



County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Hell's Kitchen Motorsports Bar & Grill						DATE 6/28/2018		TIME IN 1:45 PM		TIME OUT 4:00 PM	
LOCATION 32685 Ortega Hwy, Lake Elsinore, CA 92530						Facility Description Not Applicable					
PERMIT HOLDER Trevor Opp						E-MAIL hellskitchenmotorsports@gmail				Major Violations 2	
PERMIT # PR0003372	EXPIRATION DATE: 05/31/2019	SERVICE Routine inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (714)822-6100	PE 3620	DISTRICT 0044	INSPECTOR NAME Michael Jaime		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.

**FACILITY
CLOSED**
CA HEALTH &
SAFETY CODE
SECTION 113960

⊙ 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				2
		Jennifer Gomez/ ServSafe/ 5.23.22				
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
⊙ In		2. Communicable disease; reporting, restrictions & exclusions			4	2
⊙ In	N/O	3. No 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 & accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	2
In	N/O	N/A	8. Time as a public health control; procedures & records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
⊙ In	N/O	N/A	10. Proper cooking time & temperatures		4	2
⊙ In	N/O	N/A	11. Proper reheating procedures for hot holding		4	2
PROTECTION FROM CONTAMINATION						
⊙ In	N/O	N/A	12. Returned and reserve of food			2
⊙ In		13. Food: unadulterated, no spoilage, no contamination			4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	4	2
		100 ppm chlorine / 111F				

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
⊙ In		15. Food obtained from approved source			4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			1
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			1
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			1
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered			2
WATER / HOT WATER						
⊙ In		21. Hot and cold water available			4	2
		120F				
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		1



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

FACILITY NAME

Hell's Kitchen Motorsports Bar & Grill

DATE

6/28/2018

PR #

PR0003372

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.

The following foods measured between 50F-55F in the reach-in cooler across from the cooks line:

- Cheddar Cheese, Swiss Cheese, Sliced Tomatoes, Ham, Turkey, Slice Beef, Ground Beef, and Pastrami. Operator stated that food had been held in unit for 1 hour. All food relocated to an operable cooler. The ambient temperature of the unit measured at 50F.

The ambient temperature of the unit measured at 50F. Unit impounded. See (34)

The following foods measured at 51F- 54F in the 2-door upright cooler on the right side of the kitchen

- Sliced tomatoes. Operator stated that food had been prepared less than one hour. Food relocated to an operable cooler.

- Ranch, and italian dressing. Operator stated that food had been held in unit from the previous day. Food voluntarily discarded.

The ambient temperature of the unit measured at 51F. Unit IMPOUNDED. See violation (34).

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: All food contact surfaces shall be properly washed, rinsed, and sanitized.

Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer.

Observed wiping clothes stored on top of the prep tables throughout the back area of the facility. No sanitizer buckets available at the time of the inspection. Ensure wiping clothes are stored in approved sanitizer when not in use (100 ppm chlorine, 200 ppm quat). 100 ppm chlorine sanitizer buckets will be utilized.

23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Each food facility shall be kept free of vermin.

Observed numerous rodent droppings in the following areas:

- Under the 2-door upright cooler in the kitchen
- Under the 3-compartment sink in the kitchen
- In a container under the right side of the 3-compartment sink
- Next to the back door and hand wash sink
- Under the cooks line
- In the right under compartment of the bar counter
- Under all storage racks in the back storage area
- In the hallway and throughout the dining area

Remove all evidence of the rodent infestation throughout the facility. Remove all droppings, clean and sanitize all effected areas. Obtain approved pest control. Seal all cracks, crevices, entry points and harborage areas throughout the facility. A follow up inspection has been scheduled for 7/5/18 to ensure compliance.

FACILITY CLOSED

24. VERMIN PROOFING, AIR CURTAINS, SELF CLOSING DOORS

POINTS

1

Inspector Comments: Exterior doors shall not be propped open.

- The front door was observed to be propped open. Maintain closed when not in use to prevent the entrance of vermin.

30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS

1

Inspector Comments: All chemicals and poisonous substances shall be properly labeled and stored.

- Observed an unlabeled chemical spray bottle at the 3-compartment sink. Label in an approved manner, and store in an approved area.



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

FACILITY NAME

Hell's Kitchen Motorsports Bar & Grill

DATE

6/28/2018

PR #

PR0003372

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

2

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

IMPOUND

The following units have been impounded:

- The reach-in cooler across from the cooks line.
- The 2-door upright cooler on the right side of the kitchen.

Repair or replace in an approved manner to ensure potentially hazardous food are maintained at 41F or below. A-reinspection has been scheduled for 7/5/18 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.

35. WAREWASHNG: INSTALLED, MAINTAINED, PROPER USE, TEST MATERIALS

POINTS

1

Inspector Comments: Testing equipment and materials shall be provided to measure the applicable sanitization method.

Obtain chlorine test strips.

44. PERSONAL ITEM STORAGE AND CLEANING ITEMS STORAGE

POINTS

0

Inspector Comments: All personal drinks are to be kept covered and stored in a manner to prevent contamination.

- Observed an employee beverage stored next to containers of dressing on a prep table in the back area of the facility. Store in an approved manner away from all food, and or food prep surfaces.

53. PERMIT SUSPENDED/REVOKED

POINTS

0

Inspector Comments: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed.

FACILITY CLOSED DUE TO:

RODENT INFESTATION- Observed numerous rodent droppings throughout the facility.

Remove all evidence of the rodent infestation throughout the facility. Remove all droppings, clean and sanitize all effected areas. Obtain approved pest control. Seal all cracks, crevices, entry points and harborage areas throughout the facility. A follow up inspection has been scheduled for 7/5/18 to ensure compliance.

- Closure sign posted



County of Riverside
DEPARTMENT OF ENVIRONMENTAL HEALTH

www.rivcoeh.org

For general information call: 1-888-722-4234

FACILITY NAME Hell's Kitchen Motorsports Bar & Grill	DATE 6/28/2018	PR # PR0003372
---	-------------------	-------------------

Overall Inspection Comments

At this time this facility has failed to meet the minimum requirements of the California Health and Safety Code (85 = B). A reinspection will be set for one week 7.5.18. Ensure violations listed on this report are corrected by this date in order to be re-scored. "B" card posted. "B" card must remain posted until removed by an employee of this Department. Contact (you) with any questions (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

Trevor Opp
Person in Charge
06/28/2018

Michael Jaime
Environmental Health Specialist
06/28/2018