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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME RIO RANCH MARKET #2-OOB					DATE 6/24/2021	TIME IN 2:00 PM		TIME OUT 3:30 PM			
					FACILITY DESCRIPTION OOD change ownership						
PERMIT HOLDER						EMAIL					
GLEN AVON FOOD INC					Not Specifie	d		Major Vi	olations	1	
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	INSPECTOR NAME				
PR0002787	11/30/2022	Routine inspection	10/24/2021	(909)685-2111	3612	0056	Bonnesa Lopez		Points De	ducted	14

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> 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



SCORE 86

OUT = Out of compliance

In = In compliance COS = Corrected on-site N/O = Not observed DEMONSTRATION OF KNOWLEDGE COS MAJ OUT (In) 1. Food safety certification **EMPLOYEE HEALTH AND HYGIENIC PRACTICES** 2. Communicable disease; reporting, restrictions and exclusions N/O 3. No persistent discharge from eyes, nose, and mouth 2 N/O 4. Proper eating, tasting, drinking or tobacco use 2 PREVENTING CONTAMINATION BY HANDS (In) 4 2 N/O 5. Hands clean and properly washed; gloves used properly ln 6. Adequate handwashing facilities supplied and accessible 2 TIME AND TEMPERATURE RELATIONSHIPS (4) In N/O N/A 7. Proper hot and cold holding temperatures 2 N/O (N/A) 8. Time as a public health control; procedures and records 2 4 ln N/O (N/A) 9. Proper cooling methods 2 4 ln N/O (N/A) 10. Proper cooking time and temperature 2 N/O N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
ln			15. Food obtained from approved sources		4	2
<u>(E)</u>	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
(h)	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 plan			2
			CONSUMER ADVISORY			
In		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		(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	•		
			LIQUID WASTE DISPOSAL			
(h)			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

N/A = Not applicable

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	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

12. Returned and re-service of food

200 ppm quat ammonium. /

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

N/O N/A

N/O

ln)

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	<u>G</u>
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	0
44. Premises; personal item storage and cleaning item storage	1

2

4 2

4 2

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	0
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	
55. Impound	

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7. PROPER HOT & COLD HOLDING TEMPERATURES

△ CRITICAL △



Inspector Comments:

Maintain potentially hazardous foods are held at or below 41 F or at or above 135 F.

Observed raw shelled eggs stored in the meat cold room at 55 F. Eggs were stored at the cold room since 9 a.m. Approximately 19 boxes containing 15 dozen eggs were voluntarily discarded.

Observed in the prepackaged gelatin unit: Arroz con leche, Custards and various gelatin products at 51-55F. Operator voluntarily discarded products. Unit is impounded. Make necessary repairs to ensure proper temperatures are maintained.

Observed at the produce display case: several bags of bean sprouts at 55 F, and containers alfalfa sprouts at 47 F. Operator voluntarily discarded products. Use of closed refrigeration units discussed with operator.

See #54.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

Inspector Comments:

Take necessary measures to eliminate vermin from facility

Observed rodent droppings in the warehouse section by the Valentino sauce and papertowels/toilet paper. Clean and sanitize affected areas. Last pest control service was 6-19-2021 showing target pests for argentine ants. Obtain pest control service targeting rodent activity.

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

POINTS

Inspector Comments:

Maintain roll-up door down when deliveries are not received. Observed roll-up door up leaving an large opening at the produce room.

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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

Inspector Comments:

Protect food from contamination.

Provide adequate separate between raw chicken and raw pork in the meat display case.

Observed large storage container outside at the back of the facility used to store prepackaged dry foods such as maseca, flour, canned goods and other various food products. This container is not approved for food storage. Relocate foods to the permitted facility.

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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

Inspector Comments:

Use approved methods of pest control. Remove unapproved fly strips containing flies located above the produce entryway.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)

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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR



Inspector Comments:

Maintain equipment approved and in good repair.

Replace missing meat case display windows. Observed operator using plastic sheeting in 2 different locations for the meat display case. Use smooth and easily cleanable equipment (i.e. use of metal trays) as a temporary fix.

Provide condenser covers for the meat cold room, walk-in freezer and walk-in cooler (dairy).

Discontinue using cardboard to line shelves as observed at the walk-in freezer. Use smooth and easily cleanable material.

Discontinue using milk crates as shelving. Use approved shelving such as dunnage racks. Observed milk crates below tilapia filets at the walk-in freezer, and below onions in the produce room.

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

Inspector Comments:

Clean and maintain:

Dairy walk-in cooler fanguards Warehouse flooring

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,

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED





Inspector Comments:

Properly store toilet paper in dispensers for the customer/employee restrooms.

Violation Description: Toilet facilities shall be maintained clean, sanitary, and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Toilet facilities shall be provided for patrons in establishments with more than 20,000 sq. ft. and in establishments offering on-site consumption. (114250, 114250.1, 114276)

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



Properly reseal flooring in the produce room, dairy walk-in cooler, and produce walk-in cooler using approved materials (i.e. concrete sealer, 2 part epoxy). Refer to flooring guidelines.

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)

Overall Inspection Comments

A complaint investigation (CO0079502) was conducted at this time.

Facility fails to meet minimum standards set forth by the California Health and Safety Code and received an 86 = B. A reinspection is set for 7-1-2021 to correct all violations. Contact this office at 951-273-9140 for questions.

A card removed.

B card posted.

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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		
A.	Dufy	
Mario Vasquez	Bonnesa Lopez	
Person in Charge	Environmental Health Specialist	

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

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

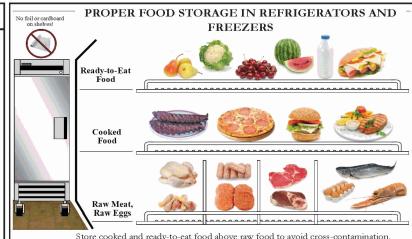
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

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."



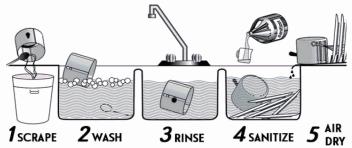
Store cooked and ready-to-eat food above raw food to avoid cross-contamination.

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
 - 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

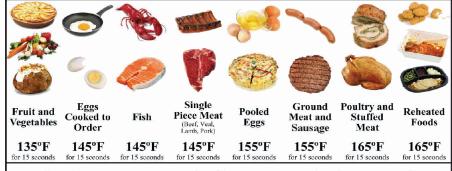
PROPER FOOD THAWING METHODS

- Under refrigeration
- 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 260 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)