



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME SHOOTERS SPORTS & GRILL				DATE 2/28/2018		TIME IN 5:00 PM		TIME OUT 6:00 PM	
LOCATION 10226 INDIANA AVE, Riverside, CA 92503				Facility Description Not Applicable					
PERMIT HOLDER Fox Glen Family				E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0005540	EXPIRATION DATE 11/30/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (909)785-9588	PE 3620	DISTRICT 0004	INSPECTOR NAME Richard Conant	Points Deducted 5	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

A
SCORE 95

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
○ N/A = Not applicable

○ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Food safety certification Patrick Bennett			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
/ 3-compartment sink set up with 200ppm Quaternary Ammonia.					

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	4	2
120 Degrees 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			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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11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

POINTS

2

Inspector Comments: Any potentially hazardous foods cooked, cooled and subsequently reheated shall be brought to an internal temperature of 165°F for 15 seconds.

chili, marinara sauce, cheese sauce, inside steamer table measured at 100 degrees F. Informed cook to reheat at 165 Degrees F. prior to storing inside steamer for maintaining 135 Degrees F. or above.

Cook states the products were inside steamer when he arrived. Please ensure all reheated foods are reheated to a minimum of 165 Degrees F. on oven or range top. Thank you.

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.

Bar area fountain drink spigot soiled with white mold. Bartender cleaned and sanitized upon discussion. Please ensure all spigots for fountain drinks are cleaned and sanitized daily. If soiled spigots are not adequately cleaned during soaking, may need to scrub clean them with sanitizer. Thank you.

37. EQUIPMENT AND UTENSILS: STORAGE AND USE

POINTS

0

Inspector Comments: Utensils and equipment shall be handled and stored so as to be protected from contamination.

Observed ice bucket stored on side of hand wash sink. Ensure ice bucket is stored on top of ice machine to prevent contamination of ice bucket from hand washing.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean.

Observed the following:

1. wall tile above walk in cooler has open door panel on wall where a fan is located and blowing into the kitchen. This is not approved for a couple reasons. One. fan blowing attic debris into kitchen and vector access through ceiling is not sealed. seal wall panel permanently and/or allow access for repairs, but not allowed to stay open during operational hours. NOTE: no further notes allowed on this item. failure to comply will result in administrative citations with no exception. Upon next observation of said wall panel, if it is open, it will cause a citation. \$100.00 for first failure to comply, \$200.00 for second failure to comply, and \$500.00 for each additional failure to comply violations.

2. fire suppression system has ceiling tile open for access from vectors. seal ceiling tile around conduits to protect against vector access.

Both violations must be mitigated upon next routine inspections.



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Overall Inspection Comments

Overall Sanitation is very good. very organized and freezers have been cleaned. Restrooms have been remodeled. thank you.

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

Zay Smith (Owner)
Person in Charge
02/28/2018

Richard Conant (Inspector)
Person in Charge
02/28/2018