



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | | | | | | |
|--|-------------------------------|-------------------------------|--------------------------------|----------------------------------|--|------------------|--------------------------------|--|----------------------|-----------------------|--|
| FACILITY NAME JENSEN'S FINEST FOODS - BAKERY | | | | | DATE 9/9/2021 | | TIME IN 10:10 AM | | TIME OUT 10:40 AM | | |
| ADDRESS 73601 HWY 111, Palm Desert, CA 92260 | | | | | FACILITY DESCRIPTION Not Applicable | | | | | | |
| PERMIT HOLDER GENE FULTON | | | | | EMAIL ricardop@jensensfoods.com | | | | | Major Violations 0 | |
| PERMIT # PR0009333 | EXPIRATION DATE 01/31/2023 | SERVICE Routine inspection | REINSPECTION DATE 1/09/2022 | FACILITY PHONE # Not Captured | PE 3615 | DISTRICT 0032 | INSPECTOR NAME Yanet Monroy | | Points Deducted 9 | | |

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

A
SCORE 91

☒ 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"/> In | N/A | 1. Food safety certification Ladawn Brister ServSafe 4/12/23 | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | |
| <input checked="" type="radio"/> In | | 2. Communicable disease; reporting, restrictions and exclusions | | 4 | |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | 3. No persistent discharge from eyes, nose, and mouth | | | 2 |
| <input checked="" type="radio"/> In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| <input checked="" type="radio"/> In | N/O | 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| <input checked="" type="radio"/> In | | 6. Adequate handwashing facilities supplied and accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| <input checked="" type="radio"/> In | N/O | N/A | 7. Proper hot and cold holding temperatures | 4 | <input checked="" type="radio"/> 2 |
| <input checked="" type="radio"/> In | N/O | <input type="radio"/> N/A | 8. Time as a public health control; procedures and records | 4 | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | N/A | 9. Proper cooling methods | 4 | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | N/A | 10. Proper cooking time and temperature | 4 | 2 |
| <input checked="" type="radio"/> In | <input type="radio"/> N/O | N/A | 11. Proper reheating procedures for hot holding | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| <input checked="" type="radio"/> In | N/O | N/A | 12. Returned and re-service of food | | 2 |
| <input checked="" type="radio"/> In | | | 13. Food: unadulterated, no spoilage, no contamination | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | N/A | 14. Food contact surfaces: clean and sanitized Ammonia 200 ppm / | 4 | 2 |

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

| EQUIPMENT / UTENSILS / LINENS | OUT |
|--|------------------------------------|
| 34. Utensils and equipment approved, good repair | <input checked="" type="radio"/> 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 | <input checked="" type="radio"/> 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 | <input checked="" type="radio"/> 1 |
| 46. Floors, walls, and ceilings: clean | <input checked="" type="radio"/> 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 | |



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7. PROPER HOT & COLD HOLDING TEMPERATURES

POINTS

2

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.
-Observed reach in refrigerator located behind counter with employee food and tarts ranging between 46-47 F.
Per employee, tarts had been placed inside unit several minutes prior to inspection.
Employee relocated food products to walk in cooler.
Ensure unit is working properly and maintaining proper cold temperature of 41 F or below prior to storing any potentially hazardous food.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Inspector Comments: All liquid waste must drain to an approved fully functioning sewage disposal system.
-Observed large pit on floor where dishwasher was located.
Water from the two compartment sink drains onto open pit where dishwasher use to be located. Pit is dirty and has some stagnant water.
Pit has a sewer drain where water drains into, however draining pipe is a couple feet away from main drain located inside pit causing water to be stagnant.
Stagnant water can potentially cause gnats to reproduce inside facility.

Discontinue using the two compartment sink until waste water properly drains into sewer drain.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

Inspector Comments: REPEAT VIOLATION:

-Observed several buckets with fruit fillings stored directly on the floor inside walk in cooler.
Ensure all food is stored 6 inches above the floor to prevent any type of contamination.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: Replace broken gasket to walk in cooler.
-Observed door gasket to be torn to walk in cooler.

REPEAT VIOLATION:

Discontinue using milk crates as shelving.
Milk crates cannot be used as shelving as they are not smooth and easily cleanable.
-Observed milk crates still being used as shelving inside the walk in cooler.

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

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: Eliminate plastic bag from draining pipe to three compartment sink.
-Observed plastic bag at the end of the draining pipe going into the floor sink.

Repair water leak from three compartment sink.
-Observed water leaking from faucet to three compartment sink.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)



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

POINTS

1

Inspector Comments: Seal metal flashing to walk in coolers in an approved manner.

-Observed metal flashing outside walk in coolers to be detaching.

Re-grout base cove tiles.

-Observed base cove tiles missing grout where sacks of flour are stored.

Repair flooring in an approved manner where dishwasher was located.

-Observed large pit on floor where dishwasher used to be located.

Repair damaged walls where dishwasher used to be located.

-Observed wood beams to be rotten and FRP detaching.

Seal ramp to walk in cooler in an approved manner.

-Observed gap underneath ramp.

-Observed several towels underneath ramp to walk in cooler.

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: Eliminate stains from walls.

-Observed walls outside walk in coolers to be heavily stained.

-Observed FRP to be stained throughout facility.

Maintain floor clean and in good repair.

-Observed flooring in the back area where dishwasher was located with food debris and water.

Eliminate debris from flooring inside walk in cooler.

-Observed debris inside walk in cooler.

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

Overall Inspection Comments

A follow up inspection will be conducted in two weeks (9/23/21) to ensure that all items listed on this report have been corrected. If an extension is needed, it is the owner's responsibility to notify this office prior to inspection date. If additional inspections are required, a fee of \$191.00 (or current county hourly rate) will apply. 760-863-8287.

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

Signature not captured due to
COVID 19 pandemic.

Ricardo Parra
Person in Charge
09/09/2021

Yanet Monroy
Environmental Health Specialist
09/09/2021

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."

No foil or cardboard
on shelves!



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

| | | | | | | | |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| | | | | | | | |
| 135°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 145°F for 15 seconds | 155°F for 15 seconds | 155°F for 15 seconds | 165°F for 15 seconds | 165°F for 15 seconds |

Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLTYHE
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