



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

FOOD ESTABLISHMENT INSPECTION FORM

| | | | | | | |
|--|-------------------------------|-------------------------------|--------------------------------|--|---------------------|-----------------------|
| FACILITY NAME Mo's Egg House | | | | DATE 7/18/2019 | TIME IN 10:30 AM | TIME OUT 12:15 PM |
| ADDRESS 27405 Jefferson Ave, Temecula, CA 92590 | | | | FACILITY DESCRIPTION Not Applicable | | |
| PERMIT HOLDER Sunny Love Inc | | | | EMAIL sun22park@hotmail.com | | Major Violations 2 |
| PERMIT # PR0053282 | EXPIRATION DATE 10/31/2019 | SERVICE Routine inspection | REINSPECTION DATE 7/25/2019 | FACILITY PHONE # (951)506-7708 | PE 3621 | DISTRICT 0046 |
| INSPECTOR NAME Michael Jaime | | | | | | Points Deducted 17 |

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 83

○ 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/A | 1. Food safety certification Sun Park/ Prometric/ 11.13.23 | | | | 2 |
| EMPLOYEE HEALTH AND HYGIENIC PRACTICES | | | | | | |
| In | | 2. Communicable disease; reporting, restrictions and exclusions | | | 4 | |
| In | N/O | 3. No persistent 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 and accessible | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | 7. Proper hot and cold holding temperatures | + | 4 | | 2 |
| In | N/O | 8. Time as a public health control; procedures and records | | | 4 | 2 |
| In | N/O | 9. Proper cooling methods | | | 4 | 2 |
| In | N/O | 10. Proper cooking time and temperature | | | 4 | 2 |
| In | N/O | 11. Proper reheating procedures for hot holding | | | | 4 |
| PROTECTION FROM CONTAMINATION | | | | | | |
| In | N/O | 12. Returned and re-service of food | | | | 2 |
| In | | 13. Food: unadulterated, no spoilage, no contamination | | | 4 | 2 |
| In | N/O | 14. Food contact surfaces: clean and sanitized Low temp dish wash machine- 50 ppm chlorine | | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|--|-----|--|--|-----|-----|-----|
| In | | 15. Food obtained from approved sources | | | 4 | 2 |
| In | N/O | 16. Compliance with shell stock tags, condition, display | | | | 2 |
| In | N/O | 17. Compliance with Gulf Oyster regulations | | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| In | | 18. Compliance with variance, specialized process, and HACCP plan | | | | 2 |
| CONSUMER ADVISORY | | | | | | |
| In | | 19. Written disclosure and reminder statements provided for raw or undercooked foods | | | | 1 |
| 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 | | | | | | |
| In | | 21. Hot and cold water available Water Temperature 128F°F | | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | | | |
| In | | 22. Sewage and wastewater properly disposed | | | 4 | 2 |
| VERMIN | | | | | | |
| In | | 23. No rodents, insects, birds, or animals | | | 4 | 2 |
| 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 | |
| 52. Permit available / current | |
| 53. Permit suspended / revoked | |
| 54. Voluntary condemnation | 1 |
| 55. Impound | 1 |



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Inspector Comments: Employees shall not eat, drink, or use tobacco in any food-related area where contamination may result.

- Observed employee food (i.e. dessert) and beverage stored near utensils on the left of the main food prep line.
- Observed an open employee beverage stored near the blender of a prep table near actively prepped beef patties

Violation Description: No employees shall eat, drink, or smoke in any work area. (113977)

7. PROPER HOT & COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

- 1) COLD HOLDING UNIT RIGHT OF MAIN PREP LINE- The following foods measured 48F-54F:
- Chicken, Ham, Sliced Tomatoes, Cooked Sausage, Cooked Rice, Fish Mix, Cooked White Rice, Grated Cheese, Cooked Mushrooms

Operator stated that food had been relocated from the walk-in cooler to unit 1 hour before. All food relocated to an operable cooler. Unit IMPOUNDED

- 2) COLD DRAWERS- The following foods measured 49F-52F:

- Hamburger patties, Cooked potatoes (hash browns), Sliced Cheese, Chicken, Beef

Operator stated that food had been relocated from the walk-in cooler to the cold drawers 1 hour before. All food placed in ice baths or relocated to an operable unit. Unit IMPOUNDED

- 3) PREP LINE

- A container of raw egg yolk measured at 68F held out in ambient temperature. Operator stated that food had been held out for less than 30 minutes. Food Voluntarily discarded.

- 4) WALK-IN COOLER 44F-46F

- A container of chili measured at 46F held in the walk-in cooler over night. Cooler inconsistently measured between 44F-46F throughout unit. Food voluntarily discarded

- Potato Salad, Chorizo, Cut melons, Cooked Mushrooms, Hamburgers, Sliced cheese, Eggs, Rice. Operator adjusted unit, and final temperature measured between 41F-43F.

IMPOUNDED UNITS:

Units tagged and IMPOUNDED. Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 7/25/19 to ensure compliance. Do not remove tag, or utilize equipment until approved by a member of this department. Use of equipment or removal of tag prior to approval by a member of this department may result in a citation, office hearing, or other further legal action. If you unit is repaired prior to inspection date you may contact a member of this department at 951-461-0284 to schedule a re-inspection.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Any potentially hazardous foods cooked, cooled and subsequently reheated shall be brought to an internal temperature of 165°F for 15 seconds prior to hot holding.

- Sausages were observed to be held at a temperature of 98F in hot holding unit across from cooks line. Operator stated that sausages are reheated on grill prior to plating. Ensure hot holding of sausages is maintained at 135F or above. Operator had reheated sausages on grill the measured at 120F. Operator directed to reheat all sausages to 165F.

Violation Description: Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding shall be rapidly reheated to a temperature of 165°F for 15 seconds. (114014, 114016)



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28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: All food shall be stored, prepared, displayed or held so that it is protected from contamination.

- Discontinue leaving the lid to the ice bin open when not in use service.
- Observed a plate of avocados double stacked on top of wrapped cheese. Discontinue double stacking plates on food
- Observed containers of uncovered food throughout the walk-in cooler. Cover all food when not in use to prevent the cross contamination.

Violation Description: All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Inspector Comments: Bulk food containers shall be labeled as to the contents.

- Observed unlabeled containers of food in the back area of the facility near the prep table across from the 3-compartment sink.
- Food shall be stored at least 6 inches above the floor on approved shelving.

- Observed boxes of food stored on the floor in the walk-in cooler. Relocate off the floor and store in an approved manner.

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, 114055, 114067(h), 114069(b))

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
1

Inspector Comments: All utensils and equipment shall be approved, properly installed, and in good repair.

REPAIR/ ADJUST/ REMOVE

- The walk-in cooler inconsistently measured between 41F-46F. Service unit to ensure temperature is consistently maintained at 41F or below. Will follow up on 7/25/19 to ensure compliance.
- Remove the soiled cardboard from the ceiling vents at the main food prep line

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
1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Clean and maintain the following:

- The gaskets to the far right prep cooler at the main food prep line
- The inside of the ice machine. Observed rust around the bolts/ screws. Replace if can not be cleaned in an approved manner
- The rubber mats at the cooks line

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)

37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE

POINTS
0

Inspector Comments: NOTE

Utensils and equipment shall be handled and stored in an approved manner and protected from contamination.

- Discontinue storing bus racks directly on the floor in the back area of the 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)



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41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

0

Inspector Comments: NOTE

All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.

- Provide a minimum of a 1" air gap between the drain and drain line under the ice machine, and drain with green hose inside.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

Inspector Comments: NOTE

Cleaning supplies, personal items, and other non-food items shall be properly stored.

- Observed employee keys stored on top of a soda syrup box on a storage rack across from the hand wash station.

Violation Description: Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

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

POINTS

0

Inspector Comments: NOTE

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 a hole in the wall behind the cooks line (i.e. flat grill). Repair/Cover in an approved manner.

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: The floors, walls, ceilings of a food facility shall be maintained clean.

Clean and maintain:

- Under the food storage racks in the dry storage area
- The main food prep line, under, and in back of all equipment, and under rubber mats.

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

54. VOLUNTARY CONDEMNATION

POINTS

0

Inspector Comments: Food voluntarily discarded listed in violation (7)

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: Units impounded listed in 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.



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Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (83 = B). A reinspection will be set for one week 7.25.19. Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this department at 951-461-0284.

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

Sun Park
Person in Charge
07/18/2019

Michael Jaime
Environmental Health Specialist
07/18/2019

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."

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!

FOOD ALLERGENS

THE MAJOR 8

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

| | | | | | | |
|--|--|---|--|---|--|---|
| BLYTE 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 |
|--|--|---|--|---|--|---|