



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH
www.rivcoeh.org
For general information call: 1-888-722-4234

FACILITY NAME Wolfee Donuts					DATE 3/22/2018		TIME IN 11:10 AM		TIME OUT 12:45 PM	
LOCATION 29997 Canyon Hills Rd #1602, Lake Elsinore, CA 92532					Facility Description Not Applicable					
PERMIT HOLDER Joe Marin					E-MAIL Not Specified				Major Violations 1	
PERMIT # PR0050811	EXPIRATION DATE: 10/31/2018	SERVICE Routine inspection	RE-INSPECTION DATE 3/29/2018	FACILITY PHONE #: (951)244-0505	PE 2620	DISTRICT 0045	INSPECTOR NAME Philip Sinclair		Points Deducted 15	

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.

B

SCORE 85

- 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 Maria Ramirez/ NRFSP/ 10-26-2021			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES				
In	2. Communicable disease; reporting, restrictions & exclusions		4	2
N/O	3. No discharge from eyes, nose, and mouth			2
N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
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
N/O	8. Time as a public health control; procedures & records		4	2
N/O	9. Proper cooling methods		4	2
N/O	10. Proper cooking time & temperatures		4	2
N/O	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION				
N/O	12. Returned and reservice of food			2
In	13. Food: unadulterated, no spoilage, no contamination		4	2
In	14. Food contact surfaces: clean and sanitized		4	2
QA 200ppm; 50ppm Cl auto DW / Employee verified knowledge				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	2
N/O	16. Compliance with shell stock tags, condition, display			1
N/O	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES				
N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
N/O	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS				
N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER				
OUT	21. Hot and cold water available	+	4	2
Int: 68.9F Fin: 123.2F				
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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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

Inspector Comments: Employees are required to properly wash their hands before handling food, during food preparation, after using the toilet room or any time when contamination may result. Observed employee enter the facility and proceed to touch trays of donuts without washing hands at hand washing sink. Ensure all employees are properly trained on correct procedure and instances when hand washing is required.

21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Facility hot water shall be at least at 120°F. Observed water temperatures from both hand sinks, mop sink, restroom hand sink and 3-compartment sink faucets at 68.9F. Person in charge stated that the facility has been having problems with the pilot light. Observed pilot light to be out at initiation of inspection. Facility instructed to cease all food preparation until hot water restored. Person in charge re-lit pilot light and facility hot water observed at 123.2F by end of inspection. Person in charge stated that the part is on order to fix the pilot light. Pilot light had to be re-lit twice during inspection. Due to the hot water heater unable to provide at least 120F at all times and pilot light continuing to extinguish, facility has been closed by this department. Email or fax copy of invoice for hot water heater repair to psinclair@rivco.org or (951) 461-0245 Attn Philip Sinclair.

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. Observed rolling carts full of clean trays used for donuts stored right in front of the hot water heater and mop sink basin as well as rolling cart of donuts in front of front hand sink. Store all clean utensils in designated area away from mop sink/water heater and hand sink as to be protected from contamination.

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS
2

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

- Observed the faucets at the 3-compartment sink to be leaking. Eliminate leaks at the 3-compartment sink in approved manner.
- Observed domestic microwave inside facility to heat up donuts and croissants. Remove domestic equipment from the facility. Ensure all equipment is commercially listed.

36. EQUIPMENT AND UTENSILS: INSTALLED, CLEAN, ADEQUATE CAPACITY

POINTS
2

Inspector Comments: All equipment and utensils shall be kept clean, free of an accumulation of dust, dirt, food residue, other debris; and shall be fully operative. Clean and maintain the following:

- Bottom shelf inside reach in unit where milk held
- Bottom shelves inside reach ins in back to remove debris build up
- Caulking behind the 3-compartment sink. If cannot be adequately cleaned, replace with approved sealant
- Ice deflector shield inside ice maker

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
0

Inspector Comments: NOTE: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Observed the fire suppression system certification expired. Contact appropriate department to get fire suppression system inspected and new tag placed.

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

POINTS
1

Inspector Comments: Approved base coving shall be provided in all required areas. Observed 1 base cove tile under the back hand sink cracked. Replace cracked base cove tile in approved manner.

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.

- Observed multiple floor tiles missing/cracked or broken under the preparation area in the back across from the exhaust hood. Replace broken/cracked floor tiles in approved manner.
- Observed the grout between floor tiles low and collecting food debris. Replace grout in approved manner.

46. FLOORS, WALLS, AND CEILINGS CLEAN

POINTS
1

Inspector Comments: The floors, walls, ceilings of a food facility shall be kept clean. Observed walls of the mop sink, below the 3-compartment sink and the floor accumulating debris/build up. Clean and maintain the floor/walls to be free of debris accumulation.



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49. FOOD HANDLER CERTIFICATES AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: All employees who handle food, utensils, or food equipment shall have a valid Riverside County food handler card. Observed 3 expired food handler cards at time of inspection. Ensure all employees obtain a valid Riverside County food handler card. Visit www.rivcoeh.org for more information.

Overall Inspection Comments

At this time, facility has failed to meet the minimum requirements of the California Health and Safety Code (B = 85). In addition, facility has been closed by this department for not having an adequate supply of hot water as the pilot light continues to go out. A re-inspection will be set for one week (03/29/2018). Ensure violations listed on this report are corrected by this date in order to be re-scored. "Facility Closed" sign posted. "B" card posted. "A" card removed. Facility closed and "B" card must remain posted until removed by a member of this department. Removal of either will result in citation. Contact Philip Sinclair for any questions 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

Ricky Marin
Person in Charge
03/22/2018

Philip Sinclair
Environmental Health Specialist
03/22/2018