



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

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

FACILITY NAME Rio Ranch Market #5						DATE 9/5/2018		TIME IN 4:45 PM		TIME OUT 5:15 PM	
LOCATION 460 E 4th St, Perris, CA 92570						Facility Description Juice Bar					
PERMIT HOLDER Yucaipa Trading Co Inc						E-MAIL Not Specified				Major Violation 0	
PERMIT # PR0054694	EXPIRATION DATE 01/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE # (951)443-322	PE 3619	DISTRICT 0016	INSPECTOR NAME Berenice Walters			Points 4	

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 96

○ 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 Santiago Santillan/Serv Safe/4-17-2022			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & ex		4	2
N/O	3. No discharge from eyes, nose, and mouth			2
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 pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS				
In N/O N/A	7. Proper hot and cold holding temperatures		4	2
N/O	8. Time as a public health control; procedures & record			2
N/O	9. Proper cooling methods			2
N/O	10. Proper cooking time & temperatures			2
N/O	11. Proper reheating procedures for hot holding			2
PROTECTION FROM CONTAMINATION				
N/O N/A	12. Returned and reserve of food			2
In	13. Food: unadulterated, no spoilage, no contaminatio		4	2
In N/O N/A	14. Food contact surfaces: clean and sanitized Quaternary Ammonia 200ppm /		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	2
N/O N/A	16. Compliance with shell stock tags, condition, displa			1
N/O N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
N/O N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
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 120F		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 storag	2
28. Food separated and protected from contamin	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	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 repa	2
35. Warewashing facilities approved; testing ma	1
36. Equipment / Utensils properly installed, clean	2
37. Equipment, utensils and linens: storage and	1
38. Adequate ventilation and lighting; designated a	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, supplie	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully e	1
46. Floor, walls and ceilings clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler cards available; current, vali	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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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

Inspector Comments: Replace leaking plumbing beneath display case. Replace deteriorated plastic hoses at 3 compartment sink.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS

2

Inspector Comments: Clean the following: Ice machine(mold) and beneath reach in refrigerator.

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.

Signature

M. Vazquez
Person in Charge
09/05/2018

Berenice Walters
Environmental Health Specialist
09/05/2018