler. Remove the food debris and maintain the sliding track clean at all times.
- The cookline hood filters, as observed excess grease build-up on the hood filters. Ensure the hood filters are regularly cleaned and maintained clean at all times.
- The drawer insert containing the strawberry and pineapple jams, as the metal cover above the drawer insert was observed soiled with food debris. Ensure this area is cleaned regularly as this is the protective cover for the strawberry and pineapple jams.
- The buckets of waste oil collection (under the 3-compartment sink), as they were observed visibly soiled on the outside of the buckets. Regularly clean the buckets and maintain them clean at all times.
- The sliding trays in which the dirty utensils and equipment go inside when being warewashed in the low temp dishmachine, as observed excess calcification build-up. Remove the excess calcification build-up and keep these sliding trays clean at all times.
- The walk-in cooler fan covers, as observed excess dust on them. Remove the excess dust and maintain them clean at all times.
- The customer soda machine, as observed excess build-up on the metal attachment behind the ice chute and on the white handle adjacent to the ice chute. Remove the build-up and maintain this clean at all times.
- The nozzles for the orange juice and other fruit beverages, as observed excess residue build-up. Remove the residue build-up and maintain the nozzles and surrounding area clean at all times.
- The metal scoop for the bulk food container of the white food substance, as it was observed excessively soiled at the handle. Regularly clean the metal scoop and maintain it clean at all times.

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

1

Inspector Comments: Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. Observed the following:

- 3 cast iron grill presses stored on the stainless steel area above the flat top grill, directly over a soiled wiping cloth. Discontinue the storage of the cast iron grill presses in this manner and ensure to store them in an approved manner.
- Styrofoam containers stored on the top shelves throughout the cookline (above the Pepsi sliding door cooler and above the cash register side hot holding unit), with the food contact surface exposed. Discontinue the storage of these styrofoam containers in this manner and ensure to store them in an approved manner, protected from possible overhead contamination.
- One (1) CO2 tank not secured stored in the dry storage area. Properly secure tank to a rigid structure to prevent safety hazard. Pressurized cylinders must be securely fastened to a rigid structure.
- Coffee filters sitting on the counter next to the coffee machine without any overhead protection. Provide protection over coffee filters to prevent any possible overhead contamination.

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)



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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:

- One sanitizer bucket measuring above 400ppm (chlorine) stored in the dining area. Maintain sanitizer solution at 100ppm.

- 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 flat grill
 - 2) One the cook line
 - 3) On the counter
 - 4) On the fryer
 - 5) A pile of damp cloths beneath the cook line
 - 6) Next to the handwashing sink

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

1

Inspector Comments: All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers. Observed dumpsters (2) without lid covers on and excessive waste rubbish on the ground. Person in charge stated they are having issues with the trash company and unreliable pick-up service. Instruction given to work with the trash company and increase the frequency of pick up as needed to prevent a nuisance in this area. Clean and remove rubbish off the ground. Maintain lid covers on dumpsters when not in used to keep vermin out.

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, 114245.6, 114245.7, 114257.1)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Inspector Comments: Toilet facilities shall be maintained clean, sanitary, and in good repair. Observed the following:

- Soiled build-up on the door to enter the employee restroom. Remove the build-up and maintain the door clean at all times.

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Harry's Cafe	DATE 8/10/2022	PERMIT # PR0052472
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44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments: Lockers of another approved area for personal belongings shall be provided. Provide a designated area for personal food to be stored. For example, a plastic container labeled employee food stored at the bottom rack in the walk-in cooler away from customer food. Observed the following personal items in an unapproved storage area:

-A personal bottle of electrolit beverage in the area in between the flat top grill and the cold drawers. Discontinue the storage of personal beverages near food prep and food storage to prevent possible cross contamination.

-Observed numerous personal drinks (personal cold brew, personal coffee creamer, personal pineapple chunks) in the bottom corner of the Pepsi cooler, adjacent to food for the food facility. Instruction was given to relocate the personal items to a designated area to prevent possible cross contamination.

-A personal Jarrito, LALA smoothies, and half consumed water jugs on top shelves inside the walk-in cooler, adjacent and above food for the food facility. Instruction was given to relocate the personal items to a designated area to prevent possible cross contamination.

-Personal half consumed water jug inside the walk-in freezer on a middle shelf adjacent and above food for the food facility. Instruction was given to relocate the personal items to a designated area to prevent possible cross contamination.

-Two bottles of prescription bottles inside a cardboard box and plastic wrap next to cans for the food facility. Instruction was given to relocate the personal items to a designated area to prevent possible cross contamination.

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)

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 following:

-Damaged cove base to the left and right side of the inside of the walk-in cooler. Repair the cove base in an approved manner with an approved material.

-Ceiling tile improperly installed with gaps located outside of the walk-in cooler. Ensure all ceiling tiles are secured properly in place. Ensure all flooring and base coving is in good repair and ceiling tiles in place.

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 the following:

-An accumulation of food debris and grease on the floor along the walls and under equipment throughout the facility.

-An accumulation of dirt and grease on the walls throughout the kitchen.

-An accumulation excessive old/dried food residue and debris on the floor in walk-in cooler.
Clean the walls and floors.

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 1 invalid and 1 missing food handler card at time of inspection. Ensure all employees obtain a valid Riverside County food handler card. Comply within a week (8/17/2022).

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)



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FOOD ESTABLISHMENT INSPECTION FORM

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54. VOLUNTARY CONDEMNATION

POINTS
0

Inspector Comments: See violation #7, see violation #9

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.

55. IMPOUND

POINTS
0

Inspector Comments: The low temp dishmachine was impounded due to improper sanitization of the food contact surfaces. See #14. The unit is to remain impounded until repairs are verified by a member of this Department.

-The front pepsi cooler, see #34

Violation Description: Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

Overall Inspection Comments

Joint inspection conducted by Leslie Aranda and Maxine Martinez.

This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (67=C). Due to repeated failed inspections within a two year period and the violations found during today's inspection, a suspension revocation hearing will be scheduled with this Department. Additional information to be provided soon. Downgrade re-inspection date will be determined. "A" card removed, "C" card posted. "C" card must remain posted, do not move, remove, or block placards to avoid penalty. "C" card is to remain posted until removed by a member of this Department. If you have any questions, contact Leslie Aranda at LAranda@rivco.org.

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	
<p>Signature not captured due to COVID 19 pandemic.</p> <hr style="border: 0; border-top: 1px solid black; margin: 10px 0;"/> <p>Monica Ulloa Person in Charge 08/10/2022</p>	<hr style="border: 0; border-top: 1px solid black; margin: 10px 0;"/> <p>Leslie Aranda Environmental Health Specialist 08/10/2022</p>

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



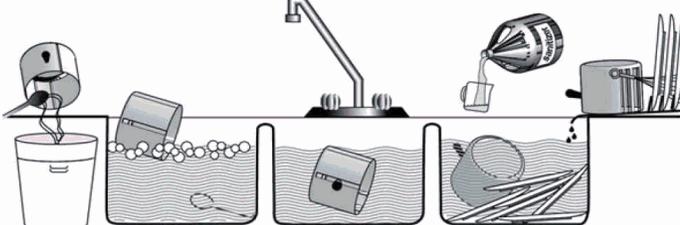
Raw Meat, Raw Eggs



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.



1 SCRAPE 2 WASH 3 RINSE 4 SANITIZE 5 AIR DRY

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

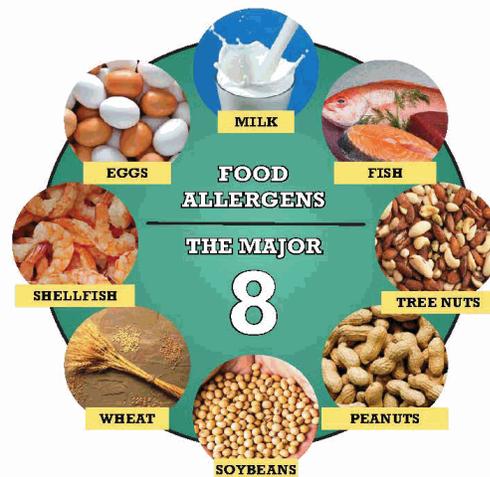


INTERNAL COOKING TEMPERATURES

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!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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

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 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
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 Indio, CA 92201
 Phone 760-863-8287
 Fax 760-863-8303

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 Murrieta, CA 92563
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