



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME The Bridge On Third				DATE 12/4/2018	TIME IN 11:30 AM	TIME OUT 2:45 PM
ADDRESS 41915 3rd St, Temecula, CA 92590				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Wood'n Apples LLC				EMAIL Not Specified		Major Violation 2
PERMIT # PR0061340	EXPIRATION DATE 04/30/2019	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (951)694-422	PE 3621	DISTRICT 0046
INSPECTOR NAME Michael Jaime					Points 17	

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

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

● 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 Jeffrey Willett/ ServSafe/ 7.24.23				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	7. Proper hot and cold holding temperatures	+	4		2
In	N/O	8. Time as a public health control; procedures and records		4		2
In	N/O	9. Proper cooling methods		4		2
In	N/O	10. Proper cooking time and temperature		4		2
In	N/O	11. Proper reheating procedures for hot holding		4		
PROTECTION FROM CONTAMINATION						
In	N/O	12. Returned and re-service of food				2
In		13. Food: unadulterated, no spoilage, no contamination		4		2
In	N/O	14. Food contact surfaces: clean and sanitized Low temp dish wash machine- 50 ppm chlorine / No active manual w		4		2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved sources			4	2
In	N/O	16. Compliance with shell stock tags, condition, display	N/A			2
In	N/O	17. Compliance with Gulf Oyster regulations	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		18. Compliance with variance, specialized process, and HACCP	N/A			2
CONSUMER ADVISORY						
In		19. Written disclosure and reminder statements provided for raw or undercooked foods	N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		20. Licensed health care facilities / public and private schools; prohibited foods not offered	N/A		4	2
WATER / HOT WATER						
In		21. Hot and cold water available Water Temperature 120°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	1
54. Voluntary condemnation	
55. Impound	



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME The Bridge On Third	DATE 12/4/2018	PERMIT # PR0061340
--------------------------------------	-------------------	-----------------------

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 at the following temperatures:

- Numerous containers of cooked mash potatoes measured at 108F in the hot holding unit on the left side of the middle prep line.
- Numerous containers of cooked gravy measured at 115F in the hot holding unit on the left side of the middle prep line.
- 2 containers of green mash potatoes measured at 90F in a turned off hot holding unit on the right side of the middle prep line.
- 1 container of gravy measured at 93F in a turned off hot holding unit on the right side of the middle prep line.

Operator stated that food had been held in unit for less than 30 minutes. Education provided and food reheated to 165F.

Violation Description: Potentially hazardous foods 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 **⚠ CRITICAL ⚠**

POINTS
4

Inspector Comments: Each food facility shall be kept free of cockroaches, mice, rats, and similar pests that carry disease.

Observed numerous live cockroaches at various life stages at the following locations:

- On the casters of the cooks line in the back kitchen area of the facility
- Inside the bottom insulated panel of the 2-door upright freezer in the back area of the facility
- Inside a loose FRP panel (i.e. Wall panel) in the back area of the facility across from the 2-door upright freezer
- Under the mats on the floor in the bar area
- Inside an insulated styrofoam pipe cover under the 3-compartment sink

Observed numerous dead cockroaches at the following locations:

- Inside the 2-door upright freezer in the back area of the facility
- On the side of the 2-door upright freezer in the back area of the facility
- Inside the cabinets at the bar area
- On top of a glass inside the cabinets in the bar area
- Under the warewash area in the bar area
- Under the ice machine and throughout the floor in the back room on the right of the low temp dish wash machine

Observed an egg casing inside the insulation of the piping of the 3 compartment sink at the bar area.

Remove all evidence of infestation, clean and sanitize all effected areas. Obtain approved pest control and provide receipt of service. Seal all cracks, crevices and or harborage areas throughout the facility.

FACILITY VOLUNTARILY CLOSED

CLOSED SIGN POSTED

Do not open or operate until approved by a member of this department. Failure to comply may result in citation, office hearing or other legal action.

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
1

Inspector Comments: Seal all cracks, crevices and or harborage points throughout the facility:

- Reseal the loose FRP panel to the wall across from the 2-door upright freezer.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME The Bridge On Third	DATE 12/4/2018	PERMIT # PR0061340
---	--------------------------	------------------------------

27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE

POINTS

1

Inspector Comments: Food shall be thawed by one of the following methods: under refrigeration; completely submerged under cool running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process.

Observed intact packages of raw beef thawing under running water at the back prep sink. Ensure food is removed from packaged when thawing under running water, with sufficient velocity to remove loose particles.

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

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

POINTS

1

Inspector Comments: All equipment and utensils shall be kept clean and free of an accumulation of dust, dirt, food residue, and other debris.

Remove the accumulation of food, debris, grease and or grime from the following:

- The blue cart utilized for potatoes
- The filters at the cooks line
- The casters to all equipment throughout the facility
- The bottom of the flat grill
- The inside panel of the 2-door upright freezer
- The inside cabinets of the bar area

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: Pressurized cylinders must be securely fastened to a rigid structure.

Observed an unchained pressurized cylinder in the back area of the facility.

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)

38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE

POINTS

1

Inspector Comments: All exhaust hoods shall be maintained to effectively remove heat, grease, vapors, and smoke.

Observed a missing filter in the hood above the cooks line. Replace filter to ensure proper ventilation of heat, grease, vapors and smoke.

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)



FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME The Bridge On Third	DATE 12/4/2018	PERMIT # PR0061340
---	--------------------------	------------------------------

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

1

Inspector Comments: All plumbing and plumbing fixtures shall be installed in an approved manner and shall be maintained clean, fully operative, and in good repair.

Provide a minimum of a 1" air gap between the drain and drain line under the low temp dish wash machine.

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)

44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE

POINTS

1

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

Observed an employee beverage (i.e. water bottle) stored on top of a prep table in the back area of the facility. Store in an approved manner away from all food and or food prep surfaces.

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)

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

POINTS

1

Inspector Comments: The floors, walls, ceilings of a food facility shall be an approved type, have durable, smooth, nonabsorbent, and washable surfaces, and shall be maintained in good repair.

Repair or replace:

- Broken tile in front and inside of the walk-in cooler
- Broken tile in front of the 2-door upright freezer

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: The floors, walls, ceilings of a food facility shall be maintained clean.

Clean and maintain the following:

- Under all mats at the bar area
- Under the 3-compartment sink and all equipment in the bar area
- Under the ice machine, and flooring of room with ice machine
- Under the low temp dish wash machine
- The wall in back of the low temp dish wash machine
- Under the cooks line
- Under the 2-door upright freezer
- Under all storage racks in the back dry storage and liquor area of the facility
- Under all equipment and prep tables throughout the facility
- All drains throughout the facility

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



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME The Bridge On Third	DATE 12/4/2018	PERMIT # PR0061340
--------------------------------------	-------------------	-----------------------

53. PERMIT SUSPENDED / REVOKED

POINTS

0

Inspector Comments: An enforcement officer may suspend, revoke, or modify the permit and may order the food facility closed if an imminent health hazard is observed and not able to be immediately corrected.

CLOSED DUE TO COCKROACH INFESTATION

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME The Bridge On Third	DATE 12/4/2018	PERMIT # PR0061340
--------------------------------------	-------------------	-----------------------

Overall Inspection Comments

FACILITY CLOSED DUE TO:

COCKROACH INFESTATION

- Numerous cockroaches a various life stages observed throughout the facility.

This facility has failed to meet the minimum requirements of the California Health and Safety Code (83 = B). Due to repeated failed inspections within a two year period an Administrative Hearing will be held at 38740 Sky Canyon Dr, Ste. A, Murrieta, CA 92563 12/11/18 at 8:30 am. "B" card posed. "A" card removed. "B" card must remain posted until removed by an employee of this Department. Contact this department at (951) 461-0284 for further questions.

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

Rick Frisby
Person in Charge
12/04/2018

Michael Jaime
Environmental Health Specialist
12/04/2018

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."

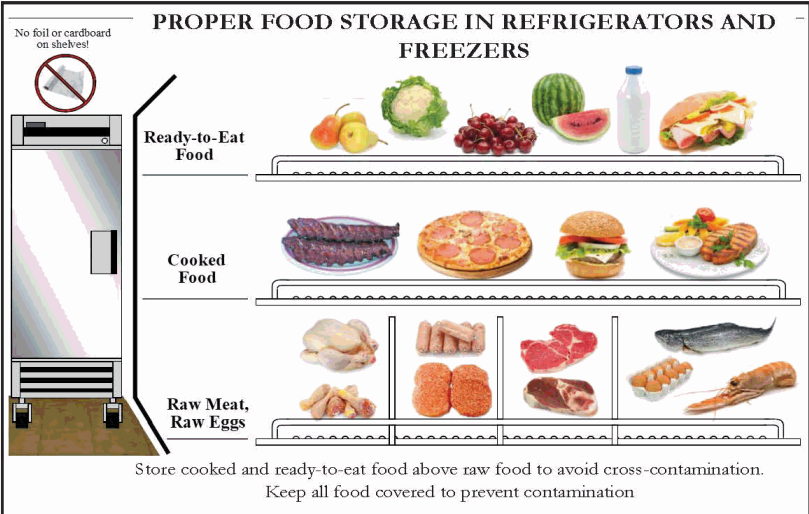
A food facility may be closed for any of the following reasons:

- 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



No foil or cardboard on shelves!

Ready-to-Eat Food

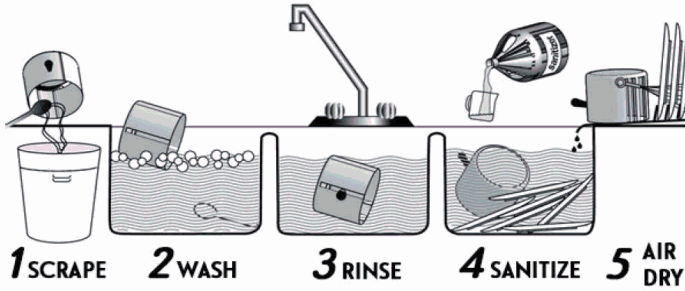
Cooked Food

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!



THE MAJOR 8 FOOD ALLERGENS

MILK

EGGS

FISH

SHELLFISH

WHEAT

SOYBEANS

PEANUTS

TREE NUTS

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
--	--	---	--	---	--	---