



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

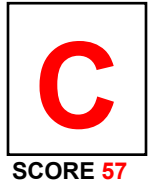
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Los Victor Mexican Food				DATE 7/21/2020	TIME IN 8:15 AM	TIME OUT 12:15 PM
ADDRESS 1987 W Ramsey St, Banning, CA 92220				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Rocio Valenciano				EMAIL valencianorocio122		Major Violations 5
PERMIT # PR0068902	EXPIRATION DATE 02/28/2020	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)849-0171	PE 3620	DISTRICT 0012
INSPECTOR NAME Brittany Whitney					Points Deducted 43	

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



○ 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 Serve safe 12/1/2020 Victor Bustos			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	N/A	+	○ 4	2
In	N/O	○ N/A		4	2
In	N/O	N/A	+	4	○ 2
In	N/O	N/A		4	2
In	N/O	N/A		○ 4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	○ 2
In	N/O	N/A	+	○ 4	2
		Oppm chlorine / 114F			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved sources		4	2
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In		○ N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		○ N/A		4	2
WATER / HOT WATER					
○ In		21. Hot and cold water available Water Temperature 3-comp 124°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	○
55. Impound	



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FACILITY NAME Los Victor Mexican Food	DATE 7/21/2020	PERMIT # PR0068902
---	--------------------------	------------------------------

5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Observed an employee clean out food debris in floor sink strainer and wipe hands with wiping cloth and grab a clean dish to put away.

Observed employee use cell phone and then grab a clean dish without washing her hands.

Employee was instructed to rewash those dishes and discussed when employee when contamination of hands occurs proper handwashing should be conducted to prevent any possible contamination of food and food contact surfaces. Employee stated she washed her hands and pointed to prep sink. Discussed that the prep sink is not an approved hand washing sink. Ensure employees are properly trained on food safety as it pertains to their job duties.

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

POINTS
2

Inspector Comments: Observed paper towels stored on table adjacent to hand sink. Ensure handwashing facilities are maintained fully stocked with soap and paper towels in approved dispensers at all times.

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 **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Measured pot of beans stored on prep table in dry storage area at 92F. Employee stated that beans were prepared at 2am in the morning and placed inside kitchen until placed into steam table to reheat.

Observed metal container of beans on stove (burner was not on) at 94F. Employee stated that beans are going to be placed inside steam table to heat up.

Beans were voluntarily discarded at this time. Discontinue this practice and once beans are cooked they shall be properly hot held or cooled and cold held. Education given to employee on proper cooling, reheating, and hot and cold holding of potentially hazardous food. Informational bulletin will be provided.

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)

9. PROPER COOLING METHODS

POINTS
2

Inspector Comments: Measured Al pastor and chicken inside reach in cooler at cookline at 46F-49F (all other items holding proper temperature). Employees stated items were placed inside unit last night. Ensure potentially hazardous foods are properly cooled. Discussed cooling methods with employee at this time. Informational bulletin will be provided.

Violation Description: All potentially hazardous food shall be rapidly cooled from 135°F to 70°F within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Measured rice at steam table at 54F. Employee stated rice was placed inside unit from cooler approximately 30 minutes prior to temperature taken. Inspector discussed proper reheating methods with employee and instructed employee to reheat rice at grill to 165F at this time and then place into steam table for hot holding. Informational bulletin will be provided.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Los Victor Mexican Food	DATE 7/21/2020	PERMIT # PR0068902
---	--------------------------	------------------------------

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS
2

Inspector Comments: Observed potatoes inside reach in cooler at cookline with mold. Employee voluntarily discarded potatoes at this time. Ensure all food is stored, kept for sale, and served to be pure and free from spoilage and contamination

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, 113990, 114035, 114254.3)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: Measured chlorine sanitizer at 0ppm during active warewashing. Instructed employee to change sanitizer water to read 100ppm.

Observed fly inside sanitizer solution during active warewashing. Person in charge removed fly at this time and drained sanitizer solution. Person in charge sanitized basin and refilled basin with sanitizer that measured 100ppm.

Ensure employees are properly trained on food safety as it relates to their job duties. Informational bulletin will be provided.

Observed soiled dishes stored on drain board of pep sink. Discontinue storing soiled dishes on prep sink drain board. Properly clean and sanitize drain board prior to use.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

⚠ CRITICAL ⚠

POINTS
4

Inspector Comments: At time of inspection observed a backup of waste water and food debris from floor sink. Observed employee toilet to not flush and hand sink to drain slowly. Inspector instructed facility to discontinue operation until plumbing can be repaired and floor is properly clean and sanitized. Employees cleaned out floor sink strainer of food debris and properly clean and sanitized affected area at this time. B.Whitney turned on 3-comp sink, prep sink, and handsink and observed water to be properly draining at this time. Employee toilet observed to flush at this time. Hand sink in restroom observed to drain slowly. Discussed with owner contacting plumber to ensure all liquid waste is being properly drained in an approved, fully functioning sewage disposal system. If a back up occurs facility is to voluntarily close and contact this Department and get repairs made prior to reopening.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE

POINTS
2

Inspector Comments: Employee was asked what the temperature the food inside the refrigerator should be. Employee stated she did not know that she was new. Education given on proper cold and hot holding temperatures. Ensure employees are properly trained on food safety as it relates to their job duties.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Los Victor Mexican Food	DATE 7/21/2020	PERMIT # PR0068902
---	--------------------------	------------------------------

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS
2

Inspector Comments: Observed the following:
 1) Metal insert used as a scoop inside pico de gallo inside walk-in cooler. Provide an approved scoop with handle and store scoops so the handle does not touch food.
 2) Food stored on second shelf inside reach in cooler at cookline without any lid or covering.
 3) Food stored on second and third shelf inside walk-in cooler without a lid or cover.
 Ensure food stored below the first shelf have a lid or protective covering to prevent any possible contamination.
 4) Open meat stored on bottom of freezer with freezer burn. Ensure food is stored in a manner that is protected from any possible 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))

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
1

Inspector Comments: Observed a spray bottle of lysol stored next to an uncovered container of soaking potatoes. All chemicals and poisonous substances shall be stored separate from food and food-related items.

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)

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Inspector Comments: Observed raw meat stored above uncovered produce inside walk-in cooler. Ensure food is stored in an approved manner.

Observed chorizo stored on top of sliced ham inside cold top unit at cookline. Discontinue storing chorizo on top of food and store inside its own metal insert or inside reach-in cooler.

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: Observed a severely worn cutting board. Repair/ replace cutting board in an approved manner.

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: Clean fan guard inside walk-in cooler. Ensure all equipment and utensils are maintained clean and in good repair.

Observed some food residue on knife storage box. properly clean and sanitize knife storage box in an approved manner.

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
1

Inspector Comments: Observed clean utensils hanging over wash basin at 3-compartment sink and in way during active warewashing. Discontinue storing clean utensils over wash basin, properly clean and sanitize utensils and store in an approved manner.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Los Victor Mexican Food	DATE 7/21/2020	PERMIT # PR0068902
---	--------------------------	------------------------------

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS
1

Inspector Comments: Observed missing light covers throughout facility. Provide light covers or shatterproof lights in areas where open food is stored, served, prepared, and where utensils are washed.

Violation Description: Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Inspector Comments: Observed missing thermometer inside reach-in cooler at cookline. Provide a thermometer and place in warmest part of unit to ensure proper holding temperatures.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Inspector Comments: Observed soiled wiping cloth store on lid of food inside walk-in cooler.

Observed cloudy sanitizer solution with some food debris adjacent to prep sink. Ensure sanitizer solution is changed once soiled.

Observed wiping cloths stores at prep sink. Discontinue storing wiping cloths at prep sink and store wiping cloths in approved designated area.

Violation Description: Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS
1

Inspector Comments: Observed leak at plumbing of 3-compartment sink at wall that separates the 3-comp sink and prep sink. Repair plumbing in an approved manner.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Inspector Comments: Observed deteriorated sealant at handsink and wall in customer/ employee restroom. Reseal handsink to wall in an approved manner.

Employee restroom is not working per employee, repair restroom in an approved manner.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS
1

Inspector Comments: Observed cell phones, keys, and jewelry stored on prep table and dry food storage area. Store all personal items in lockers or other approved designated area.

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)



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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Los Victor Mexican Food	DATE 7/21/2020	PERMIT # PR0068902
--	-------------------	-----------------------

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

POINTS
1

Inspector Comments: Observed missing and damaged cove base tiles inside walk-in cooler. Repair/ replace cove base tiles in an approved manner.

Observed deteriorated grout throughout facility. Properly seal grout 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)

48. LAST INSPECTION REPORT AVAILABLE

POINTS
0

Inspector Comments: Observed missing inspection report. Ensure facility is able to provide last inspection report if asked by customer.

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

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS
1

Inspector Comments: Two employees working inside facility do not have a current Riverside County Food Handler Certificate. Ensure employees obtain a current and approved Food Handler Card by reinspection date.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

54. VOLUNTARY CONDEMNATION

POINTS
0

Inspector Comments: See violation 7,9, and 13

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.

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS
0

Inspector Comments: Observed not in compliance with Industry Guidance 3 employees not wearing facial covering and employee wearing mask below nose. Education provided.



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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Los Victor Mexican Food	DATE 7/21/2020	PERMIT # PR0068902
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Overall Inspection Comments

This was a routine inspection in conjunction to a complaint investigation (CO0074740). This facility has failed to meet the minimum sanitation requirements of the California Health and Safety Code (57 = C). Due to on-going non-compliance and failed inspections, the permit may be suspended or revoked. Detailed information regarding your right to a hearing will be provided within 5 days. "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 Brittany 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.

Signature

rosario rosales
Person in Charge
07/21/2020

Brittany Whitney
Environmental Health Specialist
07/21/2020

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
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