



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS				DATE 8/4/2021		TIME IN 8:30 AM		TIME OUT 11:40 AM	
ADDRESS 12341 PERRIS BLVD, Moreno Valley, CA 92557				FACILITY DESCRIPTION Not Applicable					
PERMIT HOLDER ASIF INDUSTRIES & ENTERPRISES INC				EMAIL hskinc@hotmail.com				Major Violations 3	
PERMIT # PR0006259	EXPIRATION DATE 05/31/2023	SERVICE Routine inspection	REINSPECTION DATE 8/04/2021	FACILITY PHONE # (909)485-0018	PE 3621	DISTRICT 0017	INSPECTOR NAME Brittany Porto	Points Deducted 20	

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

B
SCORE 80

☒ 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 Harris Khan Serve Safe 7/5/23			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	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied and accessible			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"/> COS	<input checked="" type="radio"/> OUT
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures and records		4
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time and temperature		4
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	<input checked="" type="radio"/> COS	<input checked="" type="radio"/> OUT
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	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
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4
Measured 200ppm quat / Measured 106F					

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	N/A	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster regulations		2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP plan		2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In		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		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4
WATER / HOT WATER					
<input checked="" type="radio"/> In			21. Hot and cold water available		4
Water Temperature 3-comp 121°F					
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4
VERMIN					
<input checked="" type="radio"/> In			23. No rodents, insects, birds, or animals		4
<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		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		1
55. Impound		



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS	DATE 8/4/2021	PERMIT # PR0006259
---------------------------------	------------------	-----------------------

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

0

Inspector Comments: Note: Observed both hand sink paper towel dispensers to be empty and paper towels placed on top of dispensers. Ensure all hand sinks are maintained fully stocked with soap and paper towels in approved dispensers.

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 butter in an ice bath at cookline at 49F. Employee stated butter was placed in ice bath approximately 1 hour prior to temperature taken. Instructed employee to place butter in walk-in cooler for rapid cooling. Discussed proper set up of ice bath with employee at this time.

Measured pooled eggs in ice bath at cookline at 45F. Employee stated eggs was placed in ice bath approximately 1 hour prior to temperature taken. Instructed employee to place eggs in walk-in cooler for rapid cooling. Discussed with employee putting less eggs into container to ensure proper holding temperature.

Measured the following in cold top unit at cookline adjacent to grill holding food at 49F-55F:

- 1) Sliced tomatoes
- 2) Mayonnaise (manufacture labels reads "refrigerate after opening")
- 3) Thousand island dressing
- 4) Shredded cheese
- 5) Sliced cheese

Employee stated all items except the tomatoes had been inside unit overnight. Instructed person in charge to place tomatoes into walk-in cooler for rapid cooling. All other items were voluntarily discarded at this time.

Ensure all potentially hazardous food is maintained at proper holding temperature.

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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Measured the following items in steam table at cookline:

- 1) 2 metal inserts of pastrami at 73F-133F. Employee stated pastrami was placed into steam table from walk-in cooler approximately 45 min prior to temperature taken. Instructed employee to reheat pastrami to 165F. Measured reheated pastrami at 191F at this time.
- 2) Metal insert of beans at 65F.
- 3) Metal insert of chile at 65F.
- 4) Metal insert of sausage gravy at 98F.

Employee stated items were placed into steam table approximately 1 hour prior to temperature taken. Discussed proper reheating of food for hot holding at this time. Instructed employee to reheat items to 165F at this time.

Ensure employees are properly reheating food to 165F prior to placing into steam table for hot holding.

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)

13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION

POINTS

2

Inspector Comments: Observed large plastic container of spoiled salad (browned and wilted) in walk-in cooler. Remove spoiled food from facility and maintain all food to be pure, free from adulteration, 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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS	DATE 8/4/2021	PERMIT # PR0006259
---------------------------------	------------------	-----------------------

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

⚠ CRITICAL ⚠

POINTS

4

Inspector Comments: Observed the following:

- 1) Multiple live roaches on wall and floor in kitchen/ food preparation area.
- 2) 1 dead roach on drive thru window seal
- 3) Several dead roaches on floor in storage room with single freezer.
- 4) Fresh rodent droppings in food dry storage room under food storage shelving and by CO2 tanks.
- 5) Several dead bees on floor in food dry storage room.
- 6) Several dead bees on window seal and in light cover in warewash/ clean utensil storage area.
- 7) Several dead bees on floor in food preparation area adjacent to stove top.

Per employee facility has been receiving weekly pest treatment. Facility provided pest control invoice for 7/29/21. Instructed facility to treat facility for vermin/ insects using approved pest control methods. Facility shall properly clean and sanitize affected areas and work on exclusion of facility to prevent vermin entry.

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: Observed the following:

- 1) Back door propped open at start of inspection. Employee closed back door at this time.
- 2) Roof access door cracked open at time of inspection. Employee closed roof access door at this time.

Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry.

- 3) Gaps at bottom of both double doors in customer dining area. Install weatherstripping/ door sweeps to prevent vermin entry.

Violation Description: Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION

POINTS

2

Inspector Comments: Observed the following:

- 1) Scoop handle touching crushed oreos in container adjacent to front registers. Properly store scoop in a manner to prevent handle from touching food surface to prevent any possible contamination.
- 2) Observed metal insert of sliced tomatoes placed on top of container of salad in cold top unit at cookline. Discontinue double stacking of food containers to prevent contamination.
- 3) 3 uncovered corn dogs placed inside reach-in freezer touching outside of delivery card board boxes. Ensure food is properly stored in a manner to prevent contamination.
- 4) Bulk container of sugar stored on bottom shelf without a lid in dry storage room. Ensure all food stored below the first shelf has a lid or covering to prevent 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))

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

POINTS

1

Inspector Comments: Observed an accumulation of grease and food debris on equipment throughout cookline.

Observed a soiled (greasy) towel placed in between fryer and grill. Remove soiled towel and clean equipment in an approved manner.

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

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)



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS	DATE 8/4/2021	PERMIT # PR0006259
---------------------------------	------------------	-----------------------

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

POINTS

1

Inspector Comments: Observed the following:

- 1) Holes in ceiling at cookline. Properly seal holes in ceiling to prevent vermin entry.
- 2) Damaged outlet cover adjacent to 3-compartment sink. Repair/ replace outlet cover in and approved manner.
- 3) Observed deteriorated grout on floor in front of 3-compartment sink. Reseal grout in an approved manner to ensure floor is smooth and easily cleanable.
- 4) Damaged wall tile at entrance into kitchen area.

Ensure all floors, walls, and ceiling of food facility is maintained clean and in good repair.

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)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

1

Inspector Comments: Observed 1 unapproved Food Handler Certificate. Provide current Riverside County Food Handler Certificate by 8/11/21.

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

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.

Overall Inspection Comments

This facility voluntarily closed due to immediate health hazard, described as vermin activity (roaches, bees, and fresh rodent dropping) in food preparation and food storage areas. Facility is to abate violations, eliminating vermin, cleaning, and disinfecting affected areas prior to reopening. Facility is to remain closed until verification of abated violation by this Department. Facility closed sign posted, B placard posted A placard removed. Do not move, remove, or block placard/sign to avoid penalty. A reinspection has been set for 8/ 11/21. No signature captured due to pandemic, inspection report emailed to Hskinc@hotmail.com on 8/4/21.

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.



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

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME PERRIS BURGERS	DATE 8/4/2021	PERMIT # PR0006259
--	-------------------------	------------------------------

Signature

Signature not captured due to
COVID 19 pandemic.

Sergio Granada
Person in Charge

08/04/2021

Brittany Porto
Environmental Health Specialist

08/04/2021

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

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!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
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