

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME MARCH MOUNTAIN HIGH SCHOOL						DATE 9/13/2019	12:58 PM				
						CILITY DESCRIPTION ot Applicable					
PERMIT HOLDER			1	EMAIL							
Moreno Valley Unified School				Not Specified			Major Vio	lations	1		
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0003059	07/31/2020	Routine inspection	Next Routine	Not Captured	2628	0017	Shakeya Rhodes		Points Dec	ducted	11

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 89

OUT = Out of compliance

n = In compliance COS = Corrected on-site N/O = Not observed DEMONSTRATION OF KNOWLEDGE COS MAJ OUT (In) 1. Food safety certification ServSafe- Carol Bailey 11/16/22 **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth 2 N/O 4. Proper eating, tasting, drinking or tobacco use 2 PREVENTING CONTAMINATION BY HANDS (In) 4 2 N/O 5. Hands clean and properly washed; gloves used properly ln 6. Adequate handwashing facilities supplied and accessible 2 TIME AND TEMPERATURE RELATIONSHIPS N/O N/A 7. Proper hot and cold holding temperatures 4 (2 4 N/O (N/A) 8. Time as a public health control; procedures and records 2 4 N/O N/A 9. Proper cooling methods 2 4 N/g N/A 10. Proper cooking time and temperature 2 N/g 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION (N/A) N/O 12. Returned and re-service of food 2

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
<u>(</u>			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
ln	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 plan			2
			CONSUMER ADVISORY			
ln		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(ln)			21. Hot and cold water available		4	2
			Water Temperature 150.5F at 3-compartment sink°F	•		
			LIQUID WASTE DISPOSAL			
(In)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
In			23. No rodents, insects, birds, or animals		4	2
(=)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demostration of knowledge	2
26. Personal cleanliness and hair restraints	0
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	0
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

ln)

N/O

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

100PPM chlorine / 114F

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
 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

4 2

4 2

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	0
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	

V 1.21 DAHMFV0MW 9/14/2019 3:31 am Page 1 of 3



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

		PERMIT #
MARCH MOUNTAIN HIGH SCHOOL	9/13/2019	PR0003059

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 cartons of milk measured between 45-48F inside milk cooler at serving line and a ray of string cheese and cartons of chocolate milk measured between 45-46F inside 2-door cooler in kitchen area. Employee stated milk was removed from refrigeration for breakfast and placed back in cooler after breakfast. Ensure all foods are maintained at 41F or below at all times including during breakfast and lunch.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

1

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease. Observed the following:

- 1) 1 dead mouse and dead American cockroaches on trap in food storage room and 1 dead mouse and dead American cockroaches on a trap below 1-door freezer.
- 2) Rodent droppings on floor below shelving in food storage room and behind freezers and coolers throughout facility.
- 3) 1 dead American cockroach on floor below shelving inside food storage room.

Eliminate rodents and cockroaches from facility using safe and legal 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)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS

2

Inspector Comments: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Observed the following:

- 1) An employee wash, rinse and sanitize equipment then dry equipment with a wiping cloth. Ensure all equipment is allowed to air dry.
- 2) An employee sanitize equipment for less than 30 seconds during warewashing. Training provided.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

26. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS

Inspector Comments: All employees preparing, serving, or handling food or utensils shall wear a hairnet, cap, or other suitable covering to confine hair. Observed an employee with bangs out of hair net. Properly restrain hair at all times.

Violation Description: All employees preparing, serving, or handling food or utensils shall wear clean, washable outer garments and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

Inspector Comments: Food shall be stored at least 6 inches above the floor on approved shelving. Observed multiple cases of chips stored directly on floor inside food storage room. Properly store all foods at least 6 inches above the ground to prevent contamination.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114057, 114067(h), 114069(b))

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

POINTS

Inspector Comments: The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair. Observed cracked/lifted floor tiles throughout kitchen area which could serve as a bvermin harborage. Repair/replace damaged floors.

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)

V 1.21 DAHMFV0MW 9/14/2019 3:31 am Page 2 of 3



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME	DATE	PERMIT #
MARCH MOUNTAIN HIGH SCHOOL	9/13/2019	PR0003059

Overall Inspection Comments

At this time the cafeteria is only to serve pre-packaged foods that are delivered from central kitchen daily. All foods and single-use utensils stored inside food storage room and in kitchen area must be relocated to central kitchen until facility has been re-inspected and approved to serve open foods. A re-inspection is scheduled for 9/17/19. If there are any questions feel free to contact Shakeya Rhodes at 951-766-2824.

At this time the facility failed to meet minimum health standards with a score of 89=B, A placard removed B placard posted. Do not move, remove, or block placard to avoid penalty.

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	
Carol Bailly	Shakuya Rhodes
Carol Bailey	Shakeya Rhodes
Person in Charge	Environmental Health Specialist
09/13/2019	09/13/2019

V 1.21 DAHMFV0MW 9/14/2019 3:31 am Page 3 of 3

REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

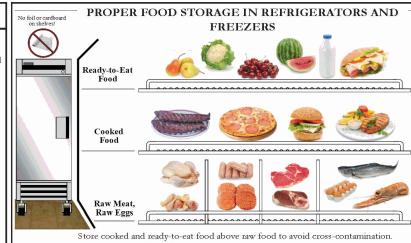
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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:

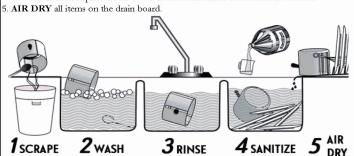
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



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.
- 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
 - · 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



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
- 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



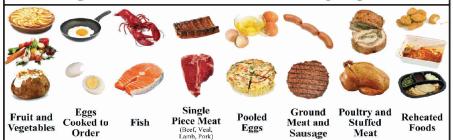
PROPER FOOD THAWING METHODS

- Under refrigeration
- 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!

155°F

for 15 seconds

145°F

for 15 seconds



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

165°F

BLYTHE

145°F

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

145°F

for 15 seconds

HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874

INDIO

155°F

47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303

MURRIETA

165°F

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)

135°F