



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

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Miss Donuts</b>				DATE 5/12/2021	TIME IN 10:15 AM	TIME OUT 1:15 PM
ADDRESS 420 N McKinley St #109, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Meng Huot Hor				EMAIL imissyoul68888@icloud.com		
PERMIT # PR0057339	EXPIRATION DATE 10/31/2021	SERVICE Routine inspection	REINSPECTION DATE 5/18/2021	FACILITY PHONE # (951)817-9105	PE 3620	DISTRICT 0054
					INSPECTOR NAME Jillian Van Stockum	Major Violations 2
					Points Deducted 20	

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.

B  
**SCORE 80**

**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 Kimberly Mann - exp. 10/03/2023			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	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	8. Time as a public health control; procedures and records		4	2
In	N/O	9. Proper cooling methods		4	2
In	N/O	10. Proper cooking time and temperature		4	2
In	N/O	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	N/O	12. Returned and re-service of food			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	14. Food contact surfaces: clean and sanitized	+	4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	16. Compliance with shell stock tags, condition, display	N/A		2
In	N/O	17. Compliance with Gulf Oyster regulations	N/A		2
CONFORMANCE WITH APPROVED PROCEDURES					
In		18. Compliance with variance, specialized process, and HACCP plan	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	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER					
In		21. Hot and cold water available Water Temperature above 120 F°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	1
55. Impound	1



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Miss Donuts</b>	DATE <b>5/12/2021</b>	PERMIT # <b>PR0057339</b>
-------------------------------------	--------------------------	------------------------------

**5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY**

**POINTS**  
**2**

**Inspector Comments:**

- 1) Observed the following regarding improper handwashing:
  - a) an employee to handle personal items with bare hands and don clean single-use gloves and resume food preparation without washing their hands
  - b) an employee to handle unsanitary items (i.e. customer money) at the cashier station, use hand sanitizer, and handle foods without washing their hands

The usage of gloves does not replace the necessity of handwashing. Ensure gloves are changed at any time tasks change or the gloves have been contaminated. Any time gloves are removed, the hands are to be washed prior to a new pair being donned. The usage of hand sanitizer does not replace the necessity of handwashing. 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.
  
- 2) Observed the following regarding the handwash station:
  - a) encrusted black buildup along the caulking surrounding the sink basin and splash guard. Maintain the handwash stations clean at all times to prevent potential contamination.
  - b) deteriorated faucet with corroded gaps and crevices observed rusted and difficult to clean. Maintain the handwash station clean and in good repair at all times. Make the necessary repairs in an approved manner to provide surfaces which are smooth, durable, nonabsorbent, and easily cleanable.
  - c) splash guard to be unsecured. Secure in an approved manner and eliminate gaps.

\*NOTE: The above listed are repeat violations.

**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)

**7. PROPER HOT & COLD HOLDING TEMPERATURES**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:**

- 1) Observed potentially hazardous foods measuring 52 - 54 F in the glass door "True" display cooler. The person in charge (PIC) advised the ec lairs, cream puffs, and cannolis were made less than 1.5 hours prior and relocated to a cooler holding below 41 F. PIC advised the half & half creamer and chocolate milk were held in the cooler for greater than 24 hours and voluntarily condemned and discarded (VC&D) the items (see item 54). The external display thermometer was observed to read 52 F, which PIC advised was an acceptable temperature. Extensive education was provided advising the proper holding temperature for cold-held food is at or below 41 F. The unit is hereby impounded (see violation 55) and a red impound tag was posted. Do not resume use of this unit until the unit has been repaired, an employee of this Department has verified the repairs, and written approval to resume use of the unit has been provided. Failure to comply will result in further enforcement action, including but not limited to Administrative Citation. Once removed from temperature control, potentially hazardous foods must be prepared and either cooked, served, or returned to temperature control within 2-hours. Maintain cold-held potentially hazardous foods at or below 41 F.
  
- 2) Observed the display thermometer in the impounded glass door "True" display cooler to be inoperable and the PIC advised the facility does not have a probe thermometer for verifying internal food temperatures. Provide working display thermometers inside all cooler units and provide a probe thermometer. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units.

**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)

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

**POINTS**  
**2**

**Inspector Comments:**

Upon inquiry, PIC was unable to provide procedures and records for Time as a Public Health Control (TPHC). Written procedures must be maintained on site and made available upon request to ensure the facility is in compliance with proper Time as a Public Health Control (TPHC) requirements.

**Violation Description:** When time only, rather than time in conjunction with temperature is used as a public health control, the food must be properly labeled with records and documentation maintained in the food facility and made available for inspection. (114000)



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Miss Donuts</b>	DATE <b>5/12/2021</b>	PERMIT # <b>PR0057339</b>
-------------------------------------	--------------------------	------------------------------

**14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

**Inspector Comments:**

Observed food contact equipment throughout the facility to be visibly soiled and stored as clean as well as wet trays and racks air drying on a heavily soiled wiping cloth on the drainboard of the 3-compartment sink. Upon inquiry, PIC advised the following regarding warewashing practices: facility sprays equipment with hot water from the sprayer nozzle; trays, mixer paddles, and whisks are washed with soapy water (measured at 54 F) and hung to dry; tongs, sifters, and other equipment is only sprayed with hot water and hung to dry. Upon inquiry of the use of sanitizer, PIC advised sanitizer is only used for wiping cloths and an unapproved concentration of 50 ppm chlorine is used. PIC provided sanitizer test strips where the color chart was severely faded and unable to be used for verifying sanitizer concentrations. Immediately discontinue this practice. Handwash multi-use utensils in the following manner:

- a) wash fully submerged in warm soapy water (minimum 100°F at dish level)
- b) rinse fully submerged in clear water
- c) fully submerge in a warm final sanitizing solution of 100 ppm chlorine for a minimum of 30 seconds
- d) allow utensils to air dry

Extensive education was provided and discussed. PIC was required to set up a proper warewashing station with the assistance of the inspector. Upon setting up the warewash station, it was found the left and right sink basins are unable to be filled with water as the basin drain plugging mechanisms are inoperable and the PIC washed the equipment and utensils in an unsumerged manner with warm soapy water (104 F) held in a bin. Make the necessary repairs in an approved manner to ensure all three basins have operable drain stops and are able to be filled for proper warewashing. The middle basin was filled with an approved sanitizer solution measuring 100 ppm chlorine for full submersion of the sanitizing step. PIC was advised to refill all wiping cloth buckets with approved sanitizer measuring 100 ppm chlorine. Soiled equipment was placed in the warewash station basins for proper warewashing.

**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:**

Observed the air curtain to be inoperable. Air curtains shall operate in conjunction with the microswitch to turn on when the door is open and turn off when the door closes.

\*NOTE: This is a chronically repeated violation.

**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)

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

**POINTS**  
**0**

**Inspector Comments:**

NOTE: PIC was unable to provide adequate knowledge regarding holding temperatures, approved sanitizer concentrations, and warewashing procedures (see violations 7 and 14). Extensive education was provided and discussed.

**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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Miss Donuts	DATE 5/12/2021	PERMIT # PR0057339
------------------------------	-------------------	-----------------------

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Inspector Comments:

1) Observed food containers throughout the facility to not be labeled. Working containers used for storing food items shall be clearly and individually identified with the common name of the food product.

2) Observed deteriorated, soiled, opened bulk bags stored inside bulk bins. After the food product has been opened, transfer the product into durable, washable, and cleanable working containers with lids. Ensure no food containers are stored near the janitorial station.

3) Observed the freezer unit and ice cream scooping station to be in the customer area, next to the customer self-service coffee and condiment station. Discontinue storing the unit in the customer common area. Relocate the ice cream freezer unit into the approved food preparation area of the facility. PIC advised on 12/08/2020 that the ice cream station is blocked from customer access during the mornings and showed how a cabinet unit is mobile and moved to block access and was directed to ensure the station is blocked from customer access at all times during operation. Customer access was not restricted and customers were observed to be standing next to the freezer unit.

\*NOTE: The above listed are chronically repeated violations.

**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))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed soiled, unapproved milk crates used as shelving and for storage as well as single-use containers reused for storage throughout the facility. Discontinue re-using unapproved containers, (i.e. single-use cans, styrofoam cups, crates, cardboard boxes, plastic grocery bags). Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

2) Observed the following regarding unapproved equipment:

a) soiled cardboard used to line shelving at the rear prep table as well as used cardboard boxes reused for storage of food and non-food items. Do not line with any materials which are not easily cleanable. If desired, replace these unacceptable materials with durable, smooth, non-absorbent material (like fiberglass reinforced plastic or a cutting board) that is easily cleanable.

b) raw wood used to elevate the shelving used to elevate bulk storage in the beverage dry storage area Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

\*NOTE: The above listed are chronically repeated violations.

2) Observed a rusted screw and wire attached to a toaster at the prep line as well as peeling, deteriorated film lining the exterior of the microwave and on the shelf under the rear prep table. Remove the wire, screw, and film to provide surfaces which are smooth, durable, non-absorbent, and easily cleanable.

3) Observed unapproved flexible black hose draining from the ice machine and to extend into the floor sink. Replace with an approved rigid drain line (i.e. pipe) installed at the proper slope to ensure proper and thorough drainage of wastewater. Provide an air gap of at least twice the diameter of the pipe or a minimum of 1 inch between the base of the drainage pipe and the top of the flood rim of the floor sink basin.

4) Observed unapproved, domestic toaster and rice cookers in use in the facility. Replace with approved equipment. Equipment and utensils must be commercial grade and approved by ANSI, or another testing company certified by American National Standards Institute or by this Agency. Equipment surfaces must be smooth, non-absorbent, durable, and easily cleanable. (i.e. raw wood, surfaces with gaps or crevices, etc.)

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



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Miss Donuts</b>	DATE <b>5/12/2021</b>	PERMIT # <b>PR0057339</b>
-------------------------------------	--------------------------	------------------------------

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

**POINTS**

**1**

**Inspector Comments:**

- 1) Observed the handles and surfaces of equipment (i.e. rolling pin, sifter, brush, scoop, etc.) stored in bulk ingredients to be excessively encrusted with aged food debris. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris. Equipment must be cleaned regularly. Food contact equipment used with non-potentially hazardous foods must be washed, rinsed, and sanitized at least once every 24 hours.
  
- 2) Observed excessive accumulation of grease on the hood canopy at the cooks line ventilation hood. Maintain all components of the ventilation system clean and free of accumulation of grease, dust, dirt, food residues, and other debris to ensure proper ventilation.

**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:**

- 1) Observed numerous containers of food and non-food items as well as equipment stored directly on the floor in an unorganized manner, preventing ability to easily access the floors for cleaning or visual inspections. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. If items are too heavy to elevate on shelving, casters may be used for ease of mobility. Organize items in a manner to allow ease of access for cleaning and regular visual inspections of the floor. Remove items not necessary to the operation of the facility.
  
- 2) Observed the CO2 tank next to the soda syrup storage to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.
  
- 3) Observed tongs stored in an unsanitary manner on the soiled seismic bracing of the water heater as well as clean pot lids stored wedged between the back splash of the food prep sink and the soiled wall. Discontinue storing utensils in unapproved, unsanitary manners.

\*NOTE: The above listed are chronically repeated violations.

**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)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

**POINTS**

**1**

**Inspector Comments:**

Observed employee items (i.e. phones, chapped stick, eye drops, etc.), foods, and beverages stored in the food preparation and storage areas throughout the facility, including inside cooler and freezer units. Ensure employees store all first aid/medical items, personal effects, including beverages and food items, in an approved location to prevent potential contamination.

\*NOTE: This is a chronically repeated violation.

**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)



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Miss Donuts</b>	DATE <b>5/12/2021</b>	PERMIT # <b>PR0057339</b>
-------------------------------------	--------------------------	------------------------------

**45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED**

**POINTS**

**1**

**Inspector Comments:**

Observed the following regarding repairs:

- 1) office door to be broken, a large portion of the front facing to be missing, creating an opening into the inner door space
- 2) outlet cover to be missing from the electrical outlet by the freezer unit and ice cream scooping station

\*NOTE: The above listed are repeat violations.

- 3) floor tiles under the 3-door freezer to be missing, exposing raw concrete

Make the necessary repairs in an approved manner to provide approved surfaces which are smooth, durable, non-absorbent, easily cleanable, and resistant to vermin entrance and harborage.

- 4) missing base cove tile by the beverage brewing station. Replace the tile and maintain in good repair.
- 5) recessed grout between the floor tiles throughout the facility. Repair the grout in an approved manner to eliminate gaps and to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

**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:**

Observed excessive accumulation of buildup and aged food debris along the floor-wall juncture throughout the facility, including but not limited to under equipment and shelving.

\*NOTE: The above listed are repeat violations.

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

**54. VOLUNTARY CONDEMNATION**

**POINTS**

**0**

**Inspector Comments:**

The following were discarded into the trash:

- 1.5 L half & half cream
- 30 oz. chocolate milk

**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:**

You are hereby notified that the glass door "True" display cooler has been determined to be in disrepair, and therefore, is impounded on 05/12/2021 under the provisions of the California Health and Safety Code, Division 104, Chapter 6, Article 1, Section 114130. The impounded items may be released by correcting the violation and contacting this office for verification of compliance. If the impounded items were removed from your food facilities by a representative of Environmental Health, failure to contact this office within thirty days from the date of this notice (06/11/2021), will be deemed a waiver of your interest in the impounded items and they may be discarded without further notice (See Violation 7).

**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.

**84. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES**

**POINTS**

**0**

**Inspector Comments:**

Observed not in compliance with Industry Guidance. Education provided.

- self-service bulk milk and dressings in the customer self-service beverage coolers



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Miss Donuts	DATE 5/12/2021	PERMIT # PR0057339
------------------------------	-------------------	-----------------------

**Overall Inspection Comments**

This facility has failed to meet the minimum requirements of the California Health and Safety Code (80=B). Due to repeated failed inspections within a two-year period, an Administrative Hearing will be held on 05/18/2021 at 8:00 a.m. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. The reinspection date will be set at the hearing. Contact this Department with questions or concerns (951) 273-9140 or JVanStockum@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**

Kimberly Mann  
Person in Charge  
05/12/2021

Jillian Van Stockum  
Environmental Health Specialist  
05/12/2021



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> 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

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
--	--	---	--	---	--	---