



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

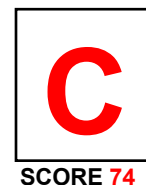
FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME <b>Daylight Munchies-OOB</b>				DATE 6/21/2021		TIME IN 11:00 AM		TIME OUT 12:30 PM	
ADDRESS 1031 W Florida Ave, Hemet, CA 92543				FACILITY DESCRIPTION oob per cos					
PERMIT HOLDER Erik Chavez				EMAIL erikalejandro1994@gmail.com				Major Violations 2	
PERMIT # PR0072344	EXPIRATION DATE 05/31/2022	SERVICE Routine inspection	REINSPECTION DATE 6/28/2021	FACILITY PHONE # (951)766-0333	PE 3620	DISTRICT 0013	INSPECTOR NAME Kristina Wagon	Points Deducted 26	

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
<input checked="" type="radio"/> In	N/A	1. Food safety certification Myrian Melnechuck, ServSafe, exp.12/26/21			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions and exclusions		4	
<input checked="" type="radio"/> In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used properly		4	<input checked="" type="radio"/> 2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			<input checked="" type="radio"/> 2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="radio"/> 4	2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	8. Time as a public health control; procedures and records	4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	10. Proper cooking time and temperature	4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	12. Returned and re-service of food		2
<input checked="" type="radio"/> In		13. Food: unadulterated, no spoilage, no contamination		4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized Active warewashing: 100ppm Chlorine / Active wash basin: 109	<input checked="" type="radio"/> 4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved sources		4	2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods		1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered	4	2
WATER / HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available		4	2
		Water Temperature Prep sink: 121°F			
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> In		23. No rodents, insects, birds, or animals		4	2
<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 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	<input checked="" type="radio"/> 1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	<input checked="" type="radio"/> 1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	<input checked="" type="radio"/> 1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	<input checked="" type="radio"/> 1
37. Equipment, utensils, and linens: storage and use	<input checked="" type="radio"/> 1
38. Adequate ventilation and lighting; designated areas, use	<input checked="" type="radio"/> 1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<input checked="" type="radio"/> 1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	<input checked="" type="radio"/> 1
42. Refuse properly disposed; facilities maintained	<input checked="" type="radio"/> 1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	<input checked="" type="radio"/> 1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	<input checked="" type="radio"/> 1
46. Floors, walls, and ceilings: clean	<input checked="" type="radio"/> 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	<input type="radio"/>
55. Impound	<input type="radio"/>



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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

**Inspector Comments:** Observed one of the employees with long nails that were soiled. Employees are to properly wash hands and clean under the nails at regular intervals and when changing jobs.

**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:** Handwashing soap and paper towels shall be provided in dispensers near the handwashing sink. Observed the front handwashing sink without soap and paper towels. Ensure the handwashing facilities are supplied 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:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Observed the following internal temperatures within the cold table out of temperature:

- Cut tomatoes at 48F
- American cheese at 47F
- Regular eggs at 48F
- Raw beef at 47F
- Large container of Sweet Baby Rays BBQ sauce found at 93.4 F on the microwave table.
- Grilled Chicken at 51.5 F in the cold table.
- Container of parmesan cheese at 48.5 F on top of the cold table.
- Teriyaki sauce at 91 F on top of the cold table.
- American cheese at 55 F.
- Thousand island at 55.6 F.
- Mayo at 47 F.
- Open and uncovered pickle container at 88 F.
- Sliced ham found at 50 F inside the cold table.
- Sliced turkey found at 47.3 F inside the cold table.
- Eggs (shelled) found at 48.3 F in the cold table.
- Sliced American cheese found at 47.1 F in the cold table.
- Open can of pineapple found at 45.6 F.
- Marinara found at 46.3 F in the cold table.

Stored under the toaster  
-Dill pickles at 88F

**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)



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14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

**Inspector Comments:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Observed the following:

- Freshly prepared sanitizer in sanitizer bucket measuring 50ppm Chlorine in hot water. Ensure sanitizer is properly prepared at the correct concentration of 100ppm in room temperature water.
- Soiled meat slicer with dried food debris on the blade, slicer, and on the countertop around the slicer. Properly wash, rinse, and sanitize the slicer on a regular basis.
- Observed a salt shaker with food debris (black, orange, and off white) or particles inside the shaker with heavily soiled exterior of the container.

**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)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

**Inspector Comments:** All food shall be separated and protected from contamination. Ensure food is properly covered, protected from contamination. Observed the following:

- A food bulk container stored on the lower shelf near the cookline without a lid.
- Open food bulk in the lower shelf under the meat slicer.
- Uncovered spice containers without a lid.
- Observed the to go containers stored on a soiled shelf with the food surface facing up.

**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))

31. ADEQUATE FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

**Inspector Comments:** Food shall be stored in approved containers and labeled as to contents. Observed the following:

- Open bulk container of granola near the front counter by the dipper well. Ensure bulk containers are closed when not in use.
- Unlabeled food container. Ensure food container is properly labeled.

**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))

33. FOOD PROPERLY LABELED AND HONESTLY PRESENTED, MENU LABELING

POINTS

1

**Inspector Comments:** All discussed, ensure all food items shall be properly identified and labeled prior to sale. Observed sliced cakes, sliced cheesecakes, sliced pies, and frozen tortillas throughout the facility without the proper labeling as to where it was packaged. Ensure food items are properly labeled with the following items:

- name of the food item
- net weight
- ingredients list
- place of packaging

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. All food menu items shall be properly identified and honestly presented. Food establishments with 20 or more locations, conducting similar business, must provide approved menu nutritional labeling information. Infant formula cannot be sold or offered for sale after the "use by" date printed on the package. (114087, 114089, 114089.1(a, b), 114090, 114093.1, 114094, 114094.5)



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34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

**Inspector Comments:** All utensils and equipment shall be approved and in good repair. Observed the following:

- A torn seal on the freezer near the front counter. Replace the torn seal.
- Excess condensate in the back of the inside of the middle countertop refrigerator. Repair the unit in an approved manner to ensure it is holding at 41F and below.
- Soiled dipper well near the front freezer chest. Per the person in charge, the dipper well is no longer in use. Remove the unused dipper well in an approved manner.
- Excess equipment stored near the dumpster area. For example, observed a cold table in the dumpster. Remove the unused equipment from the premises.
- Observed deteriorated caulking at the handwashing sink near the ice machine and at the prep sink. Replace the caulking in an approved manner.
- Slow drain at the handwashing sink near the ice machine. Repair the handwashing sink 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:** All utensils and equipment shall be installed in an approved manner. Observed a gap in between hood filters above the cookline. Properly install the hood filters.

All utensils and equipment shall be clean in an approved manner. Observed the following items in need of cleaning:

- Two countertop refrigerator units near the front (heavily soiled inside, outside, and screen)
- The facility phone located near the front handwashing sink (heavily soiled)
- Soiled tongs stored directly over a soiled heat lamp
- Observed grease receptacle heavily soiled with grease.
- Found Hi-C dispenser soiled.
- Bulk food storage containers soiled.
- The microwave with heavy food debris inside and smudges on the outside.
- Found the microwave table, prep tables, toaster, large prep table, food storage containers under the toaster, door and sides of the reach in refrigerator, door and inside of the Frigidaire refrigerator soiled.
- The Turbo Air and the rolling rack and pans soiled.
- the Turbo Fan soiled inside and outside.
- the cold table soiled, sticky with food spills and food debris.
- the shelf heavily soiled where the to go containers are stored above the cold table.
- the ice machine with calcium deposits accumulating on the outside of the ice machine.
- the hand wash sink soiled, sticky, and food debris on the sink.

**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 an unsecured CO2 cylinder. Ensure pressurized cylinders are properly secured within the facility.

Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. Observed the following:

- A wrench stored adjacent to the Almond Flour on the lower shelf near the cookline. Person in charge relocated wrench at time of inspection.
- Ice cream scoop stored directly on a soiled paper towel. Discontinue the storage of the ice scoop in this manner and properly store the scoop 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)



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38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

**Inspector Comments:** Found facility with and ambient air temperature of 96 F in the kitchen at 10 am. Ensure all areas of the food facility have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee.

**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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

**Inspector Comments:** Observed soiled wiping cloth on cutting board of the cold table. Ensure wiping cloths are stored in a sanitizer bucket of an approved concentration in between uses.

**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:** All plumbing shall be maintained to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Observed the following:

- A broken pipe under the handwashing sink by the drive thru. Repair the piping and ensure the plumbing is maintained in good repair.
- Directly connected plumbing between the prep sink to the handwashing sink. Separate the drain lines 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)

42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** Observed the dumpster lids open. Ensure the dumpster lids are maintained covered.

Observed the outdoor grease receptacles overflowing and uncovered. Ensure the grease receptacles are maintained covered and disposed of frequently.

**Violation Description:** All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257.1)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

**Inspector Comments:** Observed excess personal items stored throughout the facility. Discontinue the storage of personal items throughout the facility and store all personal items in lockers or other approved designated area. Observed:

- Personal cookies stored next to paper goods near the front
- Personal soda drink on the counter near the soda machine
- M&M's candy near the front handwashing sink
- Personal phone and charger on the handwashing sink counter near the drive thru
- Personal bags and receipts in the dry storage room

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

POINTS

1

**Inspector Comments:** The food facility shall be fully enclosed. Observed the following:

- Missing cove base under the drain lines near the front floor sink
- Missing cove base in the corner under the front soda machine
- Hole in the ceiling in the dry storage room
- Hole in the back door

**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)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

1

**Inspector Comments:** Floors, walls, and ceilings shall be maintained clean. Observed excess food debris under the prep table with the meat slicer and throughout the facility. Remove the excess food debris and maintain all the floors in the facility clean.

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

54. VOLUNTARY CONDEMNATION

POINTS

0

**Inspector Comments:** The itemized food list below of foods out of temperature were all voluntarily discarded:

- One container Cut tomatoes.
- 2 pounds of American cheese.
- 5 dozen Regular eggs.
- Large container of Raw beef.
- Large container of Sweet Baby Rays BBQ sauce.
- Container of grilled Chicken.
- Container of parmesan cheese.
- Teriyaki sauce.
- American cheese.
- Thousand island.
- Mayo.
- Open and uncovered pickle container.
- Sliced ham found at 50 F inside the cold table.
- Sliced turkey found at 47.3 F inside the cold table.
- Eggs (shelled) found at 48.3 F in the cold table.
- Sliced American cheese found at 47.1 F in the cold table.
- Open can of pineapple found at 45.6 F.
- Marinara found at 46.3 F in the cold table.

**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.

55. IMPOUND

POINTS

0

**Inspector Comments:** The cold table was impounded due to holding an internal temperature of 45 to 50 F. The impound tag was placed on the outside of the unit. A reinspection was set for 6.28.21. If ready for reinspection sooner call (951)766-2824.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.

56. COVID 19 - FOLLOWING STATE OF CALIFORNIA GUIDELINES

POINTS

0

**Inspector Comments:** Observed not in compliance with Industry Guidance. Ensure employees wear masks at all times.



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Overall Inspection Comments

Joint routine inspection conducted by Kristina Wagen and Leslie Aranda.

At this time, the facility has failed to meet the minimum requirements of the California Health and Safety Code (C = 74). A re-inspection will be set for one week (6/28/2021). Ensure violations listed on this report are corrected by this date in order to be re-scored. "C" card posted. "A" card removed. Facility "C" card must remain posted until removed by a member of this department. Removal of either will result in citation. Contact Kristina Wagen or Leslie Aranda for any questions 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](http://www.rivcoeh.org).

Signature

email

Luis Chavez  
Person in Charge  
06/21/2021

Kristina Wagen

Kristina Wagen  
Environmental Health Specialist  
06/21/2021



## 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."

No foil or cardboard  
on shelves!



## 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

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

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