

County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME THE BANK						DATE TIME IN 2:00 PM			TIME OUT 3:15 PM		
				FACILITY DESCRIPTION Not Applicable							
PERMIT HOLDER					EMAIL						
CNC Puma Corporation - Amanda Lane & Ryan Parent					my5kidsmar	na@gmail.com		Major Vi	olations	0	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0003328	02/28/2023	Follow-up inspection	Next Routine	(951)676-6160	3620	0046	LUAN LE		Points De	ducted	4

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



In = In compliance

+ COS = Corrected on-site

N/O = Not observed

N/A = Not applicable

OUT = Out of compliance

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			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
In		N/A	1. Food safety certification			2
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
(ln)			2. Communicable disease; reporting, restrictions and exclusions		4	
ln	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
ln	N/O		5. Hands clean and properly washed; gloves used properly		4	2
ln			6. Adequate handwashing facilities supplied and accessible			2
			TIME AND TEMPERATURE RELATIONSHIPS			
ln	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
ln	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
In	N/O	N/A	12. Returned and re-service of food			2
ln			13. Food: unadulterated, no spoilage, no contamination		4	2
h	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
			QA 200 ppm; Chlorine 50 ppm in dish machine / not in use;			

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
ln	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	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			2
			plan CONSUMER ADVISORY			
In		(N/A	19. Written disclosure and reminder statements provided for raw or			1
			undercooked foods			
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
In		(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 °F		•	
			LIQUID WASTE DISPOSAL			
(h)			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
ln			23. No rodents, insects, birds, or animals		4	2
(h)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT	
25. Person in charge present and performs duties, demostration 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		
30. Toxic substances properly identified, stored, used		
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified	1	
32. Consumer self-service		
33. Food properly labeled; honestly presented; menu labeling	1	

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	0
 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			
50. Grade card and signs posted, visible			
COMPLIANCE AND ENFORCEMENT			
51. Plans approved / submitted	O		
52. Permit available / current			
53. Permit suspended / revoked			
54. Voluntary condemnation			
55. Impound			

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FACILITY NAME	DATE	PERMIT#
THE BANK	10/6/2022	PR0003328

1. FOOD SAFETY CERTIFICATION



Inspector Comments: Note:



- Owners, Amanda and Ryan, and chef Brian have been designated to register for the Food Manager Certification course and exam. Please email inspector at luanle@rivco.org the email confirmation or receipt of the food manager certification course and exam by 10/13/2022. Designated employees will have 30 days to complete the course/exam and have the food manager certificate on-site for inspection. Information bulletin attached with this report (ex. www.360Training.com).

Violation Description: Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. Food safety certificate must be maintained at the food facility and made available for inspection. (113947.1 - 113947.5)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

Inspector Comments:



- Repair/replace the torn gaskets of the 2-door upright produce cooler
- Re-caulk the back of the hand washing station in bar area and in kitchen
- Repair/replace the standing 3-doors True reach in cooler at the cook-line that was impounded on 10/4/2022 inspection. Please contact inspector at 951-461-0284 if unit is repair earlier
- Seal all raw wooden shelf at the wait station area, dry food storage area and outside bar area.

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

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

POINTS

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Inspector Comments:

Continue to clean the following area daily to remove debris, build up and accumulation:

- Can opener blade and can opener holder
- Light fixtures in the kitchen ceiling
- Outside of the fryer in the kitchen area
- The floor sink and floor behind the ice maker in the wait station/middle room
- The ice chute for the soda machine
- The ansul system of the hood
- Flooring under the cooking equipment, ice maker and reach in cooler, under food/beverage storage areas racks. (concentrate on the corner and area where floor and wall meet)

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

Inspector Comments: Note:



Provide professional service for the fire suppression system to inspector at luanle@rivco.org by 10/13/2022. Observed the fire suppression system certification illegible. Contact appropriate departments to obtain valid certification for the fire suppression system.

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

Inspector Comments:

1

- Raise the drain lines for the dish machines and 3 comp sink in the kitchen to be at least 1" off the floor. Observed drain lines extending into the floor 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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THE BANK	10/6/2022	PR0003328
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45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

Inspector Comments:

- Fill in any tiny holes in the walls that resulted from nails or screws removed at the wait station/middle room wall in approved manner. - Patch any gaps observed seal partially with mesh with approved FRP materials and sealant at the wall behind the fryer in the kitchen
- Eliminate the gap under and above the side screen door for the wait station/middle room.
- Seal any gap between door frame and wall in the wait station/middle room.
- The kitchen flooring and dry storage room and beneath equipment in the open air bar requires resealing. Ensure that approved materials and methods are used when resealing the flooring. A list of approved flooring choices can be found at www.rivcoeh.org under the Plan Check section.

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)

51. PLANS APPROVED / SUBMITTED

POINTS



Inspector Comments:

- The front bar located in the dining room is not permitted for use. Minor remodel plans must be submitted for this bar. Currently items have appeared in the bar that give the appearance of it being used, including liquor bottles that have been opened, ice bins (empty at inspection), point-of-sale equipment, lit display refrigerator for unopened alcoholic bottles.

To avoid any legal action regarding this bar, remove all items that have been opened, including liquor and plastic cups. If the bar is found to be in use/active beverage service occurring at this station, then this Department may require all items to be removed from the area (ie. not allowing it to be used for storage). An Administrative Hearing notice and/or citations may also be issued if this bar is observed to be active.

**Please contact, plan check specialist, Liliana Lizalde at LLizalde@rivco.org or 951-461-0284 for any questions on bringing this bar up to code.

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

Overall Inspection Comments

This re-inspection was conducted due to the downgrade and closure of the facility on 10/4/2022. At this time all violations from the previous inspection report have been corrected except for the following items in this report. No rodents, rodent droppings or flies observed in this facility at time of this re-inspection. Facility is approved to open at this time. "Facility Close Sign" and "B" placard removed. "A" and "Public Notice" placards posted.

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	
Junkin 1	Luca L
Ryan Parent	LUAN LE
Person in Charge	Environmental Health Specialist
10/06/2022	10/06/2022

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

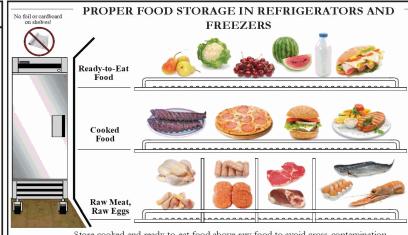
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



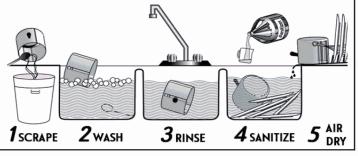
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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:
 - \bullet 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
 - \bullet 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 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 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

- Under refrigeration
- 2. 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

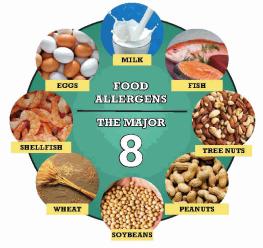


INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE 60 N Broadw

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

DES-31 (REV 10/18)