# FOOD ESTABLISHMENT INSPECTION FORM

**FACILITY NAME:** Millet's Cafe  
**DATE:** 9/28/2022  
**TIME IN:** 2:40 PM  
**TIME OUT:** 3:50 PM

- **ADDRESS:** 140 Beaumont Ave Ste A, Beaumont, CA 92223  
- **PERMIT HOLDER:** Alan & Emelita Price  
- **EMAIL:** rudajane_makaki@yahoo.com  
- **PERMIT # & EXPIRATION DATE:** PR0067287 / 07/31/2022  
- **SERVICE:** Routine inspection  
- **REINSPECTION DATE:** 10/05/2022  
- **FACILITY PHONE #:** (951)207-1608  
- **PE:** 3620  
- **DISTRICT:** 0015  
- **INSPECTOR NAME:** Jordan Gonzalez  
- **GALLERY VIOLATIONS:** Major Violations 3  
- **POINTS DEDUCTED:** 27  
- **GRADE:** C

## Notes
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 / failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The food facility may be closed. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

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### Food Establishment Inspection Form

#### Demonstration of Knowledge

- 1. Food Safety Certification  
- 2. Communicable disease, reporting, restrictions and exclusions  
- 3. No persistent discharge from eyes, nose, and mouth  
- 4. Proper eating, tasting, drinking or tobacco use  
- 5. Hands clean and properly washed; gloves used properly  
- 6. Adequate handwashing facilities supplied and accessible  
- 7. Proper hot and cold holding temperatures  
- 8. Time as a public health control, procedures and records  
- 9. Proper cooking methods  
- 10. Proper cooking time and temperature  
- 11. Proper reheating procedures for hot holding  
- 12. Returned and re-service of food  
- 13. Food: unadulterated, no spoilage, no contamination  
- 14. Food contact surfaces: clean and sanitized  
- 15. Food obtained from approved food sources  
- 16. Compliance with variance, specialized process, and HACCP plan  
- 17. Compliance with Gulf Oyster regulations  
- 18. Compliance with variance, specialized process, and HACCP plan  
- 19. Written disclosure and reminder statements provided for raw or undercooked foods  
- 20. Licensed health care facilities / public and private schools; prohibited foods not offered  
- 21. Hot and cold water available  
- 22. Sewage and wastewater properly disposed  
- 23. No rodents, insects, birds, or animals  
- 24. Verrin proofing, air curtains, self-closing doors  
- 25. Person in charge present and performs duties, demonstration of knowledge  
- 26. Personal cleanliness and hair restraints

#### Supervision / Personal Cleanliness

- 27. Approved thawing methods, frozen food storage  
- 28. Food separated and protected from contamination  
- 29. Washing fruits and vegetables  
- 30. Toxic substances properly identified, stored, used  
- 31. Adequate food storage; food storage containers identified  
- 32. Consumer self-service  
- 33. Food properly labeled; honestly presented; menu labeling

#### Food Storage / Display / Service

- 34. Utensils and equipment approved, good repair  
- 35. Warewashing: installed, maintained, proper use, test materials  
- 36. Equipment / utensils: installed, clean, adequate capacity  
- 37. Equipment, utensils, and linens: storage and use  
- 38. Adequate ventilation and lighting; designated areas, use  
- 39. Thermometers provided and accurate  
- 40. Wiping cloths: properly used and stored  
- 41. Plumbing: properly installed, good repair  
- 42. Refuse properly disposed; facilities maintained  
- 43. Toilet facilities: properly constructed, supplied, cleaned  
- 44. Premises; personal item storage and cleaning item storage

#### Equipment / Utensils / Linens

- 45. Floors, walls, ceilings: good repair / fully enclosed  
- 46. Floors, walls, and ceilings: clean  
- 47. No unapproved private homes / living or sleeping quarters  
- 48. Last inspection report available  
- 49. Food Handler certifications available, current, and complete  
- 50. Grade card and signs posted, visible

#### Permanent Food Facilities

- 51. Plans approved / submitted  
- 52. Permit available / current  
- 53. Permit suspended / revoked  
- 54. Voluntary condemnation  
- 55. Impound

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### Food from Approved Sources

- 1. Food safety certification  
- 2. Communicable disease, reporting, restrictions and exclusions  
- 3. No persistent discharge from eyes, nose, and mouth  
- 4. Proper eating, tasting, drinking or tobacco use  
- 5. Hands clean and properly washed; gloves used properly  
- 6. Adequate handwashing facilities supplied and accessible  
- 7. Proper hot and cold holding temperatures  
- 8. Time as a public health control, procedures and records  
- 9. Proper cooking methods  
- 10. Proper cooking time and temperature  
- 11. Proper reheating procedures for hot holding  
- 12. Returned and re-service of food  
- 13. Food: unadulterated, no spoilage, no contamination  
- 14. Food contact surfaces: clean and sanitized  
- 15. Food obtained from approved sources  
- 16. Compliance with variance, specialized process, and HACCP plan  
- 17. Compliance with Gulf Oyster regulations  
- 18. Compliance with variance, specialized process, and HACCP plan  
- 19. Written disclosure and reminder statements provided for raw or undercooked foods  
- 20. Licensed health care facilities / public and private schools; prohibited foods not offered  
- 21. Hot and cold water available  
- 22. Sewage and wastewater properly disposed  
- 23. No rodents, insects, birds, or animals  
- 24. Verrin proofing, air curtains, self-closing doors  
- 25. Person in charge present and performs duties, demonstration of knowledge  
- 26. Personal cleanliness and hair restraints  
- 27. Approved thawing methods, frozen food storage  
- 28. Food separated and protected from contamination  
- 29. Washing fruits and vegetables  
- 30. Toxic substances properly identified, stored, used  
- 31. Adequate food storage; food storage containers identified  
- 32. Consumer self-service  
- 33. Food properly labeled; honestly presented; menu labeling  
- 34. Utensils and equipment approved, good repair  
- 35. Warewashing: installed, maintained, proper use, test materials  
- 36. Equipment / utensils: installed, clean, adequate capacity  
- 37. Equipment, utensils, and linens: storage and use  
- 38. Adequate ventilation and lighting; designated areas, use  
- 39. Thermometers provided and accurate  
- 40. Wiping cloths: properly used and stored  
- 41. Plumbing: properly installed, good repair  
- 42. Refuse properly disposed; facilities maintained  
- 43. Toilet facilities: properly constructed, supplied, cleaned  
- 44. Premises; personal item storage and cleaning item storage  
- 45. Floors, walls, ceilings: good repair / fully enclosed  
- 46. Floors, walls, and ceilings: clean  
- 47. No unapproved private homes / living or sleeping quarters  
- 48. Last inspection report available  
- 49. Food Handler certifications available, current, and complete  
- 50. Grade card and signs posted, visible
3. NO PERSISTENT DISCHARGE FROM EYES, NOSE, MOUTH

**Inspector Comments:** Observed a food employee with a persistent cough working with food. Immediately remove the food employee from any food preparation if the coughing cannot be controlled with medicine.

**Violation Description:** Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils, or linens. (113974)

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

**Inspector Comments:**
- Observed a food employee handle raw fish then proceed to touch the food contact portion of a styrofoam togo box. Discontinue this practice and wash hands prior to handling ready to eat foods or food contact surfaces.
- Corrective Action: The box was discarded and the employee washed their hands in warm(100F) water for at least 10 seconds.
- Observed the person in charge handle a visibly soiled towel then handle raw fish. Ensure hands are clean prior to handling food.
- Corrective Action: Education was provided. The person in charge was instructed to discard the fish and wash their hands with warm(100F) soapy water for at least 10 seconds.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**Inspector Comments:**
- Observed the paper towel dispenser at the handwash sink to be empty. Provide paper towels in the dispenser.
- Observed a squeeze bottle of soap being used. Discontinue using this unapproved dispenser and provide a pump dispenser for the soap.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143(e))
### 7. PROPER HOT & COLD HOLDING TEMPERATURES

**Inspector Comments:**
> Measured the following foods between 47°F-55°F in the cold top unit adjacent the cook line:
1. Breaded cooked chicken
2. Cooked pork in coconut milk
3. BBQ pork
4. Sausages
5. Cooked beef
6. Various cooked pork dishes

Per the person in charge the food items were placed in the unit one to two days prior. Ensure cold potentially hazardous foods are maintained at 41°F or below.

**Corrective Action:** The above mentioned food was discarded by the person in charge.

**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)

### 13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

**Inspector Comments:**
> Observed the person in charge handle raw fish after handling a heavily soiled damp towel. Ensure to wash hands at required times to eliminate cross contamination.

**Corrective Action:** The fish was discarded by the person in charge.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 114035, 114254.3)

### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

**Inspector Comments:**
> Observed several flies throughout the kitchen area. Eliminate the flies using approved insect control 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)

### 24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Inspector Comments:**
> Observed the air curtain a the front door to be disconnected or in disrepair. Repair the air curtain so that it is in working condition.

> Observed the front door unable to fully close. Repair the door so that it can properly close.

> Observed unapproved insect control devices(fly swatters) stored in the kitchen. Remove the unapproved equipment and only use approved methods/equipment.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)
27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

Inspector Comments: Observed beef being thawed at room temperature in the food preparation sink. Discontinue this practice and use one of the following approved methods: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, or during the cooking process.

Violation Description: Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

Inspector Comments:
> Observed the cold top unit to be holding foods between 47F and 55F. Immediately discontinue storing potentially hazardous foods in the unit and repair the unit so that it can hold foods at 41F or below.

> Observed the glass door cooler adjacent the 3 compartment sink to be holding foods at 55F. Immediately discontinue storing potentially hazardous foods in the unit and repair the unit so that it can hold foods at 41F or below.

> Observed unapproved scoops being used in the rice and large sugar container in the back storage area. Provide approved scoops with handles and store them in a sanitary manner with the handle out of the product.

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

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

Inspector Comments: The facility was unable to provide test strips for the type of sanitizer used at the facility. Provide test strips capable of measuring chlorine in a solution.

Violation Description: Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

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

Inspector Comments:
> Observed the accumulation of residue on the deflector shield of the ice machine. Clean to remove the residue.

> Observed the seasoning containers on the cart adjacent the cook line to be heavily soiled. Clean the working containers.

> Observed the accumulation of debris in the tracts of the sliding glass door cooler. Clean to remove the debris.

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

Inspector Comments: Observed multiple tongs being stored on the splash guard of the food preparation sink. Discontinue this practice and store utensils in a manner that eliminates the potential for cross contamination.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

Inspector Comments: The facility provided a probe thermometer that could only measure foods from 120F to 220F. Provide a probe thermometer that can accurately measure cold(41F and below) and hot(135F and above) foods.

Violation Description: An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)
### 44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

**Inspector Comments:** Observed the accumulation of not in use items behind the cold top unit. Remove any items that are not used for the daily operation of the facility.

**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)

### 46. FLOORS, WALLS, AND CEILINGS: CLEAN

**Inspector Comments:** Observed standing water under the glass door cooler. Eliminate the standing water.

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

### 48. LAST INSPECTION REPORT AVAILABLE

**Inspector Comments:** The last inspection report was unavailable for review. Provide the most recent inspection report.

**Violation Description:** A copy of the most recent routine inspection report shall be made available upon request. (113725.1)

### 54. VOLUNTARY CONDEMNATION

**Inspector Comments:**
1. Breaded cooked chicken - 10lb
2. Cooked pork in coconut milk - 10lb
3. BBQ pork - 10lb
4. Sausages - 10lb
5. Cooked beef - 10lb
6. Various cooked pork dishes - 10lb
7. Ground beef 8lb
8. Marinated short ribs - 5lb
9. Marinated pork - 7lb

**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.

**Overall Inspection Comments**

This facility is closed due to immediate health hazard, described as inadequate refrigeration. Facility is to abate violation, eliminating immediate health hazard prior to reopening. Facility to remain closed until verification of violation is abated and permission is granted by the Department. Facility closed sign posted, C placard posted A placard removed. Do not move, remove, or block placard/sign to avoid penalty.

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (73 = C). A reinspection has been set for one week (10/05/22). Ensure all violations listed on this report are corrected by this date in order to be re-scored. "C" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "C" card must remain posted until removed by an employee of this Department. If you have any questions contact J. Gonzalez at (951) 766-2824.
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.

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<thead>
<tr>
<th>Signature</th>
<th>Person in Charge</th>
<th>Date</th>
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<tbody>
<tr>
<td>Emelita Price</td>
<td>09/28/2022</td>
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<td>Jordan Gonzalez</td>
<td>09/28/2022</td>
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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 condition 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.”

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**MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK**

1. **SCRAP**E, 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
5. **AIR DRY** all items on the drain board.

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**PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS**

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

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**INTERNAL COOKING TEMPERATURES**

Use a probe thermometer to take internal cooking temperatures:

- **Fruit and Vegetables**
  - 135°F for 15 seconds
- **Eggs**
  - 145°F for 15 seconds
- **Single Piece Meat**
  - 155°F for 15 seconds
- **Ground Meat and Sausage**
  - 155°F for 15 seconds
- **Poultry and Stuffed Meat**
  - 165°F for 15 seconds
- **Reheated Foods**
  - 165°F for 15 seconds

Food temperature cannot be felt - use your probe thermometer!

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**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 155°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.

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**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

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**FORE QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE**

**BLYTHE**
260 Waverly
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

**CORONA**
2275 S Main St
Corona, CA 92882
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**HEMET**
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**MURRIETA**
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Riverside, CA 92503
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Fax 951-358-5017