



# County of Riverside DEPARTMENT OF ENVIRONMENTAL HEALTH

[www.rivcoeh.org](http://www.rivcoeh.org)

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

FACILITY NAME <b>Tesoro Shell #63341</b>				DATE 6/27/2018		TIME IN 2:00 PM		TIME OUT 3:00 PM	
LOCATION 3399 Van Buren Blvd, Riverside, CA 92503				Facility Description Not Applicable					
PERMIT HOLDER TMSO Inc				E-MAIL Not Specified				Major Violations 0	
PERMIT # PR0059096	EXPIRATION DATE: 05/31/2019	SERVICE Follow-up inspection	RE-INSPECTION DATE Next Routine	FACILITY PHONE #: (909)717-5502	PE 2610	DISTRICT 0002	INSPECTOR NAME Emily Piehl		Points Deducted 8

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.

A  
**SCORE 92**

○ 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
<span style="color: green;">In</span>	N/O	1. Food safety certification Tania Soriano 10/22/20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & exclusions		4	2
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used properly		4	2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">In</span>	N/O	N/A		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">In</span>	N/O	N/A			2
<span style="color: green;">In</span>		13. Food: unadulterated, no spoilage, no contamination		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	2
		14. Food contact surfaces: clean and sanitized quat ammonia /			

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source		4	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>			1
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>			1
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>			2
CONSUMER ADVISORY					
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>			1
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>			2
WATER / HOT WATER					
<span style="color: green;">In</span>		21. Hot and cold water available		4	<span style="color: red;">2</span>
LIQUID WASTE DISPOSAL					
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">In</span>		23. No rodents, insects, birds, or animals		4	<span style="color: red;">2</span>
<span style="color: green;">In</span>		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	<span style="color: red;">2</span>
42. Refuse properly disposed; facilities maintained	<span style="color: red;">1</span>
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	<span style="color: red;">1</span>
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	



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## 21. HOT AND COLD WATER AVAILABLE

POINTS

2

**Inspector Comments:** An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. The water temperature at both hand wash sinks measured between 72-76F  
Handwash sinks require a minimum temp of 100F through a mixing valve.

## 23. NO RODENTS, INSECTS, BIRDS OR ANIMALS

POINTS

2

**Inspector Comments:** A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin.

1. Observed a few rodent droppings on the floor near the ice machine

2. Observed a large hole in the wall at the restroom door across from the ice machine.

Eliminate the infestation/activity of rodents/cockroaches from the food facility by using an only approved methods. Remove all evidence of the infestation and thoroughly clean and sanitize all affected surfaces. Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds, insects and vermin.

## 41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR, WASTE WATER DISPOSAL

POINTS

2

**Inspector Comments:** All plumbing and plumbing fixtures 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.

1. Observed mop sink faucet to be leaking

2. Observed hand wash sink at coffee maker to have low water pressure.

Repair and maintain all plumbing fixtures fully operative, clean and in good repair so as to prevent potential contamination of food and food contact surface equipment

## 42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

1

**Inspector Comments:** All food waste and rubbish shall be kept in covered, leak proof and rodent proof containers.

Observed dumpsters to be uncovered.

Maintain the trash and grease receptacles closed/covered at all times.

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

POINTS

1

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

1. Observed rodent droppings on floor near ice machine. Remove, clean and sanitize floor.

2. Observed vinyl floor to be in disrepair at the walk in cooler door.



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### Overall Inspection Comments

The purpose of this visit was to conduct a follow-up inspection of the violations noted on (6/13/18) inspection report. On this date most of the violations were observed corrected. A few rodent droppings were observed on the floor near the ice machine. A hole was observed in the wall at the restroom door. Repair the hole and clean up remaining rodent droppings For this reason a one week reinspection is scheduled on 7/5/18. Failure to correct the violations may result in a citation. Coffee and beverage dispensers may be put back into use.

**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

martha  
Person in Charge  
06/27/2018

Emily Piehl  
Environmental Health Specialist  
06/27/2018