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 REPRENTS 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

**Major Violations:**
1. Food safety certification
2. Communicable disease, reporting, restrictions and exclusions
3. No persistent discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use
5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied and accessible
7. Proper hot and cold holding temperatures
8. Time as a public health control; procedures and records
9. Proper cooking methods
10. Proper cooking time and temperature
11. Proper reheating procedures for hot holding
12. Returned and re-service of food
13. Food: unadulterated, no spoilage, no contamination
14. Food contact surfaces: clean and sanitized
15. Food obtained from approved sources
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster regulations
18. Compliance with variance, specialized process, and HACCP plan
19. Written disclosure and reminder statements provided for raw or undercooked foods
20. Licensed health care facilities / public and private schools; prohibited foods not offered
21. Hot and cold water available
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals
24. Ventilation, air curtains, self-closing doors

**Minor Violations:**
25. Person in charge present and performs duties, demonstration of knowledge
26. Personal cleanliness and hair restraints
27. Approved thawing methods, frozen food storage
28. Food separated and protected from contamination
29. Washing fruits and vegetables
30. Toxic substances properly identified, stored, used
31. Adequate food storage; food storage containers identified
32. Consumer self-service
33. Food properly labeled; honestly presented; menu labeling
34. Utensils and equipment approved, good repair
35. Warewashing: installed, maintained, proper use, test materials
36. Equipment / utensils: installed, clean, adequate capacity
37. Equipment, utensils, and linens: storage and use
38. Adequate ventilation and lighting: designated areas, use
39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored
41. Plumbing: properly installed, good repair
42. Refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises; personal item storage and cleaning item storage
45. Floors, walls, ceilings: good repair
46. Floors, walls, and ceilings: clean
47. No unapproved private homes / living or sleeping quarters
48. Last inspection report available
49. Food Handler certifications available, current, and complete
50. Grade card and signs posted, visible

**SCORE 80**
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Fire Up Grill
DATE: 3/5/2020
PERMIT #: PR0078472

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS: 4

**Inspector Comments:** Observed one of the cooks (Eduardo) handle raw shrimp at the grill and then continue to prepare other foods. He was immediately stopped, instructed to wash his hands, and everything he came into contact with was either properly washed or discarded. Ensure all employees know proper handwashing at all times.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS: 2

**Inspector Comments:** Observed no paper towels in the facility. Operator stated they ran out and by the end of the inspection a delivery arrived. Ensure the facility is stocked with paper towels and soap at all times.

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))

7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS: 2

**Inspector Comments:** Measured the internal temperature of a container of raw octopus under the front counter at 78°F with a foul smell. Operator stated he wasn’t aware of it being there since he arrived and was properly there since yesterday. Operator voluntarily discarded the item. Ensure foods are held at the proper temperatures at all times.

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)

10. PROPER COOKING TIME AND TEMPERATURE

POINTS: 4

**Inspector Comments:** Observed one of the cooks (Eduardo) cooking raw chicken on the charbroiler and then place it in the steam table. When the internal temperature was checked it reached a maximum of 134°F. Operator was instructed to place it back on the grill until it reached an internal temperature of 165°F.

Measured the internal temperature of cooked beef in the steam table between 115-130°F. Eduardo stated he cooked the meat just now on the stove and placed in the steam table. He placed it back on the stove to properly reheat it.

Ensure all employees know proper cooking temperatures and properly cook foods at all times.

Violation Description: Food of raw animal origin or containing food of raw animal origin shall be cooked to meet minimum temperature requirements as follows: single pieces of meat, and raw shell eggs for immediate service, shall be heated to 145°F for 15 seconds; comminuted meat, injected meats, raities, raw shell eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 seconds; poultry, comminuted poultry, stuffed meat, stuffed pasta, or stuffing containing meat shall be heated to 165°F for 15 seconds. Raw animal origin shall be properly cooked to 165°F when using a microwave. Refer to the chart “Mandatory Cooking Temperatures” for other temperature requirements. (114004, 114008, 114010, 114021(c))

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

POINTS: 4

**Inspector Comments:** Measured the internal temperature of cooked asada in the steam table between 90-101°F. Eduardo stated it was cooked yesterday and he brought it out of the cooler to reheat on the grill, then it was placed in the steam table. He was instructed to place it back on the grill and properly reheat the item to 165°F for 15 seconds. Ensure all foods are properly reheated and all employees have the proper knowledge.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)
24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

Points: 1

Inspector Comments: Observed both front doors propped open. Ensure all exterior doors remain closed at all times.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

Points: 2

Inspector Comments: Observed ice in the bar used for consumption in contact with the soda cold lines and a container of limes. Ensure a separate ice bin or barrier is creating to protect the ice for consumption from other objects.

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 facility using stone molcajetes at the cooks line and utensil storage. Discontinue using stone molcajetes and obtain approved non porous food containers.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

39. THERMOMETERS PROVIDED AND ACCURATE

Points: 0

Inspector Comments: The cook stated they do not have a thermometer for cooking at this time. Ensure an adequate probe thermometer is obtained and is properly used when cooking.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

Points: 0

Inspector Comments: Note: Observed a cell phone on a bag of tortillas, drinks above foods, drinks on the bar, purses hanging off of storage racks, etc. Ensure an area is designated for personal belongings that is completely separated from any food related item/area.

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

<table>
<thead>
<tr>
<th>Facility Name</th>
<th>Date</th>
<th>Permit #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fire Up Grill</td>
<td>3/5/2020</td>
<td>PR0078472</td>
</tr>
</tbody>
</table>

**46. FLOORS, WALLS, AND CEILINGS: CLEAN**

- **Points**: 0
- **Inspector Comments**: Note: Observed debris on the floors under the cooks line, under the prep coolers, around the water heater, and throughout the facility. Ensure the floors are properly cleaned.
- **Violation Description**: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

- **Points**: 0
- **Inspector Comments**: Note: Observed one unapproved food handler card. Ensure this employee obtains a Riverside County food handler card within one week.
- **Violation Description**: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME: Fire Up Grill
DATE: 3/5/2020
PERMIT #: PR0078472

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the CA Health & Safety Code (80=B). A reinspection will be set for one week 3-12-20. Ensure violations listed on this report are corrected by this date in order to be re-scored. "A" card removed and "B" card posted. "B" card must remain posted until removed by an employee of this department (do not move, remove, or block placards to avoid penalty). If you have questions contact Allison Hubbard at 951-358-5172.

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

Linda
Person in Charge
03/05/2020

Allison Hubbard
Environmental Health Specialist
03/05/2020
REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114449 (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 114441:

“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.”

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 clean 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 FOOD COOLING TIMES 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” setting
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

<table>
<thead>
<tr>
<th>Food Type</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and Vegetables</td>
<td>135°F for 15 seconds</td>
</tr>
<tr>
<td>Eggs Cooked to Order</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Single Piece Meat (Beef, Veal, Pork)</td>
<td>145°F for 15 seconds</td>
</tr>
<tr>
<td>Pooled Eggs</td>
<td>155°F for 15 seconds</td>
</tr>
<tr>
<td>Ground Meat and Sausage</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Poultry and Stuffed Meat</td>
<td>165°F for 15 seconds</td>
</tr>
<tr>
<td>Reheated Foods</td>
<td>165°F for 15 seconds</td>
</tr>
</tbody>
</table>

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 260 N Broadway
824-9193, CA 92223
Phone 760-921-5090
Fax 760-921-5085

CORONA 2275 S Main St #201
Corona, CA 92882
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Fax 951-273-3490

HEMET 800 S Sanderson Ave #200
Hemet, CA 92545
Phone 951-766-2824
Fax 951-766-8319

INDIO 47950 Arabia St #A
Indio, CA 92201
Phone 760-863-8287
Fax 760-863-8303

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Murrieta, CA 92563
Phone 951-461-0245
Fax 951-461-0245

PALM SPRINGS 1515 E Palm Canyon
Palm Springs, CA 92264
Phone 760-320-1948
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RIVERSIDE 4835 E Orange Ave
Riverside, CA 92509
Phone 951-358-5172
Fax 951-358-5017