

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME REYES MARKET | | | | | | | DATE TIME IN 9:30 AM | | 7:40 AM | | |
|----------------------------|-----------------|--------------------|-------------------|------------------|-------------------------------------|--------------|----------------------|--|-----------|----------|---|
| | | | | | FACILITY DESCRIPTION Not Applicable | | | | | | |
| PERMIT HOLDER | | | | | EMAIL | | | | | | |
| REYES BROTHERS INC | | | | | | Not Specifie | d | | Major Vi | olations | 0 |
| PERMIT # | EXPIRATION DATE | SERVICE | REINSPECTION DATE | FACILITY PHONE # | PE | DISTRICT | INSPECTOR NAME | | | | |
| PR0008884 | 05/31/2023 | Routine inspection | 12/20/2020 | (760)393-9063 | 3611 | 0034 | Yanet Monroy | | Points De | ducted | 7 |

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

| \cup | | - | • | _ | | |
|--------|-----|------|---|-----|-----|-----|
| | | | DEMONSTRATION OF KNOWLEDGE | cos | MAJ | OUT |
| In | | N/A | 1. Food safety certification | | | 2 |
| | | | | · | | |
| | | | EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | |
| ln | | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| ln | N/O | | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| ln | N/O | | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| | | | PREVENTING CONTAMINATION BY HANDS | | | |
| ln | 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 | | | |
| ln | 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 and records | | 4 | 2 |
| In | N/O | (N/A | 9. Proper cooling methods | | 4 | 2 |
| In | N/O | (N/A | 10. Proper cooking time and temperature | | 4 | 2 |
| In | N/O | (N/A | 11. Proper reheating procedures for hot holding | | 4 | |
| | | | PROTECTION FROM CONTAMINATION | | | |
| ln | N/O | N/A | 12. Returned and re-service of food | | | 2 |
| (E) | | | 13. Food: unadulterated, no spoilage, no contamination | | 4 | 2 |
| ln | N/O | N/A | 14. Food contact surfaces: clean and sanitized | | 4 | 2 |
| | | | Chlorine / | | | |
| | | | | | | |

| | | | FOOD FROM APPROVED SOURCES | cos | MAJ | OUT |
|-----|-----|------|--|-----|-----|-----|
| ln | | | 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 |
| | | | plan CONSUMER ADVISORY | | | |
| | | | | | | |
| In | | (N/A | 19. Written disclosure and reminder statements provided for raw or | | | 1 |
| | | | undercooked foods | | | |
| | | | 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 | | | |
| (h) | | | 21. Hot and cold water available | | 4 | 2 |
| | | | Water Temperature 120 F°F | | | • |
| | | | LIQUID WASTE DISPOSAL | | | |
| (h) | | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| | | | VERMIN | | | |
| ln | | | 23. No rodents, insects, birds, or animals | | 4 | 2 |
| (h) | | N/A | 24. Vermin proofing, air curtains, self-closing doors | | | 1 |

| SUPERVISION / PERSONAL CLEANLINESS | OUT | | | |
|---|-----|--|--|--|
| 25. Person in charge present and performs duties, demostration of knowledge | 2 | | | |
| 26. Personal cleanliness and hair restraints | | | | |
| 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 | |

DAGWPLB1Z 10/30/2022 V 1.23 Page 1 of 3



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME | DATE | PERMIT # |
|---------------|-----------|-----------|
| REYES MARKET | 8/20/2020 | PR0008884 |

1. FOOD SAFETY CERTIFICATION

POINTS

Inspector Comments: Food facilities that prepare, handle or serve unpackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.

Operator could not provide a food manager certification at time of inspection.

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

Inspector Comments: Maintain handwashing station stocked with soap and paper towels for proper hand washing.

-Observed paper towel dispenser to be empty.

Ensure that handles to handwashing sink are working properly.

-Observed hot water handle was not turning on hot water and cold water handle was not shutting of cold water.

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))

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

Inspector Comments: Each food facility shall be kept free of pests that carry disease.

- -Observed several flies throughout facility, especially inside the meat department on equipment.
- -Observed several dead insects near the entrance to the walk in cooler in the meat department.

Eliminate flies from facility using approved pest control methods.

Violation Description: Each food facility shall be kept free of vermin. Only approved animals, such as service animals or decorative fish in aquariums, are permitted inside a food facility. (114259.1, 114259.4, 114259.5)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

Inspector Comments: Maintain floors, walls and ceiling clean and free of debris.

- -Observed dust accumulation on ceiling inside the walk in cooler near the condenser. Eliminate dust accumulation from ceiling.
- -Observed debris and ice on floor and underneath shelving inside the walk in freezer. Eliminate debris and ice from flooring.

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

Overall Inspection Comments

This was a routine inspection conducted during the Covid-19 pandemic.

This facility appears to follow industry guidance, please continue to follow all local and state orders regarding Covid-19.

For resources and updates, please see the following websites:

State: https://covid19.ca.gov

CDC: https://www.cdc.gov/coronavirus/2019-nCoV/index.html County public health: https://www.rivcoph.org/coronavirus

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.

DAGWPLB1Z 10/30/2022 V 1.23 Page 2 of 3



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

| FACILITY NAME REYES MARKET | DATE 8/20/2020 PERMIT # PR0008884 | |
|--|-----------------------------------|--|
| Signature | | |
| Signature not captured due to COVID 19 pandemic. | Ymy | |
| Efrain Reyes | Yanet Monroy | |
| Person in Charge | Environmental Health Specialist | |
| 08/20/2020 | 08/20/2020 | |

V 1.23 DAGWPLB1Z 10/30/2022 5:35 PM Page 3 of 3

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

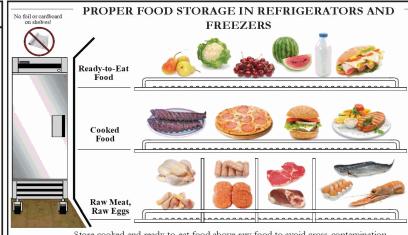
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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 Heath 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."



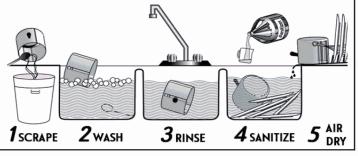
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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
 - \bullet 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 rapodly 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

- Under refrigeration
- 2. In a microwave oven on "defrost"
 - Submerged under cold running water in an approved preparation sink for no longer than 2 hours
 - As part of the cooking process

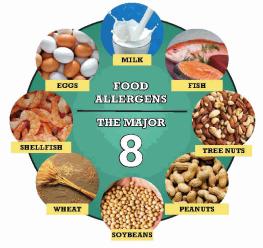


INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 60 N Broadw

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

DES-31 (REV 10/18)