



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | |
|--|-------------------------------|-------------------------------|--------------------------------|--|--------------------|----------------------|
| FACILITY NAME Heavenly Donuts | | | | DATE 4/12/2019 | TIME IN 9:45 AM | TIME OUT 2:15 PM |
| ADDRESS 1161 Hidden Valley Pkwy #101, Norco, CA 92860 | | | | FACILITY DESCRIPTION Not Applicable | | |
| PERMIT HOLDER Sylvia Luna | | | | EMAIL sylvialuna397@yahoo.com | | Major Violation 0 |
| PERMIT # PR0068519 | EXPIRATION DATE 09/30/2019 | SERVICE Routine inspection | REINSPECTION DATE 4/19/2019 | FACILITY PHONE # (951)278-050 | PE 2620 | DISTRICT 0054 |
| INSPECTOR NAME Irene Goodman | | | | | Points 16 | |

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

B
SCORE 84

○ 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 NRFSP Maleny Magallon. ex: 10/14/2020. | | | 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 | 7. Proper hot and cold holding temperatures | 2 |
| In | N/O | N/A | 8. Time as a public health control; procedures and records | 2 |
| In | N/O | N/A | 9. Proper cooling methods | 2 |
| In | N/O | N/A | 10. Proper cooking time and temperature | 2 |
| In | N/O | N/A | 11. Proper reheating procedures for hot holding | 2 |
| PROTECTION FROM CONTAMINATION | | | | |
| In | N/O | N/A | 12. Returned and re-service of food | 2 |
| In | | | 13. Food: unadulterated, no spoilage, no contamination | 2 |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized Ammonia / 100 | 2 |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|---|-----|--|-----|
| In | 15. Food obtained from approved sources | | 4 | 2 |
| In | N/O | N/A | 16. Compliance with shell stock tags, condition, display | 2 |
| In | 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 |
| 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 | 2 |
| WATER / HOT WATER | | | | |
| In | | | 21. Hot and cold water available Water Temperature 120°F | 2 |
| LIQUID WASTE DISPOSAL | | | | |
| In | | | 22. Sewage and wastewater properly disposed | 2 |
| VERMIN | | | | |
| In | | | 23. No rodents, insects, birds, or animals | 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 | 1 |
| 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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

0

Inspector Comments: Observed no paper towels within paper towel dispenser in rest rooms. Provide paper towels within dispensers at all times.

Observed broken paper towel dispenser at hand washing station. Repair or replace paper towel dispenser.

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))

9. PROPER COOLING METHODS

POINTS

2

Inspector Comments: Observed tamales that were inside of a pot cooling on the donut fryer. The temperature of the tamales was 91F. Operator stated that the tamales had been out for an hour and that she cools them prior to putting them into the refrigerator. Operator put tamales into cooler to rapidly cool to 41F.

After heating potentially hazardous foods it needs to be rapidly cooled to 41F within 6 hours. Educated operator of proper cooling methods.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: Observed:

- a) Lettuce within reach in cooler that was covered in mold and leaking mold water. Operator threw the spoiled item away. Constantly check food and ensure food served is free from adulteration, spoilage and contamination.
- b) Half and half milk container stored in ice inside the ice machine. Mold was also observed on the ice tray and on the sides walls of the ice machine. Inspector instructed operator to melt away ice within ice machine in order to properly clean and sanitize. Clean and sanitize prior to use.
- c) A squirt bottle, containing simple syrup, at the front counter near the soda fountain with multiple dead gnats inside. Ensure food served is free from adulteration and contamination prior to next use.

Violation Description: All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)

15. FOOD OBTAINED FROM APPROVED SOURCES

POINTS

0

Inspector Comments: Operator stated that tamales were purchased from an approved restaurant (La Poblana) in La Puente. However, operator was not able to provide receipts because she left them at home. Maintain all receipts pertinent to this facility on site for review during inspections.

Violation Description: All food shall be obtained from an approved source. (113980, 114021(a,b), 114023-114031, 114041)

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

POINTS

2

Inspector Comments: Operator was unable to demonstrate proper ware washing techniques and was unable to state proper cooking temperatures for chorizo and eggs for burritos. Educated employee on proper ware washing techniques. Educated employee on proper cooking temperatures.

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:

- a) Handles of bulk foods scoops to have accumulation of food and grease. Properly clean and maintain cleanliness of bulk scoops. Store in such a way that the handle of the scoops are not in direct contact with food product.
- b) Frozen raw chicken was stored on the top shelves of the reach in freezer. Store all raw meats beneath ready to eat foods to avoid potential food contamination.
- c) Donut rack handles, underneath donut glazing station, have an accumulation of grease and food debris on them. Properly clean and maintain cleanliness of food contact items.

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

1

Inspector Comments: Observed:

- a) Fly swatter being stored underneath hand washing station. Discontinue use of fly swatter within the facility.
- b) Boba cup lid sealing machine and churro fryer at front service area. Information on equipment obtained. Will consult with plan check.
- c) Observed plunger stored under 3 compartment sink. Operator stated that the plunger is used when the 3 compartment sink floor sink over flows. Discontinue use of plunger. Permanently repair floor sink of 3 compartment sink to be fully functional at all times.
- d) Milk crate being used to store box of shortening off of the ground near the donut glazing area. Discontinue use of milk crates as storage units.
- e) Bulk bins underneath preparation table to have broken lids. Repair or replace lids.
- e) Shopping cart was being used by operator to collect trash in the facility. When shopping cart was filled, operator would then take it out to the dumpster. Discontinue usage of shopping cart and remove from facility.

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments: Observed operator washing dishes at 3 compartment sink in washing basin with bleach, 4 quat tablets and dish soap with hot water. Inspector provided education at time of inspection and instructed operator to rewash dishes and provide proper sanitizing strips.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

POINTS

1

Inspector Comments: Observed the following items soiled. Clean the following:

- a) All donut equipment.
 - b) Cappuccino machine
 - c) soda machine. Nozzles and back splash
 - d) Coffee machine
 - e) Ice machine
 - f) All cabinets for front service area
 - g) Reach in coolers and reach in freezers need to be organized and cleaned out. Also observed ice accumulation of reach in freezer. Remove ice accumulation.
 - h) Gaskets of reach on cooler
 - i) Hood of cook line. Observed grease accumulation.
- Deep cleaning throughout the facility needed in order to remove all accumulated dirt, food debris and grease throughout all of kitchen area.

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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Inspector Comments: Observed soiled wiping cloths stored in a sanitizer buckets with out sanitizer. Store wiping cloths in proper sanitizing levels at all times.

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))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed slow draining floor sink under 3 compartment sink due to food debris accumulated in floor sink strainer. When 3 compartment sink was quickly draining, observed water to over flow out of floor sink due to slow draining floor sink. Operator stated that they use a plunger to help the draining of the floor sink. Repair or replace and maintain floor sink to be fully functioning and in good repair. Properly clean and disinfect floor from waste water over flow.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

Inspector Comments: Observed dumpster bin and grease waste container to be opened. Dumpster bins and grease waste container lids must remain shut 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, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

0

Inspector Comments: Observed multiple personal items and food throughout facility. Separate personal items from business items in an approved manner.

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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

Inspector Comments: Observed accumulated dirt, food debris and grease on floors, walls and ceilings throughout the facility. Deep cleaning throughout the facility needed in order to remove all accumulated dirt, food debris and grease throughout all kitchen area.

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

47. NO UNAPPROVED PRIVATE HOMES/LIVING OR SLEEPING QUARTERS

POINTS

1

Inspector Comments: Observed baby play pen stored in kitchen area. Remove all living and sleeping quarters from the facility.

Violation Description: No sleeping accommodations shall be maintained or stored in any room where food is prepared, stored, or sold. (114285, 114286)



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Overall Inspection Comments

This facility has failed to meet the minimum health standards of the California Health and Safety Code with a score of 84, grade letter "B." Letter grade posted at front door. Do not remove or tamper with sign. A re-inspection date has been set for 7 days from today on 4/19/19 to ensure all violations have been corrected. If you have any questions regarding this report, contact our department at (951) 273-9140 or email Irene Goodman at IGoodman@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

maleny magallon
Person in Charge
04/12/2019

Irene Goodman
Environmental Health Specialist
04/12/2019

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."

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!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

| | | | | | | |
|--|--|---|--|---|--|---|
| BLYTE 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 |
|--|--|---|--|---|--|---|