



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Agua Pura				DATE 5/1/2018		TIME IN 8:40 AM		TIME OUT 9:40 AM	
LOCATION 25155 Sunnymead Blvd, Moreno Valley, CA 92553						Facility Description Not Applicable			
PERMIT HOLDER Soon Sa						E-MAIL Not Specified		Major Violations 0	
PERMIT # PR0054234	EXPIRATION DATE: 12/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: Not Captured	PE 1601	DISTRICT 0017	INSPECTOR NAME Beatriz Cornejo		Points Deducted 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.

A
SCORE 96

⊙ 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
⊙ In	N/O 1. Food safety certification			2
	No open potentially hazardous food.			
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
⊙ In	2. Communicable disease; reporting, restrictions & exclusions		4	2
⊙ In	N/O 3. No discharge from eyes, nose, and mouth			2
⊙ In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
⊙ In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
⊙ In	6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
⊙ In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/O N/A 8. Time as a public health control; procedures & records		4	2
In	N/O N/A 9. Proper cooling methods		4	2
In	N/O N/A 10. Proper cooking time & temperatures		4	2
In	N/O N/A 11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION				
⊙ In	N/O N/A 12. Returned and reserve of food			2
⊙ In	13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
⊙ In	15. Food obtained from approved source		4	2
In	N/O N/A 16. Compliance with shell stock tags, condition, display			1
In	N/O N/A 17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A 20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER				
⊙ In	21. Hot and cold water available		4	2
	>120F			
LIQUID WASTE DISPOSAL				
⊙ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	2
⊙ In	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION	OUT
25. Person in charge present and performs duties	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	2
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. Self-service: utensils, food types, maintained	1
32. Consumer self-service	1
33. Food properly labeled and adequate storage	1

EQUIPMENT/UTENSILS/LINENS	OUT
34. Utensils and equipment approved, good repair	2
35. Warewashing facilities approved; testing materials	1
36. Equipment / Utensils properly installed, clean	2
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, in good repair, properly installed	2
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Personal and cleaning items storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floor, 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 cards available; current, valid	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available and current	
53. Permit suspended / revoked	



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Agua Pura

DATE
5/1/2018

PR #
PR0054234

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS
2

Inspector Comments: Each food facility shall be kept free of vermin. Observed one live adult German cockroach in the floor sink behind the water tanks. Operator stated that facility does not currently have pest control services. Facility must provide proof of pest control treatment to eradicate any vermin from the facility to BCcornejo@Rivco.org by no later than May 15, 2018. Failure to comply may result in further legal action.

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Inspector Comments: Toilet rooms shall be separated by a well-fitting self-closing door.
- Discontinue propping restroom door open.
- Repair broken self-closing mechanism to restroom door to ensure door self-closes.

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

POINTS
1

Inspector Comments: The floors, walls, ceilings of a food facility shall be approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair.
- Replace missing ceiling tiles towards the back of the facility to ensure all surfaces are smooth and easily cleanable.
- Repair peeling ceiling in the restroom to ease cleaning of the restroom ceiling.

Overall Inspection Comments

Re-inspection due to facility closure on 4/22/18 by J. Gates due to backed up sewage at floor sink. - No sewage was observed at said floor sink during the re-inspection. Mop sink (indirectly drains to floor sink) was allowed to run for several minutes and floor sink was observed draining properly. Facility is approved to re-open. Facility closure was removed. Facility was observed selling pre-packaged ice cream in two freezer chest at time of re-inspection. Operator was advised that this may change the classification (program) of the permit.

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

Caleb Koo
Person in Charge
05/01/2018

Beatriz Cornejo
Environmental Health Specialist
05/01/2018