



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Duke's Bar & Grill				DATE 3/23/2022		TIME IN 1:15 PM		TIME OUT 4:00 PM	
ADDRESS 3221 Iowa Ave, Riverside, CA 92507				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER Hanna Tafesh				EMAIL dukesbarngill@gmail.com				Major Violations 1	
PERMIT # PR0058556	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE 3/30/2022	FACILITY PHONE # (951)248-1143	PE 3621	DISTRICT 0007	INSPECTOR NAME Jillian Van Stockum	Points Deducted 16	

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

B
SCORE 84

☒ 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 Armando Lopez - exp. 08/02/2023			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	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	<input checked="" type="radio"/> COS	4
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4
<input checked="" type="radio"/> In	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 50 ppm chlorine (dish machine) /		4

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	N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In	N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	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	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 above 120 F°F		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	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		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		1
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		1
55. Impound		1



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Inspector Comments:

1) Observed the following regarding the rear bar handwash station sink basin, paper towels, and soap dispenser to be fully obstructed by the storage of a metal equipment storage rack. Ensure all equipment, utensils, and food preparation and storage is at least 24 inches from a handwash station or install a splash guard of at least 6 inches with rounded corners to prevent potential contamination. Maintain all handwash stations easily accessible and fully stocked with soap, paper towels, and warm water (minimum 100°F) at all times during operation. Relocate the equipment storage rack to ensure all components of the handwash station are fully accessible.

2) Observed the front bar handwash station to have a dump sink mat stored in the basin. Discontinue using the handwash station as a dump sink. Ensure employees use handwash stations for handwashing only.

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

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments:

1) Observed the 2-door top storage cooler at the server/wait station to hold potentially hazardous foods with internal temperatures measuring 52.8 F with no internal display thermometer. The person in charge (PIC) advised the foods had been placed in the cooler greater than 4 hours prior, voluntarily discarding the foods (see Violation 54). Ensure all cold-held foods are maintained at or below 41 F. Ensure employees regularly verify display thermometer readings and verify internal temperatures of foods held inside all cooler units. This unit is hereby impounded (see violation 55) and a red impound tag was posted. Do not remove the impound tag. Do not resume use of the equipment until corrections have been verified by an employee of this department, the impound has been lifted, and written approval to resume use of the unit has been received. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Repairs will be verified during the follow up inspection on 03/30/2022.

*NOTE: The PIC has directed employees to place any foods held in the top portion on ice baths for cold-holding and ease of access until the unit is repaired.

2) Observed the hot-holding unit at the cooks' line prep area to hold potentially hazardous foods with internal temperatures measuring 123.9 F. Upon inquiry, the PIC advised the foods had been held for 2 hours. The PIC immediately increased the temperature of the hot holding unit and internal temperatures were observed to rapidly rise greater than 135 F. Ensure all hot-held foods are maintained at or above 135 F. Ensure employees regularly verify internal temperatures of foods.

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)

19. WRITTEN DISCLOSURE AND REMINDER STATEMENTS PROVIDED

POINTS

1

Inspector Comments:

Observed the breakfast menu to be missing the "Disclosure" and "Reminder" statements as well as the lunch/dinner menu to be missing the "Disclosure" statement while offering raw/undercooked animal products for sale. Ensure the breakfast as well as the lunch/dinner menu have both the "Disclosure" and "Reminder" statements in such a way that all customers are likely to view them.

- A "Disclosure" is a written statement indicating which food(s) is/are served raw or undercooked.

- A "Reminder" is a written statement which indicates that consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have certain medical conditions or a statement that such food safety information is available upon request.

*NOTE: This is a repeat violation.

Violation Description: When a facility serves raw or undercooked animal products, a written disclosure statement and a written reminder shall be provided to inform consumers of the significantly increased risk of consuming these foods. (114012, 114093)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Inspector Comments:

Observed one live and five dead adult German cockroaches on a glue trap under the leaking sink drain line as well as numerous dead German cockroaches of varying life stages in the accumulated dust in the cabinet under the sink at the server/wait station. A thorough inspection for vermin activity was conducted throughout the facility. No further evidence was observed, including no activity noted in any monitor stations. Eliminate the activity of cockroaches from the food facility by using only approved methods. Remove all evidence of the activity and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain, and operate the food facility so as to prevent the entrance and harborage of animals, birds, and vermin including, but not limited to, rodents and insects. Ensure all gaps, crevices, and entry points are fully enclosed and/or repaired. Continued compliance will be verified during the follow up inspection on 03/30/2022.

*NOTE: The PIC provided pest control invoices from 02/22/2022 and 03/22/2022. Obtain additional pest control services prior to the follow up inspection and monitor facility for additional activity.

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 sizable gapping around the glass side door near in the dining area of the rear bar. Eliminate the gapping in an approved manner to where no outside light is visible. Construct and maintain the facility fully enclosed to prevent the entrance and harborage of vermin as well as the entrance of outside debris.

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)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments:

- 1) Observed torn cooler door gaskets at the cooks' line prep tables. Replace the gaskets. Maintain clean and in good repair.
- 2) Observed excessive ice accumulation on the floor of the walk-in freezer. Make the necessary repairs in an approved manner to eliminate and prevent ice accumulation.
- 3) Observed a base cove tile to be missing in the walk-in cooler. Floor surfaces shall be coved at the juncture of the floor and wall with a minimum 3/8 inch radius cove and shall extend up the wall at least 4 inches. Replace the missing tile in an approved manner to provide a surface which is smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.

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

0

Inspector Comments:

NOTE: Observed accumulated buildup and debris on the condenser box fan guards in the beer walk-in cooler as well as accumulated buildup on the janitorial station hoses and sink basin. All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

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)



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37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS

1

Inspector Comments:

1) Observed the whipped butter scoop to be stored in stagnant water measuring 73.6 F. Utensils used with potentially hazardous foods shall be held in water measuring greater than 135 F, a dipper well with constant moving water, or stored dry and exchanged with clean utensils at least once every 4 hours.

2) Observed CO2 tanks to be unsecured. All pressurized cylinders (full and empty) shall be securely fastened to a rigid structure.

3) Observed excessive cases of to-go cups and cases of alcohol stored directly on the floor in the rear bar dining area. Elevate all items at least 6 inches off the floor to prevent potential contamination and to allow ease of access for thorough cleaning. Ensure all food packaging is only stored inside the approved preparation and storage areas. Ensure facility does not overstock, exceeding food storage capacity (NOTE: The person in charge stated the excess items were ordered due to the increase of business from St. Patrick's Day).

4) Observed an unapproved remote metal storage unit in the parking lot of the facility. The PIC advised the storage unit is used to store beer kegs. Ensure all beer kegs are stored within the approved storage locations of the permitted facility.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

0

Inspector Comments:

NOTE: Observed evidence of deep fryer use and the pizza ovens to be on while all filter pads from the right side of the cooks' line ventilation hood were removed for cleaning. The PIC advised the filter pads are removed for cleaning every Wednesday. Ensure filter pads are installed at all times during active operation to ensure proper ventilation and filtration of grease laden vapors. Maintain all portions of a cooks line hood clean, tight fitting, and in good repair. Ensure employees clean filter pads during times when the cooking equipment is not in use. The PIC directed employees to reinstall the filter pads.

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)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments:

1) Observed the sink drainage pipe at the server/wait station to be leaking into a bucket (NOTE: see Violation 23 regarding vermin activity in this location). Immediately make the necessary repairs to eliminate and prevent leaks. Repairs will be verified during the follow up inspection on 03/30/2022.

2) Observed inadequate air gaps between the drainage pipes and floor sinks throughout the facility. 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.

3) Observed flexible tubes and hoses used for drain lines throughout the facility (i.e. rear bar handwash station, ice machine, etc.) and bent at several angles creating settling points rendering the line unable to fully drain. Replace with approved rigid drain lines (i.e. pipe) installed at the proper slope to ensure proper and thorough drainage of wastewater.

4) Observed the "Beverage Air" bottle cooler at the front bar to be plumbed to a floor sink with a flexible hose drain line. This unit is designed to be self-contained for drainage. Make the necessary repairs in an approved manner to ensure the unit is self-contained and not redirected to a floor sink for disposal of condensate wastewater.

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:

1) Observed numerous gapping around the exterior edges of the cabinet and wall as well as gaps, crevices, and holes in the cabinet under the sink at the server/wait station (NOTE: see Violation 23 regarding vermin activity in this location). Make the necessary repairs in an approved manner to eliminate gaps, crevices, and holes to provide approved surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage. Repairs will be verified during the follow up inspection on 03/30/2022.

2) Observed several broken floor tiles and the grout between floor tiles to be receding throughout the front bar. Repair or replace the broken tiles and recessed floor grout to provide durable, smooth, nonabsorbent, and washable surfaces maintained in good repair.

3) Observed the following regarding the front bar:

a) gapping between the handwash station and wall surfaces

b) lower electrical outlet to be missing behind the "Beverage Air" bottle cooler, creating gapping into the wall cavity

Make the necessary repairs in an approved manner to eliminate gaps, providing approved surfaces which are smooth, durable, nonabsorbent, easily cleanable, and resistant to vermin entrance and harborage.

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 accumulated buildup of debris and miscellaneous residues on the flooring under and behind the coolers in the front and rear bars. The floors, walls, ceilings of a food facility shall be maintained clean.

*NOTE: This is a repeat violation.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments:

Observed two unapproved Food Handler Certificates on file for active employees. All employees who handle food, utensils, or food equipment shall have a valid Riverside County Food Handler Certificate within one week of commencing work. (Certified Food Managers are exempted from this requirement)

*NOTE: This is a repeat violation.

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)

51. PLANS APPROVED / SUBMITTED

POINTS

0

Inspector Comments:

Observed active construction along the exterior of the facility. The PIC advised an employee-only restroom as well as an employee office (along with beer keg storage) is being built, which will connect into the main facility. This facility has been referred to the Plan Check division of this Department. Cease and desist all construction activity and immediately submit detailed plans to this agency's plan check division. Contact Dena Sampel or Kelly Amon of our Plan Check division at (951)358-5172. The plans must document all changes made to the facility as well as any additional proposed changes. Per the California Health and Safety Code, Division 104, Part 7, Section 113715 and Chapter 13, Article 1, Section 114380:

- Any construction, alteration, remodeling, or operation of a food facility shall be approved by the enforcement agency and shall be in accordance with all applicable local, state, and federal statutes, regulations, and ordinances, including but not limited to, fire, building, and zoning codes.

- A person proposing to build or remodel a food facility shall submit complete, easily readable plans drawn to scale, and specifications to the enforcement agency for review, and shall receive plan approval before starting any new construction or remodeling of any facility for use as a retail food facility.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval prior to the commencement of work. (114380)



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54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments:

The following were discarded into the trash:
- 30 lbs. assorted sauces

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 2-door top storage cooler at the server/wait station has been determined to be in disrepair, and therefore, is impounded on 03/23/2022 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 (04/22/2022), 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.

Overall Inspection Comments

At this time, this facility has failed to meet the minimum standards of the California Health and Safety Code (84 = B). A reinspection to verify all violations listed have been corrected will be conducted in 1 week (03/30/2022). "A" card has been removed. "B" card posted and must remain posted until removed by someone from this Department. Do not relocate, remove, or visually obstruct the "B" card. Failure to comply will result in further enforcement action, including but not limited to the issuance of Administrative Citation. Contact this Department with questions or concerns (951) 358-5172 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

John Tafesh
Person in Charge
03/23/2022

Jillian Van Stockum
Environmental Health Specialist
03/23/2022

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

BLYTHE
260 N Broadway
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