



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Woodfire Cafe			DATE 11/7/2018	TIME IN 11:40 AM	TIME OUT 1:00 PM
ADDRESS 3967 Market St, Riverside, CA 92501			FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Jesse Casillas			EMAIL jesse_cas@msn.com		Major Violation 1
PERMIT # PR0066915	EXPIRATION DATE 03/31/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)900-306	POINTS 17
				DISTRICT 3620	INSPECTOR NAME Allison Hubbard

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 83

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
<input checked="" type="radio"/>	N/A			2
1. Food safety certification SS, Jesse Casillas, 7/23/23				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
<input checked="" type="radio"/>			4	
2. Communicable disease; reporting, restrictions and e				
<input type="radio"/>	<input checked="" type="radio"/> N/O			2
3. No persistent discharge from eyes, nose, and mou				
<input type="radio"/>	<input checked="" type="radio"/> N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input type="radio"/>	<input type="radio"/> N/O		4	<input checked="" type="radio"/> 2
5. Hands clean and properly washed; gloves used pro				
<input type="radio"/>				<input checked="" type="radio"/> 2
6. Adequate handwashing facilities supplied and acces				
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/>	<input type="radio"/> N/O	<input type="radio"/> N/A	4	2
7. Proper hot and cold holding temperatures				
<input type="radio"/>	<input type="radio"/> N/O	<input checked="" type="radio"/> N/A	4	2
8. Time as a public health control; procedures and rec				
<input checked="" type="radio"/>	<input type="radio"/> N/O	<input type="radio"/> N/A	4	2
9. Proper cooling methods				
<input type="radio"/>	<input checked="" type="radio"/> N/O	<input type="radio"/> N/A	4	2
10. Proper cooking time and temperature				
<input type="radio"/>	<input checked="" type="radio"/> N/O	<input type="radio"/> N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
<input type="radio"/>	<input checked="" type="radio"/> N/O	<input type="radio"/> N/A		2
12. Returned and re-service of food				
<input checked="" type="radio"/>			4	2
13. Food: unadulterated, no spoilage, no contaminatio				
<input type="radio"/>	<input checked="" type="radio"/> N/O	<input type="radio"/> N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	2
15. Food obtained from approved sources				
<input type="radio"/>	<input type="radio"/> N/O	<input checked="" type="radio"/> N/A		2
16. Compliance with shell stock tags, condition, displa				
<input type="radio"/>	<input type="radio"/> N/O	<input checked="" type="radio"/> N/A		2
17. Compliance with Gulf Oyster regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="radio"/>		<input checked="" type="radio"/> N/A		2
18. Compliance with variance, specialized process, and HACCP plan				
CONSUMER ADVISORY				
<input type="radio"/>		<input checked="" type="radio"/> N/A		1
19. Written disclosure and reminder statements provided for raw or undercooked foods				
SCHOOL AND HEALTHCARE PROHIBITED FOODS				
<input type="radio"/>		<input checked="" type="radio"/> N/A	4	2
20. Licensed health care facilities / public and private schools; prohibited foods not offered				
WATER / HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available				
Water Temperature 120F at 3C°F				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
<input type="radio"/>			<input checked="" type="radio"/> 4	2
23. No rodents, insects, birds, or animals				
<input type="radio"/>	<input type="radio"/> N/A			<input checked="" type="radio"/> 1
24. Vermin proofing, air curtains, self-closing doors				

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 storag	1
28. Food separated and protected from contamina	<input checked="" type="radio"/> 2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, u	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage container	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	<input checked="" type="radio"/> 1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repa	<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate	<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and	1
38. Adequate ventilation and lighting; designated a	<input checked="" type="radio"/> 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, supplie	1
44. Premises; personal item storage and cleaning item storage	<input checked="" type="radio"/> 1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclos	<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleep	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, a	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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed an employee prepping food with one of his fingers to be taped. Employee was stopped and instructed to properly wash his hands and then wear gloves while a band aid or tape is in use. Observed employees go grab gloves and go straight to putting them on to work with foods without washing their hands first. Employees were stopped and instructed to wash their hands before putting on gloves.

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 foods; 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 the hot and cold water valves turned off to the two handsinks in the kitchen. Operator stated the sinks are leaking so they turn the water off to them. Ensure the handsinks are working properly to where they can properly function at all times.

Observed the soap dispenser in the womens restroom not functioning. Ensure the soap dispenser is repaired in an approved manner and is working 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))

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: At time of inspection observed rodent droppings on the ground in the dry storage area near the mop sink, underneath the prep cooler at the cookline, underneath the utensil rack near the cookline, besides the walk-in cooler, etc. Ensure all affected areas are properly cleaned and sanitized. Ensure approved pest control is obtained to remove any rodents from the facility. Facility is closed at this time. Contact this department when the facility has eradicated the problem and is ready to be reopened.

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)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

POINTS

1

Inspector Comments: Observed snap traps inside the kitchen behind the dough mixer and next to the dry goods. Ensure snap traps are removed from the facility and only approved pest control measures are used. Observed a flyswatter in the kitchen. Ensure the flyswatter is removed as it is not approved.

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 bowls used as scoops inside bulk food containers. Ensure only approved utensils with handles are used.

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))



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33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments: Observed bulk containers of food without labels. Ensure all dry bulk food bins are properly labeled and covered.

Observed take out containers stored directly on the ground. Ensure all utensils, equipment, and food are stored at least 6" off the ground at all times.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5, 114368.2, 114377)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Observed the prep sink being balance with a wooden plank. Ensure the prep sink is properly secured and sealed to the wall. Eliminate the wooden plank.

Observed milk crates being used inside the facility. Ensure milk crates are removed from the facility as they are not approved.

Observed a new smoker underneath the hood. This department will research and advise on the new piece of equipment.

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

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

POINTS

1

Inspector Comments: Maintain and clean the following:

- All floors, walls, and ceiling throughout the entire facility
- Mold inside the ice bin
- Inside all refrigeration units

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: Observed no shatterproof protection over the light fixture inside the walk-in cooler. Ensure the light bulb is shatterproof protected in an approved manner.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: Observed an open personal drink stored on top of a reach-in unit. Ensure all personal drinks are kept covered and stored away from food, equipment, food contact surfaces, etc.

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)



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

POINTS

1

Inspector Comments: Observed a hole in the wall near the mop sink leading to outside the facility and a hole in the wall underneath the utensil rack at the cookline. Ensure all holes are eliminated in an approved manner

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

0

Inspector Comments: Observed one expired food handler card and one unapproved. Ensure both of these employees obtain valid approved food handler cards 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 foods. (Riverside County Ordinance 567)

Overall Inspection Comments

This facility was inspected in conjunction with R. Fregoso.

This facility has failed to meet the minimum requirements of the CA Health & Safety Code (83=B). Due to continued violations of the CA Health & Safety Code an administrative hearing will be held prior to a reinspection. The administrative hearing will be held at 800 S. Sanderson Ave., Ste. 200, Hemet CA, 92545 on 11-9-18 at 8:30. "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.

Facility has been closed at this time due to a rodent infestation. Facility must remain closed, properly eradicate the problem, clean the facility thoroughly, and eliminate all gaps and holes. Contact this department when the facility is ready to be re-opened. If the facility opens without approval from this department legal action will be taken.

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

Jesse Casillas
 Person in Charge
 11/07/2018

Allison Hubbard
 Environmental Health Specialist
 11/07/2018