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

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.

1. Food safety certification

2. Communicable disease, reporting, restrictions and exclusions

3. No persistent discharge from eyes, nose, and mouth

4. Proper eating, tasting, drinking or tobacco use

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied and accessible

7. Proper hot and cold holding temperatures

8. Time as a public health control; procedures and records

9. Proper cooking methods

10. Proper cooking time and temperature

11. Proper reheating procedures for hot holding

12. Returned and re-service of food

13. Food: unadulterated, no spoilage, no contamination

14. Food contact surfaces: clean and sanitized

15. Food obtained from approved sources

16. Compliance with shell stock tags, condition, display

17. Compliance with Gulf Oyster regulations

18. Compliance with variance, specialized process, and HACCP plan

19. Written disclosure and reminder statements provided for raw or undercooked foods

20. Licensed health care facilities / public and private schools; prohibited foods not offered

21. Hot and cold water available

22. Sewage and wastewater properly disposed

23. No rodents, insects, birds, or animals

24. Vermin proofing, air curtains, self-closing doors

25. Person in charge present and performs duties, demonstration of knowledge

26. Personal cleanliness and hair restraints

27. Approved thawing methods, frozen food storage

28. Food separated and protected from contamination

29. Washing fruits and vegetables

30. Toxic substances properly identified, stored, used

31. Adequate food storage; food storage containers identified

32. Consumer self-service

33. Food properly labeled; honestly presented; menu labeling

34. Utensils and equipment approved, good repair

35. Warewashing: installed, maintained, proper use, test materials

36. Equipment / utensils: installed, clean, adequate capacity

37. Equipment, utensils, and linens: storage and use

38. Adequate ventilation and lighting; designated areas, use

39. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

41. Plumbing: properly installed, good repair

42. Refuse properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal item storage and cleaning item storage

45. Floors, walls, ceilings: good repair / fully enclosed

46. Floors, walls, and ceilings: clean

47. No unapproved private homes / living or sleeping quarters

48. Last inspection report available

49. Food Handler certifications available, current, and complete

50. Grade card and signs protected, visible

SCORE 96
6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**Inspector Comments:** Observed the chef to rinse the probe thermometer off at the hand washing sink. The chef then corrected himself and sent the thermometer back to the ware washing area for cleaning. Discontinue rinsing utensils off at the hand washing sink. Ensure that all utensils are sent back to the ware washing area for proper wash, rinse, and sanitizing. Ensure that the hand washing station is used only for hand washing.

**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

**Inspector Comments:** Observed both the refrigerated flip top unit at the cooks line and the single glass door refrigeration unit at the front waitress station to be repaired and functioning properly to maintain potentially hazardous foods at 41°F or below. The impound on these units has been lifted and the red impound tags were removed by the inspector.

**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)

24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS

**Inspector Comments:** Observed gaps around the back delivery door. Eliminate the gaps around the back delivery door the ensure proper exclusion of vermin.

**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)

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

**Inspector Comments:** - Observed an accumulation of debris on the wire shelving in the walk in refrigerator. Clean the storage racks and maintain them in clean condition.

- Observed food splatter and residue on the exterior of the storage containers throughout the kitchen area. Clean the soiled storage containers.

**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)

**Overall Inspection Comments**

This reinspection was conducted following a downgrade of the facility on 7/26/22 during the routine inspection. At the time of the re-inspection the facility received a score of 96=A. The "B" card has been removed and an "A" card has been posted. Do not remove or relocate the grade card. Continue to correct the violations listed on this report.

**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

Signature not captured due to COVID 19 pandemic.

**Person in Charge:**

<table>
<thead>
<tr>
<th>Email</th>
<th>Person in Charge</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Shanna Sidwell</td>
<td>07/28/2022</td>
</tr>
</tbody>
</table>

**Environmental Health Specialist:**

<table>
<thead>
<tr>
<th>Email</th>
<th>Environmental Health Specialist</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Shanna Sidwell</td>
<td>07/28/2022</td>
</tr>
</tbody>
</table>
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.”

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
   - 250 ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
5. AIR DRY all items on the drain board.

PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

Food temperature cannot be felt - use your probe thermometer!

FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE
260 Wadsworth
Blythe, CA 92225
Phone 760-921-5090
Fax 760-921-5085

CORONA
2275 S. Main St. #204
Corona, CA 92882
Phone 951-232-9200
Fax 951-520-8319

HEMET
800 S. Sanborn Ave. #100
Hemet, CA 92545
Phone 951-926-2824
Fax 951-766-5764

INDIO
47-450 Arba St. #A
Indio, CA 92201
Phone 760-839-2687
Fax 760-839-8380

MURRIETA
3015 Technology Dr. #250
Murrieta, CA 92563
Phone 951-461-0284
Fax 951-461-0415

PALM SPRINGS
554 S. Baseline Dr.
Palm Springs, CA 92264
Phone 760-320-1048
Fax 760-320-1470

RIVERSIDE
4065 County Circle Rd. #104
Riverside, CA 92503
Phone 951-558-5172
Fax 951-358-5018